

## 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

#### ROASTED SALMON • 38


Roasted salmon (6oz), beluga lentil, double smoked bacon and leeks, charred cabbage, beets, squid ink emulsion, watercress

#### 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

## APRÈS 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, cashew  
hummus, 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

### SMOKED BUTTERMILK

#### CHEESECAKE • 12

brown butter shortbread (GF),  
birch caramel, pear and sea buckthorn  
sorbet

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

### SOURDOUGH APPLE PIE • 12

apple pie with sourdough crust, tofino  
distillery cinnamon liquor, cassis poached  
apples, pecan streusel & sourdough gelato

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

### CHOCOLATE & PASSIONFRUIT • 12

chocolate mouse, passionfruit panna  
cotta, chocolate cake, salted chocolate soil  
& coconut passionfruit sherbet

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