

dinner
5:00 pm – 9:00 pm
call 250-725-2442 or extension 505 to reserve or order

STARTERS

LOCAL GREENS AND TOMATOES • 16
island grown greens, local tomatoes, feta,
seed granola, sherry gastrique, basil oil

LAND AND SEA CARPACCIO • 20
poached side stripe shrimp, beef tenderloin,
shellfish aioli, fennel and kelp salad, kataifi

WARM CARROTS • 15
variations of carrots, crispy tofu, spiced
almonds, carrot top pesto

TUNA • 18
torched albacore tuna, smoked oyster
emulsion, radish, apple, dill oil

ask about our daily features

MAINS

DUCK BREAST • 36
rutabaga pave, swiss chard, duck salami,
rhubarb gel, maple soy jus

BEEF • 46
8oz organic striploin, smoked onion and
cheese croquette, wild mushroom, red
wine onions, spruce chimichurri

CAULIFLOWER • 30
slow roasted cauliflower, curried beluga
lentils, apple, currants, cashews

HALIBUT • 37
almond dill crusted, preserved lemon
risotto, summer squash, crab velouté

CRAB PLATTER FOR TWO • 95
whole dungeness crab, preserved lemon
risotto, seasonal vegetables, side stripe
shrimp and local tomato salad, herb
butter
add 8oz striploin • 29

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


long beach lodge
RESORT
TOFINO'S LUXURY ADVENTURE RESORT