









the Den at Nita Lake Lodge

 vegan  vegetarian  gluten-free

SOUP + SALADS


MUSHROOM + SUNCHOKE SOUP   14
roasted local mushrooms, North Arm Farm
sunchokes, fried sage,
truffle + tarragon crème fraiche

DUCK CONFIT SALAD  24
crispy Yarrow Meadows duck leg, living
greens, pickled beets + shallots, spiced muesli
croutons, roasted orange vinaigrette



LIVING SALAD   21
crispy oyster mushrooms, popcorn,
seed + garlic crumble, sunflower 'feta',
ginger-miso dressing



THE SMALLS



WAGYU BEEF CARPACCIO  26
pickled shallot, frisée, yam,
radish, calabrian chilis, lemon aioli,
shaved foie, potato crisps

DUNGENESS CRAB +
LOBSTER CAKE  29
celery root + chive salad, watercress,
pickled fennel, preserved lemon aioli


SPOT PRAWN COCKTAIL  28
local BC spot prawns, avocado,
tomato-gin cocktail sauce, pumpkin seeds,
fresh horseradish, lime



BEET CARPACCIO   23
pickled + poached beets with mustard seeds,
watercress, vegan herb 'aioli',
scape-hempseed 'pesto', taro chips

GREEN CHICKPEA CAKE   24
green chickpea hummus, cucumber + radish
salad, garlic sauce, pumpkin seed + basil oil

AVOCADO COCKTAIL   24
crispy fried avocado, radish +
watercress salad, black garlic 'aioli'

PLANT FORWARD



RIGATONI
BOLOGNESE  32
du puy lentils, roasted mushrooms,
cherry tomatoes, crispy kale, basil,
sunflower "ricotta", pinenuts



CURRIED SQUASH +
JACKFRUIT CASSOULET   30
winter squash, jackfruit, chickpeas, kale,
portabella, pumpkin seeds + focaccia
add duck confit leg 12


TRUFFLED MUSHROOM
RISOTTO   36
local portabella, crimini +
oyster mushrooms, truffle, pecorino
+ shaved asparagus



FROM THE CHAR-BROILER

Char-broiled plants

ROMANESCO   26
scape and hempseed pesto, quinoa,
preserved lemon vinaigrette

CONFIT EGGPLANT   26
baba ganoush, preserved lemon,
smoked olives

NORTH ARM FARM WINTER SQUASH   26
chimichurri and green chickpea hummus

LION'S MANE 'STEAK' + OYSTER MUSHROOM   30
mushroom demi-glace,
crispy mushrooms + gremolata


Char-broiled proteins

CHICKEN SUPREME  38
roasted fingerling potatoes, peppercorn gravy

RACK OF LAMB  58
pumpkin seed gremolata, charred broccolini

KUTERRA SALMON 44
mushroom phyllo crisp, asparagus, chive butter sauce

GINDARA SABLEFISH  58 *single steak / 108 double roast*
leek and tomato ragout with smoked olives

LOBSTER  58 *half / 108 whole*
fried brussel sprouts, chilies, black pepper,
lemon zest + brown butter

STEAKS

all our steaks are sourced from local Angus beef from 63 Acres ranch - served with roasted root vegetables, chimichurri, red wine jus

8oz flat iron 42

6oz tenderloin 58

16oz rib eye 78



18oz tenderloin-chateaubriand 128



20oz bone in new york striploin 98

32 oz bone-in rib eye 138



THE SIDES

CRISPY FRIED
BRUSSEL SPROUTS   12
calabrian chillies, pepper, fresh lemon zest

CHILI GARLIC BROCCOLINI   11
black garlic + fermented chickpea
dressing, crispy onion + sesame seeds

WHIPPED CHIMICHURRI
SWEET POTATO   11
with pumpkin seed + sea salt

CHAR-BROILED CARROTS   11
fresh mint + tarragon crème fraiche

TRUFFLED MASHED POTATOES   12
crisp postato + fried sage

ROASTED NORTH ARM FARM
BUTTER POTATOES   12
rosemary, roasted garlic, herbed aioli