

the Den at Nita Lake Lodge

HOUSE BAKED BREAD SERVICE 12 v

RUSTIC COUNTRY SOURDOUGH, HOUSE-MADE WHIPPED BUTTER

SMALL PLATES

GRILLED KALE 21 GF VG

SMOKED ONION & GARLIC SAUCE, PEPITA PANGRATTATO,
CRANBERRIES, CRISPY ONIONS

CHICORIES, BEETS, & ORANGE 26 GF V

CARAMELIZED RICE KRISPIES, QUINCE PURÉE, GOAT CHEESE, MINT

VILLAGE FARMS TOMATOES 22 v

HOUSE FOCACCIA, WHIPPED RICOTTA, BASIL

CHARCOAL ROASTED EGGPLANT 21 v

LABNEH, CRISPY POTATOES, SWEET CHILI SAUCE, FLATBREAD

WAGYU TARTARE 31

BEEF TARTARE, PEPPERCORN JUS, SMOKED HORSERADISH AIOLI,
GRILLED SOURDOUGH

HONEY MUSSELS 29 GF

'NDUJA SAUCE, CHIVES, HIBISCUS & PRESERVED LEMON CONDIMENT

"MEMPHIS STYLE" BBQ OCTOPUS 29 GF

SMOKED GARLIC & SAVOY CABBAGE SLAW,
SMOKED KOMBU BBQ SAUCE, CORNBREAD

LARGE PLATES

ROASTED CHESTNUT GNOCCHI 36 v

COAL-ROASTED MUSHROOMS, THYME, RICOTTA, MUSTARD GREENS

POTATO & CELERIAC 33 GF VG

SMOKED CELERIAC PURÉE, PICKLED MUSTARD SAUCE,
CONFIT BEETS, MICROGREENS

SQUASH STEAK 36 VG

PEPPERCORN SQUASH DEMI, CAVATELLI, CRISPY PEPITA CRUMBLE

JOHNSON STRAIGHT KETA SALMON 38 GF

HOUSE-MADE MINI SAUSAGE, BRAISED LEEK,
MAGIC CHIVE SAUCE, PONDEROSA MUSHROOMS

FRASER VALLEY DUCK 42 GF

HONEY & LAVENDER SAUCE, CRANBERRY-GLAZED CELERIAC,
SMOKED VANILLA PURÉE, CINNAMON DUCK TERRINE

ROSSLAND CHICKEN 38 GF

CONFIT FINGERLINGS, BRAISED LEEK, MUSTARD GRAVY

5oz TENDERLOIN 49 GF

16oz RIBEYE 89 GF

7.5oz WAGYU BAVETTE 99 GF

ROYAL STUFFED POTATO, MADEIRA PEPPERCORN JUS,
DANISH BLUE COMPOUND BUTTER

SIDES

SMASHED PEMBERTON POTATOES 10 GF V

HORSERADISH AIOLI, FRIED ROSEMARY

CONFIT FINGERLING POTATOES 10 GF VG

CHESTNUT PURÉE, SAGE

BRUSSELS SPROUTS 12 GF V

QUINCE MOSTARDA, ROASTED GARLIC EMULSION, PARMESAN

GLAZED BEETS 12 GF VG

CRANBERRY GLAZE, CHIVES

LEEK GRATIN 14 GF V

MORNAY SAUCE, GRUYÈRE, TRUFFLE

LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE'LL ADJUST YOUR MENU

GF = GLUTEN-FREE | VG = VEGAN | V = VEGETARIAN