

  
**long beach lodge**  
RESORT

**DINNER**

5:00pm to close

call 250-725-2442 or extension 505 to order

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

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**STARTERS**

**BABY ROMAINE CAESAR • 16**

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

**SQUASH SALAD • 18**

warm beluga lentils, roasted and pickled squash, arugula, candied almonds, goat feta, currant vinaigrette

crispy tofu • 8 avocado • 4 chicken breast • 10 poached side stripe shrimp • 10
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**HOUSE MADE BREAD • 4 • 8**

organic canadian flour, served with a charred leek butter

**OLIVES AND HUMMUS • 12**

chili citrus marinated olives, cashew hummus, toasted ancient grain flatbread

**HOUSE FRIES • 8**

house cut kennebec fries served with garlic horseradish aioli

**MUSHROOM & PORCINI RISOTTO • 18**

roasted mushrooms, porcini puree, herbs, parmesan, hazelnuts

**AGNOLOTTI • 19**

goat cheese and carrot, cilantro and parsley gremolata, sherry gastrique, smoked pecans, parmesan

**SMOKED TUNA CAKE • 19**

shaved fennel, cabbage, dill, castelvetroano olives, lemon, charred tomato jam

**FRESH OYSTERS • 19 • 34**

shucked bc oysters, raspberry tabasco mignonette, lemon, horseradish

**LAND & SEA CARPACCIO • 21**

poached side striped shrimp, beef tenderloin, shellfish aioli, pickled kelp, radish, nori crunch, parmesan

**MUSSELS AND FRIES • 25**

salt spring island mussels, ponzu dashi broth, nori fries, shellfish aioli

**FLATBREADS**

**CAPOCOLLO & OLIVES • 21**

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

**MARGHERITA • 19**

fior di latte cheese, basil, tomato sauce

**PESTO • 20**

artichokes, sundried tomatoes, red onion, feta, pesto, arugula

**BBQ CHICKEN • 21**

smoked chicken, bacon, banana peppers, cheddar & mozzarella cheese, tomato bbq sauce

gluten free • 2 dairy free cheese • 1
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*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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ENTRÉES

**SWEET POTATO • 28**

baked sweet potatoes, crispy cauliflower, cilantro gremolata, pickled apples, fennel, watercress, smoked pecans, black bean crema

**ROASTED CHICKEN BREAST • 34**

7 oz chicken breast, house made potato gnocchi, charred broccolini, pesto cream, toasted almonds

**SCALLOPS AND PORK • 39**

seared pork belly and hokkaido scallops, crispy cauliflower, watercress, fennel and orange salad, cauliflower puree, maple tamarind chutney

**DUCK • 37**

roasted duck breast, duck confit croquette, hazelnuts, sour cherry jam, brussel sprouts, mustard jus

**BEEF TENDERLOIN • 49**

7 oz tenderloin, herb roasted potatoes, broccolini, charred goat cheese emulsion, crispy onions, jus

**CHILDREN • 12**

*include a small beverage, choice of side  
& little monster cookie dessert*

**PASTA NOODLES**

with tomato sauce or butter

**CHEESE PIZZA**

**CHICKEN STRIPS**

**CHICKEN BREAST**

**STEAMED FISH**

fries or green salad or steamed vegetables

PLATTERS FOR TWO

**COCONUT CASHEW CRUSTED  
HALIBUT • 79**

11 oz halibut, black fried rice, chili shimeji mushrooms, edamame, cilantro, green onion, lemongrass vinaigrette, ginger carrots

**WAGYU CHUCK FLAT • 109**

12 oz twelve-hour braised brant lake wagyu, porcini & mixed mushroom risotto, seasonal vegetables, baby romaine caesar with house made dressing

**CRAB PLATTER • 119**

pre order twenty-four hours prior  
whole dungeness crab, seared hokkaido scallops, charred broccolini, preserved lemon and basil risotto, fennel and island tomato salad, herb butter

DESSERT • 12

**LEMON & SPRUCE**

lemon curd tart, herb soil, raspberry lime gel, meringue, blackberry spruce sorbet

**PEAR & BIRCH**

sticky date pudding, birch syrup butterscotch, custard cremeux, pear jelly, ginger crumb, pear sorbet

**CHOCOLATE, PUMPKIN & MAPLE**

chocolate hazelnut pavé, salted chocolate soil, pumpkin mandarin gel, caramelized hazelnut snap, pumpkin maple gelato

**SORBET TRIO**

pineapple ginger, cranberry apple, chocolate cherry