

  
**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**  
cowichan valley spelt spaghetti, house made  
meatballs, tomato sauce, 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  
miracuious 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*

