


long beach lodge
RESORT

GREAT ROOM

5:00pm to 9:00pm

call 250-725-2442 or extension 505 to order

take out or room service, 17% gratuity on room service

STARTERS

HOUSE MADE BREAD • 4 • 8
organic canadian flour, served with a
charred leek butter

HOUSE FRIES • 8
house cut kennebec fries served with garlic
horseradish aioli

BABY ROMAINE CAESAR • 16
whole romaine hearts, herb rye crisps, lemon,
parmesan, house caesar dressing

BEETS AND GREENS • 16
roasted and pickled beets, goat feta, pumpkin seeds,
greens, grapefruit vinaigrette

avocado • 4
chicken breast • 10
poached side stripe shrimp • 10

MUSHROOM & PORCINI RISOTTO • 18
roasted mushrooms, porcini puree, herbs,
parmesan, hazelnuts

SEAFOOD CHOWDER • 10 • 16
manhattan style made with coconut milk, salmon, cod,
side stripe shrimp, dill, herb croutons

OLIVES AND HUMMUS • 12
chili citrus marinated olives, cashew hummus, toasted
house bread

FLATBREADS

CAPOCOLLO & OLIVES • 21
spicy capocollo, castelvetro olives, fior di latte
cheese, basil, tomato sauce

MARGHERITA • 19
fior di latte cheese, basil, tomato sauce

PESTO • 20
artichokes, sundried tomatoes, red onion, feta, pesto,
arugula

BBQ CHICKEN • 21
smoked chicken, bacon, banana peppers, cheddar &
mozzarella cheese, tomato bbq sauce

gluten free • 2
dairy free cheese • 1

DESSERT

CARROT CAKE CHEESECAKE • 12
vanilla cheesecake, carrot cake, ginger shortbread
crumb, seabuckthorn gel, charred pineapple

SOURDOUGH APPLE PIE • 12
apple pie with sourdough crust, tofino distillery
cinnamon liquor, cassis poached apples, pecan
streusel, vanilla whipped cream

CHOCOLATE HAZELNUT MOUSSE BOMB • 12
chocolate mousse, hazelnut praline cream, salted
caramel semifreddo, hazelnut cookie crumb

ENTRÉES

SPAGHETTI AND MEATBALLS • 29
house made meatballs, tomato sauce,
herb bread crumbs, chili flakes, parmesan cheese

ROASTED CHICKEN BREAST • 34
7 oz chicken breast, house made potato gnocchi,
charred broccolini, pesto cream, toasted almonds

BEEF TENDERLOIN • 46
7 oz tenderloin, herb roasted potatoes, roasted
cauliflower, caramelized blue cheese puree, jus

**COCONUT CASHEW CRUSTED HALIBUT
FOR TWO • 79**
11 oz halibut, black fried rice, chili shimeji
mushrooms, edamame, cilantro, green onion,
lemongrass vinaigrette, ginger carrots

WAGYU CHUCK FLAT FOR TWO • 96
12 oz twelve hour braised brant lake wagyu, porcini &
mixed mushroom risotto, seasonal vegetables

*celebrating a special occasion? add a
chilled bottle of sparkling wine waiting
for you in your room upon arrival!*

summer hill cipes brut sparkling • 45

*see our beverage menu for a complete list of
available wines*

BEER

TOFINO BREWING BLONDE ALE OR LAGER
6 pack of 355ml cans • 24

HOYNE BREWING DOWN EASY NW PALE ALE
4 pack of 473ml cans • 24

HOUSE COCKTAILS 2oz • 14

TOFINO SOUR sailor jerry spiced rum, falernum,
orgeat, citrus, angostura bitters, ms. better's bitters
miraculous foamer

MEGRONI sheringham akvavit, carpano antica
formula, campari

BEACHFIRE mezcal, tequila, ancho reyes chile
liqueur, lime juice, simple syrup

BC WHITE by the bottle

LAKE BREEZE roussanne 2017 • 30

BARTIER BROS. semillon 2019 • 30

STONE BOAT gravelbar chorus blend 2017 • 30

50TH PARALLEL pinot gris 2019 • 30

MIRABEL chardonnay 2018 • 45

BC RED by the bottle

SPEARHEAD pinot noir 2019 • 40

NICHOL pinot noir 2017 • 45

QUAILS GATE old vines foch • 40

NARRATIVE cabernet franc / merlot • 30

GREY MONK latitude 50 red blend • 25

*our culinary team creates seasonal menu using the best in British Columbia sourced products; these dishes can be tailored to suit your dietary needs.
in cooperation with the Vancouver Aquarium, all long beach lodge resort menus use seafood harvested in a sustainable manner*

