

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, chillies, 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, focaccia crostini
gfo

Cheese & Charcuterie Board

48

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

- ‘Nduja Mussels

26

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

Raw Bar

Fresh Shucked Oysters

4.5 / 24 / 46

Fresh horseradish, shiso mignonette,
cocktail sauce
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

Seafood Tower

125

East coast + 6 West coast oysters, shiso mignonette,
Haida Gwaii albacore tuna tataki, wakame salad,
poached Salt Spring Island mussels,
jumbo wild blue Baja prawns,
fresh horseradish, cocktail sauce

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
gfo

Grilled Kale Salad23

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

Tomato & Burrata Salad28

local tomato medley, basil aioli, strawberry, focaccia
gf • vgo

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, dark fruit coulis, 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