



DINNER

STARTERS

HOUSE MADE BREAD • 6 • 11

stout sourdough, canadian flour, served with charred leek butter

BEETS AND BURRATA • 17 • 26

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

BABY ROMAINE CAESAR • 11 • 19

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

avocado • 4
chicken breast supreme • 15
chilled prawns • 12
seared scallops • 20

PRAWN COCKTAIL • 12 • 21

chilled poached prawns, horseradish cocktail sauce, lemon

POLENTA BITES • 9 • 15

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

CHARRED SQUID • 21

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

HOUSE FRIES • 7 • 12

house cut kennebec fries served with garlic horseradish aioli

CASUAL FARES

MUSSELS • 29

saltspring island mussels, smoked tomato, miso house focaccia

MUSHROOM RISOTTO • 21

carabinieri rice, roasted mushrooms, herbs, truffle porcini, toasted hazelnut, parmesan cheese
seared scallops • 20
herb chicken breast • 15

CRISPY CHICKEN SANDWICH • 24

crispy buttermilk chicken, house hot sauce shaved lettuce, dill pickles, parmesan ranch, served on classic bun, house fries
caesar salad or beet salad instead of fries • 3

FLATBREADS

PEPPERONI & OLIVES • 23

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

MARGHERITA • 20

fior di latte cheese, basil parmesan, tomato sauce

gluten free • 2
dairy free cheese • 1



DINNER

ENTRÉES

BEEF TENDERLOIN • 49

5oz 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

SHRIMP “CARBONARA” • 41

side striped shrimp, smoked black cod, butternut squash, soft egg, udon noodles, miso butter, crispy garlic, chili, parmesan

SCALLOPS AND PORK • 46

tamarind glazed pork belly, canadian scallops, farm lentil, chili cucumbers, kale, squash, coconut lemongrass curry, cilantro

SEARED LING COD • 41

local ling cod, ricotta gnocchi, confit leeks, marinated shemiji mushrooms, charred goat cheese emulsion, bitter greens, pickled shallots

ROASTED SQUASH • 32

roasted winter squash, warm beluga lentils, kale, currant vinaigrette, pickled delicata, spiced squash puree, goat feta, maple pecans

add seared scallops to any dish • 20

CRAB AND SEAFOOD PLATTER FOR TWO • 159

pre order twenty-four hours prior

whole dungeness crab, seared canadian scallops, chilled prawn cocktail, basil and preserved lemon risotto, roasted broccolini, beet and feta salad, old bay 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.

**OCEAN
WISE**