

the Den at Nita Lake Lodge

ALL DISHES ARE GLUTEN-FREE UNLESS NOTED

VEGETARIAN OPTIONS CAN BE MADE VEGAN UPON REQUEST

 vegan  vegetarian  contains gluten

ASK ABOUT OUR SPRING TASTING MENU
SMALL, MAIN AND DESSERT FOR \$49

HOUSE BAKED BREAD SERVICE 12 [+5]  
WHIPPED BUTTER, FLEUR DE SEL

SMALLS

GRILLED KALE SALAD 22  

LEMON PANGRATTATO, CARAMELIZED ONION,
NUTRITIONAL YEAST DRESSING

CHICORY CAESAR SALAD 23 

RADICCHIO, LIVING LETTUCE, AGED PARMESAN, CAESAR DRESSING

BEETS & BURRATA 28 [+5] 

WHIPPED RICOTTA, PEAR, MINT, FENNEL

BEEF CARPACCIO 26

CRISPY ONIONS, TRUFFLE VINAIGRETTE, MANCHEGO

BEET CARPACCIO 23 

BITTER GREENS, PICKLED MUSTARD SEEDS, CHIMICHURRI,
TARO CRISPS, SUNFLOWER "CHÈVRE"

AGEDASHI TOFU 23 

WINTER DASHI, SCALLIONS, CRISPY CHILI OIL, PICKLED SERRANOS

GRILLED OCTOPUS 27 [+5]

SMOKED PANCETTA ROMESCO, CRISPY POTATO, BASIL, CHILI OIL

BC HONEY MUSSELS 32 [+6]

NDUJA, SOFRITO, CRISPY SHOESTRING POTATOES

PORK BELLY 26

GOCHUJANG MAPLE GLAZE, CHICHARRONES, CRISPY RICE,
SALSA VERDE, LETTUCE WRAP

MAINS

TRUFFLED MUSHROOM RISOTTO 36 

LOCAL FARMED AND FORAGED MUSHROOMS, PARMESAN TUILE

TAHINI CAULIFLOWER 32 

ROASTED CELERIAC PURÉE, HERB SLAW, DUKKAH, BEET JUS

BUTTERNUT SQUASH GNOCCHI 36  

BUTTERNUT SQUASH PURÉE, CRISPY SAGE, FIOR DI LATTE,
LEMON PEPPER PANGRATTATO

CHARRED CHICKEN SUPREME 36 

CONFIT FINGERLINGS, BRAISED LEEKS, GRILLED KALE,
DIJON MUSTARD SAUCE

WILD GITANYOW SOCKEYE 38

POMME PURÉE, BRUSSELS SPROUTS, SALMON ROE,
BEURRE BLANC, CRISPY CHILIES

MISO MARINATED SABLEFISH 42 [+10]

WINTER DASHI, SUSHI RICE, BOK CHOY, PICKLED TURNIPS

BEEF SHORTRIB 42 [+5]

HARISSA BRAISED CHICKPEAS, HUMMUS, SALSA VERDE,
RADICCHIO, FENNEL

STEAKS

6oz TENDERLOIN 52 [+10]

16oz RIBEYE 88 [+30]

LOCAL ANGUS BEEF FROM 63 ACRES RANCH
WITH NORTH ARM FARM ROASTED ROOT VEGGIES,
DEMI GLACE, CHIMICHURRI

SIDES [+5]

CRISPY FRIED BRUSSELS SPROUTS 12 

HONEY MUSTARD, PARMESAN

CHILI GARLIC BROCCOLINI 12 

BLACK GARLIC, CRISPY CHILI OIL

CRISPY SMASHED PEMBERTON POTATOES 11 

LEMON HERB AIOLI

TRUFFLE MASHED POTATOES 12 

FINGERLING CRISPS, FRIED SAGE

HARISSA BRAISED CHICKPEAS 11 

FENNEL SLAW, SALSA VERDE

ROASTED NORTH ARM FARM BEETS 12 

CELERIAC PURÉE, DUKKAH, MINT