

DINNER

5:00 pm – 9:00 pm

call 250-725-2442 or extension 505 to reserve or order

STARTERS

BEETS AND GREENS • 16

roasted and pickled beets, macedonian feta, pumpkin seeds, greens, grapefruit gel, thyme oil

SCALLOPS • 19

pickled squash, fennel, squash puree, watercress, n'duja vinaigrette

BEEF TARTAR • 19

charcoal aioli, spruce, elderflower capers, beef fat croutons, celery

WARM CARROTS • 15

variations of carrots, crispy tofu, spiced almonds, carrot top pesto

PORCINI AGNOLOTTI • 17

roasted shitake mushrooms, kelp, truffle brown butter, hazelnut granola

MAINS

CHICKEN • 36

chicken breast, smoked chicken grits, broccolini, charred onions, tomato jam

SQUASH • 31

spiced roasted squash, lemongrass white bean hummus, warm kale and black rice salad, scallion vinaigrette, peanut dukkah

BEEF • 46

7oz beef tenderloin, potato rosti, roasted cauliflower, caramelized blue cheese puree, jus

SALMON AND SHRIMP • 38

maple tamarind marinade, parisian gnocchi, side striped shrimp, variations of celery root, spinach, herbs

WAGYU BEEF FOR TWO • 95

12 hour braised 14oz brant lake wagyu chuck flat, cheddar grits, roasted and pickled beet salad, seasonal vegetables, black garlic jus
add scallops • 19

Our culinary team creates seasonal menu using the best in British Columbia sourced products; these dishes can be tailored to suit your dietary needs. Should you wish an item preparation or dietary request not featured on our menu, our culinary team will do their best to accommodate your special request.



in cooperation with the Vancouver Aquarium, all long beach lodge resort menus use seafood harvested in a sustainable manner

APRÉS SURF

2:30 pm – 9:00 pm

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HOUSE MADE BREAD • 4/8

organic canadian flour, sprouted grains,
served with a charred leek and canadian
sea salt butter

HOUSE FRIES • 7

house cut kennebec fries served with
garlic horseradish aioli

SHAVED BEEF SANDWICH • 19

spice rubbed shaved striploin, smoked
cheddar, sweet mustard, garlic
horseradish aioli, arugula, served with
house cut fries

BABY ROMAINE CAESAR • 16

whole romaine hearts, herb rye crisps,
lemon, parmesan, house caesar dressing

CORN & SHRIMP RISOTTO • 18

local roasted corn, side striped shrimp,
dill, prawn oil

OUTLANDISH MUSSELS • 18

smoked tomato broth, dill, house made
bread

POLENTA BITES • 14

shredded potato, ancho chili, nutritional
yeast served with roasted pepper aioli

OLIVES AND HUMMUS • 10

chili citrus marinated olives, fried bread

FLATBREADS

CAPOCOLLO & OLIVES • 21

spicy capocollo, castelvetro olives, fior
di latte cheese, basil, tomato sauce

MARGHERITA • 19

fior di latte cheese, basil, tomato sauce

WILD MUSHROOM • 20

garlic truffle puree, caramelized onions,
wild mushrooms, goat feta, herbs

DESSERT

LBLR MOUSSE • 12

white chocolate and cardamom mousse,
sea buckthorn sorbet, ginger crumb

quail's gate late harvest optima 2016,
(botrytis affected), okanagan bc, 2oz • 12

APPLE CAKE • 12

mulled wine fruits, creme fraiche, chai ice
cream

quail's gate riesling 2017 ice wine,
okanagan bc 2oz • 20

CHOCOLATE POT DE CREME • 12

milk chocolate and lime curd, salted
chocolate soil, cocoa nib shortbread

venturi schulze brandenburg no.3 2013, fortified
wine, vancouver island bc, 2oz • 12

TRIO OF GELATO & SORBET • 9

selection of house made gelatos and
sorbet ask server for flavors


long beach lodge
RESORT

TOFINO'S LUXURY ADVENTURE RESORT