


long beach lodge
RESORT

DINNER

call 250-725-2442 or extension 505 to order
dine in, or lodge room service, 17% gratuity on room service

STARTERS

BABY ROMAINE CAESAR • 10 • 18
whole romaine hearts, herb rye crisps, lemon,
parmesan, house caesar dressing

TOMATO SALAD • 14 • 22
sunwing mixed tomatoes, hoffman farm greens,
marinated bocconcini, sherry gel, basil oil,
asiago cheese crisps

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| avocado • 4 herb chicken breast • 11 chilled prawns • 12 seared scallops • 20 |
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HOUSE MADE BREAD • 5 • 10
stout sourdough, canadian flour, served with
charred leek butter

OLIVES AND HUMMUS • 15
chili citrus marinated olives, cashew hummus,
house made sesame flatbread

HOUSE FRIES • 7 • 12
house cut kennebec fries served with garlic
horseradish aioli

FRESH OYSTERS • 21 • 39
shucked BC oysters, kalamansi ginger
mignonette, lemon, horseradish

PRAWN COCKTAIL • 20
8 chilled poached prawns,
horseradish cocktail sauce, lemon

POLENTA BITES • 14
shredded potato, ancho chili, nutritional yeast,
served with roasted pepper aioli

CRISPY PORK BELLY • 15
chili lime gastrique, pickled apples, cilantro,
green onion, toasted sesame

*The consumption of RAW oysters poses an increased risk of
foodborne illness. A cooking step is needed to eliminate potential
bacterial or viral contamination. – Medical Health Officer*

TUNA CRUDO • 23
naas smoked kelp cured albacore tuna, chili
pickled cucumber, radish, tahini emulsion,
puffed rice, nori

BEEF CARPACCIO • 23
crispy shoestring potatoes, black garlic,
pickled shemiji mushrooms,
porcini peppercorn aioli, parmesan

CAULIFLOWER • 19
garlic roasted cauliflower, summer squash,
cauliflower kimchi, cashew cauliflower,
sesame dukkha, radish sprouts

CHARRED SQUID • 20
grilled humboldt squid, zucchini & cabbage slaw
blistered chili vinaigrette, pickled summer
squash, crispy garlic, preserved lemon yogurt

MUSSELS • 27
1 lb saltspring island mussels, lime coconut curry,
cilantro, garlic sesame naan bread

FLATBREADS

SOPPRESSATA & OLIVES • 21
spicy soppressata salami, castelvetroano olives,
fior di latte cheese, basil parmesan, tomato sauce,
balsamic reduction

MARGHERITA • 19
fior di latte cheese, basil parmesan, tomato sauce

PESTO PRAWN • 22
prawns, artichoke, sundried tomato, feta,
pesto, lemon

BBQ CHICKEN • 21
smoked chicken, bacon, banana peppers,
cheddar & mozzarella cheese, tomato bbq sauce

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| gluten free • 2 dairy free cheese • 1 |
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ENTRÉES

CLAM & CHORIZO TAGLIATELLE • 36

tagliatelle pasta, clams, chorizo sausage, summer corn, garlic white wine sauce,
herb breadcrumb, parmesan
add garlic focaccia • 4

SMOKED STEELHEAD TROUT • 39

baked steelhead, lemon cauliflower, dill roasted potatoes, horseradish emulsion,
pickled sea asparagus, crispy onions

BEEF TENDERLOIN • 55

7 oz beef tenderloin, crispy parmesan potatoes, finger carrots,
charred carrot puree, cipollini onion, garlic demi

CHICKEN • 37

roasted chicken supreme, crispy truffle polenta, broccolini, spiced corn,
truffle honey gastrique, corn puree

SCALLOPS AND PORK • 44

glazed pork belly and hokkaido scallops, charred onion and goat cheese risotto, smoked pecans,
pickled stone fruit, pecorino

MAITAKE & SWEET POTATOES • 32

roasted maitake mushrooms, sweet potato with nutritional yeast emulsion, crispy garlic, green onion,
pea shoot, radish, citrus carrot & cucumber salad, peanuts, cilantro lemongrass vinaigrette

add seared scallops to any dish • 20

PLATTERS FOR TWO

ROASTED BISON • 110

48-hour marinated and slow roasted bison rib plate, fish sauce caramel,
sweet potatoes with nutritional yeast emulsion, crispy garlic, green onion, pea shoot,
radish, citrus carrot & cucumber salad, peanuts, cilantro lemongrass vinaigrette

BAKED HALIBUT • 116

chili almond crusted local halibut, bomba rice, summer peas, bell pepper, side stripe shrimp,
seafood bisque, shaved fennel and tomato salad, basil

CRAB AND SEAFOOD • 149

pre order twenty-four hours prior

whole dungeness crab, seared hokkaido scallops, chilled prawn cocktail,
basil and preserved lemon risotto, roasted broccolini, chili oil, arugula,
kale, feta & beet salad, herb butter

*our culinary team creates seasonal menu using the best in British Columbia sourced products;
these dishes can be tailored to suit your dietary needs. in cooperation with the Vancouver Aquarium, all long beach
lodge resort menus use seafood harvested in a sustainable manner*





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MANGO ROYALE • 13

mango semifreddo, chocolate pave, cashew
meringue, whipped cream cheese, kelp crumble,
mango citrus compote

AFRICAN NECTAR CHEESECAKE • 13

peaches, almond florentine, sourdough crumble,
strawberry apple sorbet

VEGAN CHERRY LIME PIE • 13

cherry brownie, lime mousse, tuille, chocolate
crumble, chocolate blackberry sorbet

SORBET TRIO • 12

mango orange thyme, coconut pineapple,
vanilla bean gelato

BC DESSERT WINE

2oz

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|---|------|
| quail's gate late harvest optima 2020 (<i>okanagan, bc</i>) | • 12 |
| quail's gate riesling 2019 ice wine (<i>okanagan, bc</i>) | • 20 |
| venturi schulze brandenburg no.3, 2013 (<i>duncan, cowichan valley</i>) | • 12 |
| burrowing owl "caruja" fortified syrah (<i>okanagan valley</i>) | • 12 |
| wild goose late harvest gewurztraminer (<i>okanagan valley</i>) | • 12 |

PORT

2oz

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|---|------|
| taylor fladgate 10 yr tawny (<i>portugal</i>) | • 12 |
| taylor fladgate 20 yr tawny (<i>portugal</i>) | • 22 |

DESSERT COCKTAILS • 12

1.5 oz

cold

the shaft luksusowa vodka, baileys, kahlua, espresso, half and half cream
campfire martini reposado tequila, averna amaro, espresso, graham cracker syrup

hot

caribbean cocoa sailor jerry spiced rum, falernum, hot chocolate, whipped cream, chocolate powder
irish wake jameson, frangelico, espresso, whipped cream, nutmeg