

the Den at Nita Lake Lodge

Starters

East + West coast oysters – 24
shiso mignonette, fresh horseradish, cocktail sauce | gf

Tomato Burrata – 28
local tomato medley, basil aioli, strawberry, focaccia | vo

Jumbo Prawn Cocktail – 28
2 jumbo wild blue Baja prawns, cocktail sauce,
horseradish crème fraîche, shredded iceberg | gf

Caesar Salad – 23
Local Artisan Farms living romaine, Parmigiano Reggiano, crispy capers
double smoked bacon, focaccia croutons | gfo

Brant Lake Wagyu Beef Carpaccio – 26
Manchego, arugula, green apple, pickled red onion, sunchoke chips,
horseradish aioli, extra virgin olive oil | gf

‘Nduja Mussels – 28
Salt Spring Island Mussels, spicy ‘nduja sausage, chorizo,
rosemary cream, chimichurri, house made sourdough | gfo

Mains

Tomato Rigatoni – 30
house made rigatoni, roasted vine ripened tomatoes,
fresh basil, Parmigiano Reggiano | v
add grilled prawns – 14
add burrata – 12

Rosstown Farms Chicken Breast – 42
roasted North Arm Farm root vegetables, potato pavé,
roasted chicken jus | gf

Wild Sockeye Salmon – 46
confit leeks, braised golden tomatoes, fennel,
orange + grapefruit salad | gf

Sake cured wild BC Sablefish – 54
sushi rice, edamame, spring veggies,
lemon-dill beurre blanc | gf

Charcoal Grilled Steaks
roasted North Arm Farm root vegetables, salsa verde | gf

5oz Filet Mignon – 58
12 oz PEI Strip Loin – 88
10 oz Brant Wagyu Ribeye – 120
12oz PEI Ribeye – 99

Red Wine Jus – 3 Chimichurri – 3

To Share

Pemberton Potato Pavé – 15 basil aioli gf vgn	House Made Sourdough – 12 seasonal whipped butter	Charcoal Grilled Broccolini – 16 rosemary parmesan mornay, crispy shallots gf
Truffle Fries – 20 black truffle, Parmigiano Reggiano, truffle aioli gf	Roasted Carrots – 14 hummus, toasted pumpkin seeds gf vgo	

PLEASE LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE WILL ADJUST YOUR MENU.
gf: gluten-free | vgn: vegan | v: vegetarian | vo: vegan optional