


long beach lodge
RESORT

APRES SURF

2:30pm to 8:00pm

call 250-725-2442 or extension 505 to order

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

BABY ROMAINE CAESAR • 9 • 17

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

SQUASH SALAD • 10 • 18

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

crispy tofu • 8 avocado • 4 chicken breast • 11

HOUSE MADE BREAD • 4 • 8

stout sourdough, canadian flour, served with a charred leek butter

OLIVES AND HUMMUS • 12

chili citrus marinated olives, cashew hummus, toasted flatbread

HOUSE FRIES • 9

house cut kennebec fries served with garlic horseradish aioli

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

PRAWNS COCKTAIL • 17

8 chilled poached prawns, horseradish cocktail sauce, lemon

BEEF CARPACCIO • 21

fried brussels sprouts, smoked beef jerky, horseradish aioli, pickled shallots, parmesan

COCONUT CURRY CHOWDER • 11 • 17

lemongrass, chili, cilantro, prawns, halibut, ling cod, spiced chickpeas
can be made vegan upon request

PORCINI MUSHROOM RISOTTO • 18

roasted mushrooms, porcini puree, herbs, parmesan, hazelnuts

PHILLY CHEESE DIP • 22

seared beef tenderloin, onions, red pepper, garlic, aged provolone, horseradish aioli, au jus

FLATBREADS

SOPPRESTA & OLIVES • 21

spicy soppresta 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

BBQ CHICKEN • 21

smoked chicken, bacon, banana peppers, provolone, tomato bbq sauce

gluten free • 2 dairy free cheese • 1
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CHILDREN • 12

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

PASTA NOODLES
tomato sauce or butter

CHEESE PIZZA

CHICKEN STRIPS

CHICKEN BREAST

STEAMED FISH

fries or green salad or steamed vegetables


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DINNER

5:00pm to 8:00pm

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ENTRÉES

KING OYSTER MUSHROOMS • 29

braised king oyster mushrooms, black fried rice, edamame, carrot, cashews, crispy tofu, chili lime, cilantro, green onion

ROASTED CHICKEN BREAST • 33

squash risotto, smoked pecans, crispy brussel sprouts, pickled shallots

SCALLOPS AND PORK • 40

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

BISON TAGLIATELLI • 36

house made pasta, bison cheeks, roasted garlic, tomato, arugula, rye breadcrumbs, parmesan

DUCK • 39

7oz roasted duck breast, apple gastrique, sweet potato pave, duck confit, shaved brussels sprouts, apple, mustard seeds, jus

BEEF TENDERLOIN • 52

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

STEELHEAD TROUT • 36

almond crusted steelhead, caramelized onion & potato agnolotti, maple mustard emulsion, crème fraiche, roasted beets, dill

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



PLATTERS FOR TWO

WAGYU CHUCK FLAT • 119

12 oz twelve-hour braised brant lake wagyu, porcini & mixed mushroom risotto, seasonal vegetables, baby romaine caesar with house made dressing
add 4 scallops • 20

CRAB AND SEAFOOD PLATTER • 149

pre order twenty-four hours prior
not available sunday, monday
whole dungeness crab, seared hokkaido scallops, chilled prawn cocktail, basil and preserved lemon risotto, roasted broccolini, chili oil, arugula, kale and beet 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