

Lakeside Lounge

LAKESIDE LOOKS GOOD ON YOU.

Bar Snacks

- Grilled Edamame + Shishito Peppers**

14
- Preserved lemon, sea salt
vgn · gf
- Warm Marinated Olives**
- 10
- orange zest, fennel seed, chilies, rosemary
vgn · gf

Shareables

- Spinach + Smoked Artichoke Dip**

24
- Spinach, grilled artichoke,
Parmigiano Reggiano, mascarpone,
pepita dukkah, taro crackers
gf
- Mezze Board**
- 30
- Hummus, smoked yogurt, crudité, grilled artichoke,
marinated olives, house pickles, grilled flatbread
gfo

Cheese & Charcuterie Board

55

Cured meats, artisan cheeses, house pickles,
focaccia crostini, grilled flatbread
Please ask your server about today’s selections

- Tomato, Mozzarella + Pesto Flatbread**

24
- Crushed tomato sauce , fior di latte, pesto
Add fresh burrata +8
- Pickled Pear + Mushroom Flatbread**
- 26
- Alfredo, pickled pears, mozzarella, gruyère,
roasted mushroom, sage , truffled honey
- Pepperoni + Fennel Flatbread**
- 26
- Crushed tomato sauce, mozzarella, pepperoni,
shaved fennel

- ’Nduja Mussels**

26
- Salt Spring Island mussels, spicy ’nduja sausage,
rosemary cream sauce, chimichurri, house made
sourdough
- ## Raw Bar
- Fresh Shucked Oysters**

4.5 / 24 / 46

Cucumber granita, fresh horseradish,
shiso mignonette
Please ask your server about today’s selection
gf
- Jumbo Prawn Cocktail**

28

2 jumbo wild blue Baja prawns, cocktail sauce,
horseradish crème fraîche, shredded iceberg,
gf

Haida Gwaii Tuna

28

Kombu-ash crusted Haida Gwaii albacore tuna,
avocado, serrano chili, blood orange ponzu
gf
- West Coast Ceviche**

26

Quick cured local albacore tuna, prawns, salmon,
red onion, avocado, cilantro, lime, tortilla chips
gf
- Seafood Tower**

125

6 East coast + 6 West coast oysters,
poached Salt Spring Island mussels,
Haida Gwaii albacore tuna tataki,
West Coast mixed ceviche,
jumbo wild blue Baja prawns,
wakame salad, shiso mignonette,
fresh horseradish, cucumber granita
gf
- Northern Divine Caviar**

BC organically farmed sturgeon
grated egg, shallots, crème fraîche, nori blini
12g — 90 · 30g — 175
- GF: GLUTEN-FREE · VGN: VEGAN · GFO: GLUTEN-FREE OPTION
PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS

Salads & Greens

West Coast Poké28

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

Caesar Salad23

Local Artisan Farms living romaine, Parmigiano Reggiano, double smoked bacon, focaccia croutons, crispy capers

Grilled Kale Salad23

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

Tomato + Burrata Salad28

Vine ripened raw + roasted tomatoes, strawberries, sorrel aioli, house-made focaccia
gfo

SALAD ENHANCEMENTS

- Crispy fried chicken thigh +10
- Grilled chicken breast +12
- Seared halloumi +10
- Poke tuna +14
- Grilled prawns +14
- Fresh burrata +12

Burgers

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

Bacon Double Cheeseburger29

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

Crispy Fried Chicken Burger28

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

Grilled Veggie Baguette22

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

Sides

Tomato Soup14

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

House Fries14

Hand-punched Pemberton Kennebec potatoes, smoked garlic aioli
gf • vgo

Truffle Fries20

Black truffle, Parmigiano Reggiano, truffle aioli
gf

Desserts

New York Style Cheesecake15

Salted raspberry sauce, white chocolate whipped cream
gf

Chocolate Mousse16

Vegan chocolate mousse, fresh strawberries, whipped coconut cream
gf • vgn

Lemon Tart15

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

Scholz Sundae16

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

House Made Ice Cream + Sorbets12

Please ask your server about today’s offerings
gf • vgo