
Salads & Greens

West Coast Poké 28

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

Caesar Salad 23

Local Artisan Farms living romaine, Parmigiano Reggiano, pancetta, focaccia croutons, crispy capers

Grilled Kale Salad 23

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

Tomato + Burrata Salad 26

Vine ripened tomatoes, strawberries, pesto, focaccia

SALAD ENHANCEMENTS

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

Burgers

*Served with choice of fries · house salad
Caesar salad · tomato soup*

Bacon Double Cheeseburger 28

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

Crispy Fried Chicken Burger 26

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

Grilled Veggie Baguette 22

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

Sides

Tomato Soup 14

Roasted vine ripened Village Farms tomatoes, caramelized onions, extra virgin olive oil, basil
gf · vgn

House Fries 14

Hand-punched Pemberton Kennebec potatoes, smoked garlic aioli
gf · vgn

Truffle Fries 20

Black truffle, Parmigiano Reggiano, truffle aioli
gf

Desserts

New York Style Cheesecake 15

Salted raspberry sauce, white chocolate whipped cream
gf

Chocolate Mousse 16

Vegan chocolate mousse, blood orange, whipped coconut cream
gf · vgn

Lemon Tart 14

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

Scholz Sundae 16

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

House Made Ice Cream + Sorbets 12

Please ask your server about today's offerings
gf

Lakeside Lounge

LAKESIDE LOOKS GOOD ON YOU.

Bar Snacks

Grilled Edamame + Shishito Peppers 9

Preserved lemon, sea salt
vgn · gf

Warm Marinated Olives 9

Citrus, fennel seed, chili, rosemary
vgn · gf

Shareables

Spinach + Smoked Artichoke Dip 24

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

Mezze Board 29

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, mozzarella, fresh tomatoes
Add fresh burrata +8

Pickled Pear + Mushroom Flatbread 26

Alfredo, pickled pears, mozzarella, roasted
mushroom, gruyère, truffled honey

Pepperoni + Fennel Flatbread 26

Crushed tomato sauce, mozzarella, pepperoni,
shaved fennel

'Nduja Mussels 26

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
vgf

Jumbo Prawn Cocktail 28

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

Hibachi Seared Tuna 28

Kombu-ash crusted local 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

Oysters, PEI mussels, mixed ceviche, ash-
crusted albacore tataki, jumbo wild prawn
gf

Northern Divine Caviar

BC organically farmed sturgeon • grated egg,
shallots, crème fraîche, nori blini
12g — 50 · 30g — 145