



## DINNER

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### STARTERS

#### **BABY ROMAINE CAESAR • 11 • 19**

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

avocado • 4 herb chicken breast • 11 chilled prawns • 12 seared scallops • 20
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#### **HOUSE MADE BREAD • 6 • 11**

stout sourdough, canadian flour, served with charred leek butter

#### **OLIVES AND HUMMUS • 16**

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

#### **HOUSE FRIES • 7 • 12**

house cut kennebec fries served with garlic horseradish aioli

#### **PRAWN COCKTAIL • 21**

8 chilled poached prawns, horseradish cocktail sauce, lemon

#### **CRISPY PORK BELLY • 16**

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

#### **POLENTA BITES • 15**

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

#### **BEETS AND BURRATA • 25**

variations of beet, ontario burrata, spiced apple puree, thyme, honey almonds, pea shoots

#### **BEEF CARPACCIO • 24**

crispy shoestring potatoes, black garlic, pickled shemiji mushrooms, porcini peppercorn aioli, parmesan

#### **CHARRED SQUID • 21**

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

### CASUAL FARES

#### **MUSHROOM RISOTTO • 21**

carnaroli rice, roasted mushrooms, herbs, truffle porcini, toasted hazelnut, parmesan cheese

#### **COX BAY CHOWDER • 16 • 25**

smoked kelp cream, lingcod, smoked steelhead, crispy mussels, fennel, celery, corn, potato, dill, green onion, focaccia

#### **MUSSELS • 29**

1 lb saltspring island mussels, lime coconut curry, cilantro, garlic sesame naan bread

#### **STEAK FRITES • 38**

7oz sirloin steak, blue cheese roasted garlic butter, demi, house fries, arugula, mustard vinaigrette, crispy shallots

#### **CRISPY CHICKEN SANDWICH • 24**

crispy buttermilk chicken, house hot sauce shaved lettuce, dill pickles, parmesan ranch, house fries

*caesar salad or squash salad instead of fries • 3*

### FLATBREADS

#### **SOPPRESSATA & OLIVES • 22**

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

#### **BBQ CHICKEN • 22**

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

gluten free • 2 dairy free cheese • 1
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### ENTRÉES

#### BEEF TENDERLOIN • 58

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

#### CHICKEN “CARBONARA” • 39

roasted chicken supreme, house smoked bacon, butternut squash, soft egg, udon, miso butter, crispy garlic, chili, pecorino

#### SCALLOPS AND PORK • 45

apple glazed pork belly, hokkaido scallops, charred onion, and goat cheese risotto, smoked pecans, poached orchard fruit, pecorino

#### LING COD & MUSSELS • 48

side stripe shrimp mousseline, smoked tomato emulsion, chorizo, mussels, broccolini, fennel, salsa verde, crispy kadaifi

#### BAKED CAULIFLOWER • 35

baked cauliflower, truffle brown butter emulsion, hazelnuts, porcini, shitake, and cremini mushroom risotto, parmesan, arugula

*add seared scallops to any dish • 20*

### PLATTERS FOR TWO

#### SMOKED BISON • 110

pastrami spice, everything bagel spätzle, roasted squash, caramelized onion jam, fennel sauerkraut, grilled broccolini, pickled squash and arugula 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 beet and feta salad, chili garlic 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.*