

HOUSE-BAKED BREAD SERVICE 10 v  
RUSTIC COUNTRY SOURDOUGH, HOUSE-MADE WHIPPED BUTTER

SMALL PLATES

NORTH ARM FARM BEET TARTARE 22 GF VGN  
PICKLED BEETS, CARROT XO, GARDEN VIOLAS + BEET JUS

WESTHOLME WAGYU TARTARE 32  
FRESH HORSERADISH, PEPPERCORN JUS, GRILLED SOURDOUGH

VANCOUVER ISLAND ALBACORE CRUDO 29 GF  
BLOOD ORANGE + BREW CREEK SERRANO GASTRIQUE

ROOTDOWN FARMS KALE SALAD 21 GF VGN  
CRANBERRIES, NUTRITIONAL YEAST DRESSING, OLIVE CRUMBLE

VILLAGE FARMS TOMATO SALAD 24 GF VGN  
EZME, PICKLED SHALLOTS, CHARRED FENNEL + STRAWBERRY SALSA

CHARCOAL-ROASTED CARROT 18 GF VGN  
HEIRLOOM CARROTS, CHICKPEA PURÉE, SMOKED CARROT GLAZE

GRILLED ASPARAGUS 19 GF V  
LABNEH, PUMPKIN SEEDS, CRISPY CHILI OIL

BACON-STUFFED BC FIRE MORELS 34 GF  
HONEY GARLIC + BEET REDUCTION

BREW CREEK BROCCOLINI 19 GF VGN  
LEEK VINAIGRETTE, CRISPY SHALLOTS

HOUSE-CURED BACON 28 GF  
SMOKED GOOSEBERRY GLAZE, MALDON SALT



the Den at Nita Lake Lodge

LARGE PLATES

ROASTED TANDOORI CAULIFLOWER 36 VGN  
LABNEH, ORANGE MINT, MARINATED SWEET ONION

HOUSE-MADE RIGATONI 36 v  
CHARRED ENGLISH PEAS, GARDEN PESTO, BURRATA

NORTH ARM FARM ROOT VEG KOFTA 34 VGN  
SPICED RÖSTI, TABBOULEH, GARLIC EMULSION, GARDEN HERB SALAD

ROSSDOWN CHICKEN BREAST 44  
HOUSE-MADE GNOCCHI, ROOTDOWN FARMS GREENS, ASPARAGUS,  
LEMON BUTTER SAUCE, PEPPERCORN JUS

DRY AGED FRASER VALLEY DUCK BREAST 51  
SWEET PEA TART, SORREL + PEA PURÉE, HONEY-LAVENDER JUS

6oz BEEF TENDERLOIN 64 GF  
POTATO PAVÉ, ROASTED SHALLOT PURÉE, RED WINE JUS

BC SALMON 48  
CHARCOAL-GRILLED SALMON, MORELS, LEEKS, SORREL EMULSION

HAIDA GWAII “LONG LINE” SABLEFISH 51  
DILL SPAETZLE, BRAISED LEEK, ARUGULA, ALLIUM HOLLANDAISE