



DINNER

STARTERS

HOUSE MADE BREAD • 6 • 11

stout sourdough, canadian flour, served with charred leek butter

HOUSE FRIES • 7 • 12

house cut kennebec fries served with garlic horseradish aioli

OLIVES AND HUMMUS • 16

chili citrus marinated olives, cashew hummus, house made sesame flatbread

PRAWN COCKTAIL • 12 • 21

chilled poached prawns, horseradish cocktail sauce, lemon

CRISPY PORK BELLY • 16

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

POLENTA BITES • 9 • 15

shredded potato, ancho chili, nutritional yeast, served with roasted pepper aioli

TOMATOES AND BURRATA • 17 • 26

vancouver island tomatoes, ontario burrata, chili garlic gastrique, asiago seed crisps, basil, seasonal greens

BABY ROMAINE CAESAR • 11 • 19

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

avocado • 4
chicken breast supreme • 15
chilled prawns • 13
seared scallops • 20

CHARRED SQUID • 21

marinated humboldt squid, gochujang charred cabbage, pickled radish, prosciutto crumble, squid ink aioli, peanuts

BEEF CARPACCIO • 24

crispy shoestring potatoes, black garlic, pickled shimeji mushrooms, horseradish aioli, parmesan

RAW OYSTERS • 21 • 40

locally sourced BC oysters, served in the shell with raspberry tabasco mignonette, lemon, horseradish

TUNA CRUDO • 25

cured albacore tuna, strawberry rhubarb aguachile, cucumber, radish, pickled fresno, puffed quinoa, cilantro

CASUAL FARES

LEMONGRASS NOODLE SALAD • 23

crispy curry tofu, pea shoot, chili carrots, charred cabbage, cucumber, avocado, peanuts, cilantro, green onion, citrus lemongrass vinaigrette

MUSSELS • 29

saltspring island mussels, chimichurri, white wine, butter, cilantro, house focaccia

CORN RISOTTO • 21

carnaroli rice, corn emulsion, basil, chive, parmesan, roasted corn, shaved fennel, cherry tomatoes

CRISPY CHICKEN SANDWICH • 24

crispy buttermilk chicken, house hot sauce shaved lettuce, dill pickles, parmesan ranch, house fries
caesar salad or beets & arugula instead of fries • 3

FLATBREADS

PEPPERONI & OLIVES • 22

pepperoni, castelvetro olives, fior di latte cheese, basil parmesan, tomato sauce, balsamic reduction

MARGHERITA • 19

fior di latte cheese, basil parmesan, tomato sauce

BBQ CHICKEN • 22

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

gluten free • 2
dairy free cheese • 1

“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



DINNER

ENTRÉES

BEEF TENDERLOIN • 45 • 58

cab beef tenderloin, potato pave, finger carrots,
charred carrot puree, crispy onion rings, garlic confit demi

CHICKEN • 39

roasted chicken supreme, roasted fingerling potatoes, broccolini,
bacon vinaigrette, cheddar fondue

CLAM & SALMON PASTA • 39

manila clams, smoked salmon, tagliarini pasta, peas, saffron, garlic,
parsley, herb bread crumbs

SCALLOPS & PORK • 46

glazed pork belly, hokkaido scallops, warm farro, pickled shimeji,
charred broccoli, umami hollandaise

BAKED HALIBUT • 41 • 49

1 pacific halibut, spring asparagus, shrimp potato croquette, preserved lemon emulsion,
dill pickle relish, shaved fennel and asparagus salad

DUCK DUO • 49

7oz duck breast, ricotta gnocchi, roasted beets, herb pistou,
crispy confit leg, red wine pear emulsion, duck jus

SUMMER SQUASH • 32

grilled marinated zucchini, pickled zucchini, warm farro salad, chimichurri,
goat feta, dried currants, toasted almonds, seasonal greens

add seared scallops to any dish • 20

PLATTERS FOR TWO

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, beet and feta salad,
old bay butter

LAMB DUO • 112

almond crusted rack, braised shoulder, ricotta gnocchi, asparagus,
sungold tomatoes, goat feta, chimichurri

*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.*

