


long beach lodge
RESORT

DINNER

5:00pm to close

call 250-725-2442 or extension 505 to order

dine in or lodge room service, 17% gratuity on room service

STARTERS

BABY ROMAINE CAESAR • 16

whole romaine hearts, herb rye crisps, lemon, parmesan, house caesar dressing

SQUASH SALAD • 18

warm beluga lentils, roasted and pickled squash, arugula, candied almonds, goat feta, currant vinaigrette

crispy tofu • 8 avocado • 4 chicken breast • 10 poached side stripe shrimp • 10
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HOUSE MADE BREAD • 4 • 8

organic canadian flour, served with a charred leek butter

OLIVES AND HUMMUS • 12

chili citrus marinated olives, cashew hummus, toasted ancient grain flatbread

HOUSE FRIES • 8

house cut kennebec fries served with garlic horseradish aioli

MUSHROOM & PORCINI RISOTTO • 18

roasted mushrooms, porcini puree, herbs, parmesan, hazelnuts

AGNOLOTTI • 19

goat cheese and carrot, cilantro and parsley gremolata, sherry gastrique, smoked pecans, parmesan

SMOKED TUNA CAKE • 19

shaved fennel, cabbage, dill, castelvetro olives, lemon, charred tomato jam

FRESH OYSTERS • 19 • 34

shucked bc oysters, raspberry tabasco mignonette, lemon, horseradish

LAND & SEA CARPACCIO • 21

poached side striped shrimp, beef tenderloin, shellfish aioli, pickled kelp, radish, nori crunch, parmesan

MUSSELS AND FRIES • 25

salt spring island mussels, ponzu dashi broth, nori fries, shellfish aioli

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
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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




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ENTRÉES

SWEET POTATO • 28

baked sweet potatoes, crispy cauliflower, cilantro gremolata, pickled apples, fennel, watercress, smoked pecans, black bean crema

ROASTED CHICKEN BREAST • 34

7 oz chicken breast, house made potato gnocchi, charred broccolini, pesto cream, toasted almonds

SCALLOPS AND PORK • 39

seared pork belly and hokkaido scallops, crispy cauliflower, watercress, fennel and orange salad, cauliflower puree, maple tamarind chutney

DUCK • 37

roasted duck breast, duck confit croquette, hazelnuts, sour cherry jam, brussel sprouts, mustard jus

BEEF TENDERLOIN • 49

7 oz tenderloin, herb roasted potatoes, broccolini, charred goat cheese emulsion, crispy onions, jus

CHILDREN • 12

*include a small beverage, choice of side
& little monster cookie dessert*

PASTA NOODLES

with tomato sauce or butter

CHEESE PIZZA

CHICKEN STRIPS

CHICKEN BREAST

STEAMED FISH

fries or green salad or steamed vegetables

PLATTERS FOR TWO

**COCONUT CASHEW CRUSTED
HALIBUT • 79**

11 oz halibut, black fried rice, chili shimeji mushrooms, edamame, cilantro, green onion, lemongrass vinaigrette, ginger carrots

WAGYU CHUCK FLAT • 109

12 oz twelve-hour braised brant lake wagyu, porcini & mixed mushroom risotto, seasonal vegetables, baby romaine caesar with house made dressing

CRAB PLATTER • 119

pre order twenty-four hours prior
whole dungeness crab, seared hokkaido scallops, charred broccolini, preserved lemon and basil, fennel and island tomato salad, herb butter

DESSERT • 12

LEMON & SPRUCE

lemon curd tart, herb soil, raspberry lime gel, meringue, blackberry spruce sorbet

PEAR & BIRCH

sticky date pudding, birch syrup butterscotch, custard cremeux, pear jelly, ginger crumb, pear sorbet

CHOCOLATE, PUMPKIN & MAPLE

chocolate hazelnut pavé, salted chocolate soil, pumpkin mandarin gel, caramelized hazelnut snap, pumpkin maple gelato

SORBET TRIO

pineapple ginger, cranberry apple, chocolate cherry