


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

STARTERS

BABY ROMAINE CAESAR • 10 • 18

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

BEEF SALAD • 12 • 20

roasted and pickled beets, apple, arugula, kale, feta, puffed quinoa, roasted pecan vinaigrette

crispy tofu • 8 avocado • 4 herb chicken breast • 10 chilled prawns • 12

HOUSE MADE BREAD • 5 • 10

stout sourdough, canadian flour, served with charred leek butter

OLIVES AND HUMMUS • 15

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 • 20

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 • 15

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

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

ROASTED CARROT SOUP • 9 • 15

ginger, tahini, spiced coconut cream, puffed quinoa, cocoa nib

BEEF CARPACCIO • 23

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

PORCINI MUSHROOM RISOTTO • 19

roasted mushrooms, porcini puree, herbs, parmesan, hazelnuts

MUSSELS • 26

1 lb salt spring island mussels, smoked chorizo, chipotle, tomato, dill, butter, warm focaccia

CHARRED SQUID • 19

pan fried humboldt squid, charred broccolini, pickled jalapeno, crispy garlic, preserved lemon yogurt, chive

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

SMOKED MEAT • 22

smoked beef, sauerkraut, provolone, pickled mustard seeds, everything bagel spice

gluten free • 2 dairy free cheese • 1
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ENTRÉES

SQUASH & GNOCCHI • 32

house made potato gnocchi, roasted squash,
squash puree, almonds, parmesan, sage

CHICKEN • 36

8oz maple hills chicken supreme, porcini mashed potatoes, broccolini,
toasted hazelnuts, maple mustard jus

SMOKED STEELHEAD TROUT • 37

smoked and baked steelhead, goat cheese arancini, roasted cabbage,
beets, dill, everything bagel spice

BEEF TENDERLOIN • 55

7 oz beef tenderloin, crispy parmesan potatoes, finger carrots,
charred carrot puree, onion petals, garlic demi

LING COD • 40

pan seared cod, mussels, chorizo, baby potatoes, roasted tomato,
herb gremolata, saffron fennel soubise

PLATTERS FOR TWO

LAMB • 129

20oz sungold farms lamb rack, smoked lamb ragout, potato gnocchi, pearl onions,
roasted carrots and brussel sprouts, gremolata, arugula salad,
mustard vinaigrette, crispy garlic

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, arugula,
kale, feta & beet salad, herb butter

*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*

