



DINNER

SNACKS/STARTERS

HOUSE MADE BREAD • 6 • 11

stout sourdough, canadian flour, served with charred leek butter

TOMATOES AND BURRATA • 17 • 26

vancouver island tomatoes, ontario burrata, chili garlic gastrique, asiago cheese 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 • 12 seared scallops • 20

OLIVES AND HUMMUS • 16

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

PRAWN COCKTAIL • 12 • 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 • 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

BEEF CARPACCIO • 24

crispy shoestring potatoes, black garlic, pickled shemiji mushrooms, pocini peppercorn aioli

HOUSE FRIES • 7 • 12

house cut kennebec fries served with garlic horseradish aioli

CASUAL FARE

MUSSELS • 29

saltspring island mussels, smoked tomato, miso, chives, foccacia

COX BAY CHOWDER • 17 • 26

smoked kelp cream, lingcod, smoked sockeye, shrimp, fennel, celery, corn, potato, crispy garlic, dill, green onion, focaccia

MUSHROOM RISOTTO • 21

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

herb chicken breast • 15 seared scallops • 20

BRAISED BEEF SANDWICH • 25

12 hour pulled beef, provolone, truffle onion jam, arugula, horseradish aioli, served on sliced french bread, house fries

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

SOPPRESSATA & OLIVES • 23

spicy soppressata salami, castelvetro olives, fior di latte cheese, basil parmesan, tomato sauce, balsamic reduction

MARGHERITA • 20

fior di latte cheese, basil parmesan, tomato sauce

BBQ CHICKEN • 23

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

gluten free • 2 dairy free cheese • 1



DINNER

ENTRÉES

BEEF TENDERLOIN • 46 • 59

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 blackcod, butternut squash, soft egg, udon noodles, miso butter, crispy
garlic, chili, parmesan

SCALLOPS & PORK • 46

glazed pork belly, hokkaido scallops, warm farro, pickled shimeji, kale,
umami hollandaise, crispy shallots

BAKED HALIBUT • 41 • 49

local pacific halibut, spring asparagus, herb 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

ROASTED SQUASH • 32

roasted kabocha squash, warm farro, kale, currant vinaigrette, pickled delicata, spiced squash puree, goat
feta, maple pecans

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, herb emulsion

*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.*