

# *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 26 gf | vo

DUCK CONFIT SALAD endive, fris e, blue cheese, pumpkin pur e, pepita dukka, sour cherry vinaigrette 26 gf

SQUASH TARTARE carrot xo, taro chips, miso peppercorn demi, horseradish aioli 22 gf | v

BEEF CARPACCIO manchego, arugula, shallots, sunchoke, horseradish aioli, smoked tallow vinaigrette 30 gf

HOKKAIDO SCALLOP confit leeks, kombu + yuzu kosho butter, burnt scallion oil 34 gf

SPICY MUSSELS 'nduja pork sausage, spicy cream sauce, chimichurri, grilled sourdough 28

HALF DOZEN FRESH SHUCKED OYSTERS shiso mignonette + cucumber granit e 24

SEAFOOD TOWER half lobster, baja prawns, oysters, mussels, tuna tataki, ceviche 170

NORTHERN DIVINE CAVIAR (12g/30g) grated egg, shallots, chives, cr me fra che + nori blini 50/145

## HOUSEMADE PASTA

LOBSTER CASARECCE butter poached lobster, mascarpone + saffron bisque, chili oil 46

SPICY RIGATONI 'nduja pork sausage, parmigian cream sauce, black garlic powder 34

MUSHROOM RISOTTO wild mushrooms, parmigian, chive 38 gf | vg | vo

## LARGE PLATES

CELERIAC + MUSHROOM WELLINGTON roasted celeriac pur e, porcini jus 38 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 58

FILET MIGNON 6oz steak, potato pav e, grilled broccolini, cipollini onion, shallot pur e, red wine jus 68 gf

add freshly shaved truffle 15

## FROM THE HIBACHI GRILL

served with roasted pemberton root veggies + chimichurri

8oz WAGYU BAVETTE 85

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 PAV E 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