


long beach lodge
RESORT

DINNER

5:00pm to 8:30pm

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

BEEF SALAD • 12 • 20

roasted and pickled beets, apple, arugula, kale, feta, puffed quinoa, roasted pecan vinaigrette

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| crispy tofu • 8 avocado • 4 herb chicken breast • 10 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 • 10

house cut kennebec fries served with garlic horseradish aioli

FRESH OYSTERS • 20 • 38

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

ROASTED CARROT SOUP • 9 • 15

ginger, tahini, spiced coconut cream, puffed quinoa, cocoa nib

BEEF CARPACCIO • 23

crispy brussel sprouts, charred goat cheese aioli, smoked beef jerky, pickled shallots, parmesan

PORCINI MUSHROOM RISOTTO • 19

roasted mushrooms, porcini puree, herbs, parmesan, hazelnuts

MUSSELS • 26

1 lb salt spring island mussels, smoked chorizo, chipotle, tomato, dill, butter, warm focaccia

CHARRED SQUID • 19

pan fried humboldt squid, charred broccolini, pickled jalapeno, crispy garlic, preserved lemon yogurt, chive

FLATBREADS

SOPPRESSATA & OLIVES • 21

spicy soppressata salami, castelvetro 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

SMOKED MEAT • 22

smoked beef, sauerkraut, provolone, pickled mustard seeds, everything bagel spice

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

SQUASH & GNOCCHI • 32

house made potato gnocchi, roasted squash,
squash puree, almonds, parmesan, sage

CHICKEN • 36

8oz maple hills chicken supreme, porcini mashed potatoes, broccolini,
toasted hazelnuts, maple mustard jus

SMOKED STEELHEAD TROUT • 37

smoked and baked steelhead, goat cheese arancini, roasted cabbage,
beets, dill, everything bagel spice

BEEF TENDERLOIN • 55

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

LING COD • 40

pan seared cod, mussels, chorizo, baby potatoes, roasted tomato,
herb gremolata, saffron fennel soubise

SCALLOPS AND PORK • 42

seared pork belly and hokkaido scallops, warm faro, kale,
marinated shemiji mushrooms, umami hollandaise, nori

add seared scallops to any dish • 20

PLATTERS FOR TWO

LAMB • 129

20oz sungold farms lamb rack, smoked lamb ragout, potato gnocchi, pearl onions,
roasted carrots and brussel sprouts, gremolata, arugula salad,
mustard vinaigrette, crispy garlic

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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RESORT

DESSERT

3:00pm to 8:30pm

call 250-725-2442 or extension 505 to order

dine in, or lodge room service, 17% gratuity on room service

12 • each

BRULEÉ CHEESECAKE

earl grey scented, honeycomb,
mandarin orange peel, bittersweet crumble,
chocolate blackberry gelato
quail's gate riesling 2019 ice wine (okanagan, bc) 2oz • 20

CHOCOLATE TORTE

passionfruit gel, sour cream white chocolate
mousse, sesame tuille
venturi schulze brandenburg no.3, 2013 (duncan, cowichan valley) 2oz • 12

STICKY TOFFEE PUDDING

butterscotch, hazelnut brittle, poached apple,
oat streusel, maple pumpkin gelato
quail's gate late harvest optima 2020 (okanagan, bc) 2oz • 12

SORBET TRIO

blackberry spruce, apple pear,
rotating seasonal flavour
unsworth "charme de l'île" sparkling (cowichan valley, vancouver island) 5oz • 12

BC DESSERT WINE

2oz

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

PORT

2oz

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

DESSERT COCKTAILS • 12

1.5 oz

cold

the shaft luksusowa vodka, baileys, kahlua, espresso, half and half cream
nutty sailor luksusowa vodka, trader vic's macadamia nut liqueur, baileys, espresso, simple syrup, nutmeg
jaffatini luksusowa vodka, grand marnier, creme de cacao

hot

southern crumble old forester bourbon, vanilla syrup, cinnamon powder, apple juice
a warm hug butterscotch liqueur, espresso, steamed milk
caribbean cocoa sailor jerry spiced rum, falernum, hot chocolate, whipped cream, chocolate powder
irish wake jameson, frangelico, espresso, whipped cream, nutmeg