



**TWO COURSE DINNER • 45**  
*available 5PM-6PM in the Great Room*

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**STARTER** *choose one*

**PRAWN COCKTAIL**

4 chilled poached prawns, horseradish cocktail sauce, lemon

**TOMATOES AND BURRATA**

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

**BABY ROMAINE CAESAR**

half romaine heart, rye crisps, lemon, parmesan, lemon caesar dressing

**CHARRED SQUID**

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

**ENTRÉE** *choose one*

**CHICKEN**

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

**SCALLOPS AND PORK**

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

**BAKED HALIBUT**

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

**SUMMER SQUASH**

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

**BEEF TENDERLOIN • additional 5**

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

*add seared scallops to any dish • 20*

*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.*

