



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

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**STARTERS**

**BABY ROMAINE CAESAR • 10 • 18**

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

**SQUASH SALAD • 11 • 20**

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

crispy tofu • 8 avocado • 4 herb chicken breast • 10 chilled prawns • 11
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**HOUSE MADE BREAD • 5 • 9**

stout sourdough, canadian flour, served with charred leek butter

**OLIVES AND HUMMUS • 13**

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 • 19**

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 • 14**

chili lime gastrique, pickled apples, cilantro, green onion, toasted sesame

**ROASTED CARROTS • 17**

maple roasted carrots, parmesan ranch, chili pickled carrots, bitter greens, crispy tofu, everything bagel spice, dill

**BEEF CARPACCIO • 22**

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

**MUSSELS • 26**

1 lb salt spring island mussels, sambuca tomato bisque, warm focaccia

**SEAFOOD CHOWDER • 11 • 20**

creamy miso kelp base, corn, potato, celery, onion, lingcod, halibut, shrimp, dill, puffed rice

**AGNOLOTTI PASTA • 19**

potato & cheddar filling, mustard roasted cauliflower, bacon vinaigrette, parmesan, chives

**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

**PHILLY CHEESE STEAK • 21**

grilled sliced beef tenderloin, red pepper, provolone, caramelized onion sauce

gluten free • 2 dairy free cheese • 1
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*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*

  
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**ENTRÉES**

**CAULIFLOWER • 30**

curry roasted cauliflower, lemongrass  
vinaigrette, chili pickled carrots, cashew dukka,  
black rice, parsnip and kale, hummus

**CHICKEN • 36**

maple hills chicken supreme, porcini mushroom  
risotto, spiced baby carrots, toasted hazelnuts,  
watercress

**SCALLOPS AND PORK • 43**

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

**SEAFOOD TAGLIATELLE • 38**

side striped shrimp and manilla clams, tagliatelle  
pasta, arugula, crispy onions, ancho chili butter,  
lemon, parmesan

**SMOKED STEELHEAD TROUT • 37**

cured and baked steelhead, crispy rice cake,  
roasted cabbage, pickled daikon,  
dashi aioli, avocado

**BEEF TENDERLOIN • 52**

7 oz tenderloin, truffle potato pave, broccolini,  
mushroom demi, black garlic puree, fried garlic

**DUCK • 41**

7oz yarrow meadows duck breast, beluga lentil  
and pulled duck confit, poached apple, parsnip  
puree, duck jus

**PLATTERS FOR TWO**

**LAMB • 125**

20oz sungold lamb rack, potato gnocchi, pearl  
onions, smoked lamb ragout, baked cauliflower,  
chimichurri, roasted and pickled squash salad

**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, feta,  
arugula, kale and beet salad,  
pumpkin seeds, herb butter

**DESSERT • 12**

**YOGHURT CHEESECAKE**

mango passionfruit glaze, honey graham sable,  
citrus strawberry gel, mango compote, toasted  
coconut, coconut sorbet

**CHOCOLATE TORTE**

salted butterscotch, spiced peaches, hazelnut  
brittle, cinnamon crumble, vanilla bean gelato

**LEMON & SPRUCE**

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

**SORBET TRIO**

coconut, cherry & pineapple, blackberry &  
spruce

*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*

**OCEAN  
WISE**