NITA LAKE LODGE · WHISTLER, CREEKSIDE

Lakeside Lounge

RAW BAR & KITCHEN

LAKESIDE LOOKS GOOD ON YOU.

Mains after 5:00pm

Tomato Rigatoni 30

House - made rigatoni, roasted tomatoes,
fresh basil, Parmigiano Reggiano | v

Add grilled prawns +14
Add burrata +8

Rossdown Farms Chicken Breast 42

Grilled broccolini, confit potatoes,
roasted chicken jus | gf

Wild Sockeye Salmon 46

Roasted fennel, oyster mushroom,
leek & potato velouté | gf

5oz Filet Mignon 58
8oz Wagyu Bavette 88

Potato pavé, grilled brocolini, chimichurri | gf
Add red wine jus +3

Additions

House Made Sourdough 12

Seasonal whipped butter

Charcoal Grilled Broccolini 16

Rosemary parmesan mornay, crispy shallots | gf

Roasted Root Vegetables 14

Seasonal root vebetables, pumpkin see dukkha

Desserts

New York Style Cheesecake 15

Salted raspberry sauce,
white chocolate whipped cream | gf

Chocolate Mousse 13

Vegan chocolate mousse, dark fruit coulis,
whipped coconut cream | gf · vgn

Lemon Tart 15

Olive oil sponge cake, lemon curd, lemon cream,
toasted meringue | v

Scholz Sundae 16

Trio of house made ice creams -
vanilla, chocolate and salted caramel,
chocolate brownie bits, fresh berries | gf

House Made Ice Cream + Sorbets 12

Please ask your server about today's offerings
| gf • vgo

Happy Hour

Sunday - Thursday 2:00pm - 4:00pm
8:00pm - 10:00pm

$25 off

Seafood Tower 125

east coast + west coast oysters, tuna poke,
Salt Spring Island mussels, poached prawns,
wakame salad, shiso mignonette,
fresh horseradish, cocktail sauce | gf

$10 off

Cheese & Charcuterie Board 48

Cured meats, artisan cheeses, house pickles,
focaccia crostini, house made sourdough
Please ask your server about today's selections

Mezze Board 30

Hummus, smoked yogurt, crudité, grilled artichoke,
house pickles, marinated olives, focaccia crostini | v

$5 off

'Nduja Mussels 26
Salt Spring Island mussels, chorizo,
spicy 'nduja sausage, chimichurri,
rosemary cream sauce, house made sourdough

Beverages

Daily Feature Cocktail 12
White/Red/Rosé Wine 5oz 12
Steamworks Pints 10

GF: GLUTEN-FREE • GFO: GLUTEN-FREE OPTIONAL
VGN: VEGAN • VGO: VEGAN OPTIONAL
PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS

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Salads & Greens

West Coast Poké 28

Haida Gwaii albacore tuna, edamame, tofu, radishes, fennel, cucumber, sushi rice, wakame, blood orange ponzu, spicy mayo | gf

Caesar Salad 18

Living artisan romaine, Parmigiano Reggiano, crispy capers, double-smoked bacon, focaccia croutons | gfo

Grilled Kale Salad 23

North Arm Farm kale, cucumber, chickpeas, vine ripened tomatoes, feta, pumpkin seeds, nutritional yeast dressing | gf · vgo

Beet & Burrata Salad 24

North Arm Farm beets, arugula, fennel, orange, grapefruit, pickled red onion, basil aioli | gf · vo

SALAD ENHANCEMENTS

Grilled chicken breast	+12
Seared halloumi	+10
Grilled prawns	+14

Burgers

Served with choice of fries • house salad • Caesar salad · tomato soup · truffle fries +4

Bacon Double Cheeseburger 29

2 smash patties, American cheese, smoked bacon, iceberg lettuce, beefsteak tomato, dill pickle, bacon jam, secret sauce, brioche bun | gfo

Crispy Fried Chicken Burger 28

Hot-honey glazed chicken thigh, coleslaw, bread + butter pickles, smoked jalapeno mayo, brioche bun | gfo

Grilled Veggie Baguette 22

Zucchini, red pepper, eggplant, hummus, sun-dried tomato tapenade | vgn • gfo
add halloumi +8

Sides

Tomato Soup 14

Roasted vine ripened Village Farms tomatoes, caramelized onions, pumpkin seed pistou | gf • vgn

Truffle Fries 16

Parmigiano Reggiano, truffle aioli | gf

Shareables

Fresh Shucked Oysters 4.5 / 24 /46

Fresh horseradish, shiso mignonette | gf

Classic Prawn Cocktail 24

Poached prawns, cocktail sauce, shredded iceberg, horseradish crème fraîche | gf

Warm Marinated Olives 10

orange zest, fennel seed, chillies, rosemary | vgn · gf

Seafood Tower 125

East coast + West coast oysters, tuna poke, Salt Spring Island mussels, poached prawns, wakame salad, shiso mignonette, fresh horseradish, cocktail sauce | gf

Grilled Edamame & Shishito Peppers 14

preserved lemon, sea salt | vgn · gf

Brant Lake Wagyu Beef Carpaccio 26

Manchego, arugula, green apple, pickled red onion, sunchoke chips, horseradish aioli | gf

Cheese & Charcuterie 48

Cured meats, artisan cheeses, house pickles, focaccia crostini, house made sourdough

Spinach & Smoked Artichoke Dip 24

Spinach, grilled artichoke, taro crackers, Parmigiano Reggiano, pepita dukkah | gf

Mezze Board 30

Hummus, smoked yogurt, fresh seasonal vegetables, grilled artichoke, marinated olives, house pickles, focaccia crostini | gfo

'Nduja Mussels 26

Salt Spring Island mussels, chorizo, spicy 'nduja sausage, rosemary cream sauce, chimichurri, house made sourdough | gfo

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