

the Den at Nita Lake Lodge

SMALL PLATES

- HOUSEMADE SOURDOUGH seasonal whipped butter 12 vg | vo
- BEET SALAD whipped goat cheese, candied almonds, radicchio, oranges, mint 28 gf | vo
- DUCK CONFIT SALAD endive, frisée, blue cheese, pumpkin purée, pepita dukka, sour cherry vinaigrette 26 gf
- SQUASH TARTARE carrot xo, taro chips, miso peppercorn demi, horseradish aioli 22 gf | v
- WAGYU BEEF CARPACCIO manchego, arugula, shallots, horseradish aioli, smoked tallow vinaigrette, crostini 30
- HOKKAIDO SCALLOP confit leeks, kombu + yuzu kosho butter, burnt scallion oil 34 gf
- SPICY MUSSELS 'nduja pork sausage, grilled sourdough 28

- HALF DOZEN FRESH SHUCKED OYSTERS shiso mignonette + cucumber granitée 24
- SEAFOOD TOWER half lobster, baja prawns, oysters, mussels, tuna tataki, ceviche 170
- NORTHERN DIVINE CAVIAR (12g/30g) grated egg, shallots, chives, creme fraîche + nori blini 50/145

HOUSEMADE PASTA

- LOBSTER CASARECCE butter poached lobster, mascarpone + saffron bisque 42
- SPICY RIGATONI 'nduja pork sausage, parmigian cream sauce, black garlic powder 34
- MUSHROOM RISOTTO wild mushrooms, parmigian, chive 38 gf | vg | vo

LARGE PLATES

- TANDOORI-SPICED CAULIFLOWER coconut labneh, marinated onion, mint chutney 36 gf | v
- CHARCOAL GRILLED HALF CHICKEN butter lettuce + radish salad, chimichurri, curry aioli 44 gf
- MISO GLAZED SABLEFISH sushi rice, bok choy, sake-dashi 48 gf
- LOBSTER CIOPPINO half lobster, mussels, prawns, tomato-fennel broth, grilled sourdough 54
- FILET MIGNON 6oz steak, potato pavé, grilled broccolini, cipollini onion, red wine jus 64 gf
- add freshly shaved truffle 15

FROM THE HIBACHI GRILL

- served with roasted pemberton root veggies + chimichurri
- 8oz WAGYU FLANK STEAK 70
- 12oz BEEF CHATEAUBRIAND 110
- 12oz NEW YORK STRIPLOIN 75
- 16oz RIBEYE STEAK 88
- add half lobster 28
peppercorn sauce 5
- add baja prawn 12
foie gras butter 8
- add hokkaido scallop 12
truffle jus 8

SIDES

- CHARCOAL GRILLED BROCCOLINI chimichurri vinaigrette, maldon salt 14 gf | v
- PEMBERTON CARROTS carrot glaze, hummus, olive dukka, fried rosemary 12 gf | v
- SAUTEED MUSHROOMS mixed wild + farmed mushrooms, fine herbs 15 gf | v
- TRUFFLED DEN FRIES house cut pemberton potatoes, fresh truffle, parmigian, truffle aioli 20 gf | v
- POTATO PAVÉ crispy potato cake, smoked garlic aioli, fried rosemary 16

LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE'LL ADJUST YOUR MENU
gf: gluten-free | v: vegan | vo: vegan optional | vg: vegetarian