

the Den at Nita Lake Lodge

Small Plates

‘Nduja Mussels – 28

Salt Spring Mussels, spicy ‘nduja sausage, rosemary cream,
chimichurri, house made sourdough | gfo

Brant Lake Wagyu Beef Carpaccio – 26

Manchego, arugula, green apple, pickled red onion, sunchoke chips,
horseradish aioli, extra virgin olive oil | gf

East + West coast oysters – 24

shiso mignonette, fresh horseradish, cucumber granita | gf

Tomato Burrata (v) – 28

local tomato medley, basil, sorrel, strawberry, rhubarb, sourdough crisps

Large Plates

Grilled Prawn + Tomato Rigatoni – 36

charcoal grilled prawns, roasted vine ripened tomatoes, basil, Parmigiano Reggiano

Citrus Brined Chicken (gf) – 42

chicory salad, roasted spring vegetables, chimichurri, smoked yogurt

Dungeness Crab Casarecce – 48

house made pasta, saffron-crab bisque, fennel, green apple, brown butter

Sake cured wild BC Sablefish – 54

6 oz Organic Ocean Sablefish, sushi rice, edamame bean, spring veggies,
charred broccolini, lemon-dill beurre blanc | gf

5oz Filet Mignon (gf) – 58

potato pavé with sorrel aioli, North Arm Farm root vegetables, red wine jus

10 oz Wagyu Ribeye (gf) – 120

potato pavé with sorrel aioli, North Arm Farm root vegetables, red wine jus

For the table to share

House baked Sourdough bread (v) – 12

seasonal whipped butter

Seafood Tower (gf) – 125

prawns, oysters, mussels, tuna tataki, ceviche

Desserts

New York Style Cheesecake (v) – 15

salted raspberry sauce, white chocolate whipped cream

Chocolate Mousse Bar (vgn) – 16

vegan chocolate mousse, strawberries, whipped coconut cream

Lemon Tart – 15

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

PLEASE LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE WILL ADJUST YOUR MENU.

gf: gluten-free | vgn: vegan | v: vegetarian | vo: vegan optional