

Winter Lunch Menu

weekdays 11-5
saturday + sunday 3-5

Appetizers

Falafel GF, VN, VG

Fried falafel, tabbouleh, pickled onions, serrano emulsion

14

Burrata Toast

Burrata, fresh sourdough, avocado, smoked tomato dressing

22

Albacore Tuna

Sesame crusted, miso vinaigrette, avocado, apple, ponzu, cucumber

23 ~ available gluten free

Gougère

Smoked cheddar, house smoked ham, garlic cream

13

Lakehouse Jerky

House smoked cured beef

16

Shishito

Blistered shishito peppers, lemon, honey lime dip, maldon salt

16

Brussels GF VG

Fried brussel sprouts, serrano emulsion, parmesan

18

Salads

Endive Salad GF, VG

Endive, St. Agur, candied nuts, pickled fennel, maple balsamic

20

Panzanella VN

Focaccia croutons, smoked tomato dressing, basil, tomatoes

20

Sandwiches

served with fries or salad

add gluten free bun ~ 2 add bacon ~ 4 add mushrooms ~ 4

Grilled Chicken Burger

Grilled chicken breast, double cream brie, onion relish, serrano aioli

23

Falafel Burger VG

Pan fried falafel patty, brioche bun, honey lime sauce, lettuce, onion relish

23 ~ available vegan

Philly Cheese Steak

Serrano marinade beef flank, brioche bun, edam, lettuce

26

Fried Chicken Burger

Serrano pickle brined chicken thigh, brioche bun, pickles, coleslaw, honey lime sauce

23 ~ make it spicy

Bacon Cheddar Burger

63 acres ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish

24

Entrees

Mafaldine Vongole

Cowichan Pasta, fresh clams, leeks, white wine, cream, herbs

30

Lakehouse Breakfast

2 eggs any style, crispy fried yukon gold potatoes, thick cut bacon, salad greens, toast

16 ~ or vegan w/ guacamole and falafel ~ 3

Beef Stroganoff

Cowichan Pasta, braised beef, mushrooms, peppercorns, dijon, garlic cream, demi glace, sour cream, green onions, garlic toast

30

Cioppino

Local fish and shellfish, shrimp, stewed tomatoes, focaccia

38 ~ available gluten free

Winter Dinner Menu

after 5pm

Snacks

Crackling GF, VN, VG

Crispy seasoned tapioca chips

8

Falafel GF, VN, VG

Fried falafel, tabbouleh, pickled onions, serrano emulsion

14

Gougere

Smoked cheddar, house smoked ham, garlic cream

13

Lakehouse Jerky

House smoked cured beef

16

Appetizers

Risotto GF, VG

Mushroom risotto, parmesan, miso vinaigrette, fresh herbs

18 ~ available vegan

Brussels GF VG

Fried brussel sprouts, serrano emulsion, parmesan

18

Charcuterie

St Agur, fontina, delicate brie, prosciutto, calabrese, genoa, a selection of house made accompaniments and crackers

45

Albacore Tuna

Sesame crusted, miso vinaigrette, avocado, apple, ponzu, cucumber

23 ~ available gluten free

Endive Salad GF, VG

Endive, St. Agur, candied nuts, pickled fennel, maple balsamic

20

Panzanella VN

Focaccia croutons, smoked tomato dressing, basil, tomatoes

20

Sandwiches

served with fries or salad

add gluten free bun ~ 2 add bacon ~ 4 add mushrooms ~ 4

Grilled Chicken Burger

Grilled chicken breast, double cream brie, onion relish, garlic mayo

23

Falafel Burger VG

Pan fried falafel patty, brioche bun, honey lime sauce, lettuce, onion relish

23 ~ available vegan

Bacon Cheddar Burger

63 acres ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish

24

Entrees

Vongole

Cowichan Pasta, fresh clams, chili pepper braised leeks, white wine, cream, herbs, focaccia

30

Mac and Cheese VG

Garlic cream sauce, edam cheese, panko crust, garlic toast

20 ~ add pork belly ~ 10

Cioppino

Local fish and shellfish, shrimp, stewed tomatoes, focaccia

38 ~ available gluten free

Beef Stroganoff

Cowichan Pasta, braised beef, mushrooms, peppercorns, dijon, garlic cream, demi glace, sour cream, green onions, focaccia

30

Short Rib

Braised short beef, potato pave, seasonal vegetables, demi glaze, wild mushrooms

40

Sable Fish

Beet cured sable, ricotta gnocchi, parsnip puree, chili pepper braised leeks

47

Winter Brunch Menu

saturdays and sundays

10-3

Appetizers

Mushroom Toast ^{VG}

Garlic toast, sauteed mixed mushrooms, poached egg, balsamic reduction, crispy onions, mixed greens

15

Gougere

Smoked cheddar, house smoked ham, garlic cream

13

Endive Salad ^{GF, VG}

Endive, St. Agur, candied nuts, squash, pomegranate vinaigrette

20

Risotto

Mushroom risotto, parmesan, miso vinaigrette, fresh herbs

18

Sandwiches

served with fries or salad

add gluten free bun ~ 2 add bacon ~ 4 add mushrooms ~ 4

Bacon Cheddar Burger

63 acres ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish

24

Breakfast Sandwich

Fried egg, house smoked ham, cheese, tomato, garlic mayo, brioche bun

16

Falafel Burger ^{VG}

Pan fried falafel patty, brioche bun, honey lime sauce, butter lettuce, onion relish

23 ~ available vegan

Fried Chicken Burger

Serrano pickle brined chicken thigh, brioche bun, pickles, coleslaw, honey lime sauce

23 ~ make it spicy

Entree

Shrimp and Grits ^{GF}

Creamy polenta, baby shrimp, leeks, medium poached eggs, parmesan, pickled onion

23

Eggs Benedict

Fried potatoes, balsamic greens, hollandaise

Choose pulled pork, ham, smoked salmon or mushrooms

20 ~ add guacamole ~ 3

Duck Benedict

Confit duck leg, cherry compote, poached egg, hollandaise

24

Lakehouse Breakfast

2 eggs any style, crispy fried yukon gold potatoes, thick cut bacon, salad greens, toast

16

Huevos Rancheros ^{GF, VG}

Spiced refried pinto beans, crispy tortilla, medium poached eggs, salsa fresca, feta cheese

18 ~ add guacamole ~ 3 ~ add pulled pork ~ 10

Shakshuka ^{VG}

Spiced tomato and roasted pepper stew, medium poached eggs, grilled focaccia, feta, cilantro, spring greens

23 ~ add shrimp ~ 10

Banana Bread French Toast ^{GF}

House made banana bread, organic maple syrup, whipped cream, candied nuts, coulis

18

