Lakeside Lounge

Fall 3-Course $38

Starters

Tomato Soup
Roasted San Marzano tomatoes, pumpkin seed pistou | gf · vgn

or

Oysters +4
2 East Coast & 2 West Coast, mignonette, fresh horseradish, lemon

or

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

or

Brant Lake Wagyu Beef Carpaccio
Manchego, green apple, pickled red onion, sunchoke chips, horseradish aioli | gf

or

Beet & Burrata Salad· +8
North Arm Farm beets, arugula, fennel, orange, grapefruit,
pickled red onion, basil aioli | gf · vo

Mains

Tomato Rigatoni
House-made rigatoni, roasted tomatoes, fresh basil, Parmigiano Reggiano | v
add grilled prawns + 14 add burrata + 8

or

Rossdown Farms Chicken Breast
Grilled broccolini, confit potatoes, roasted chicken jus | gf

or

'Nduja Mussels
Salt Spring Island mussels, spicy 'Nduja sausage, chorizo, rosemary cream,
chimichurri, house-made sourdough | gfo

or

Wild Sockeye Salmon· +12
Roasted fennel, oyster mushrooms, leek & potato velouté | gf

or

5 oz Filet Mignon · +25

8 oz Wagyu bavette · +49
Potato pavé, grilled brocolini, chimichurri | gf
Red Wine Jus +3

Dessert

CHOCOLATE MOUSSE
vegan chocolate mousse, dark fruit coulis, whipped coconut cream | gf · vgn

or

NEW YORK STYLE CHEESECAKE
salted raspberry sauce, white chocolate whipped cream | gf

LEMON TART +3
olive oil sponge cake, lemon curd, lemon cream, toasted meringue

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