

# Summer Lunch Menu

weekdays 10 am - 3 pm

## Appetizers & Lighter Faire

### Corn & Queso Dip GF, VEG

Shucked corn, cream cheese, sour cream, serrano, queso fresco, tortilla chips

15

### Bacon Garlic Twist

Warm fresh bread, bacon and garlic, spicy tomato sauce

14

### Melon and Prosciutto

Prosciutto, melon, parmesan butter, dijon balsamic, house focaccia

22

### Summer Salad VEG, GF, VN

Basil vinaigrette, heirloom tomato, avocado, cucumber, radish, pumpkin seed crumble

20

### Peach Crostini

Peach, prosciutto, garlic butter focaccia, goat cheese, pickled shallot, lime cinnamon vinaigrette

16

### Albacore Tuna GF

Seared tuna, miso vinaigrette, avocado, apple, ponzu, cucumber

24

## Sandwiches

served with fries or salad ~ or upgrade to a cup of soup ~ 4  
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 quinoa & chickpea falafel patty, brioche bun, honey lime sauce, lettuce, onion relish

23 ~ available vegan

### Breakfast Sandwich

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

19

### Fried Chicken Burger

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

23 ~ make it spicy

### Bacon Cheddar Burger

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish

24

## Entrees & Brunch

### Lakehouse Breakfast

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

19 ~ or vegan w/ guacamole and falafel ~ 3

### Huevos Rancheros GF, VG

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

20 ~ add guacamole ~ 3 ~ add pulled pork ~ 10

### Banana Bread French Toast GF

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

18

### Mafaldine Vongole

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

30

### Mac and Cheese VG

Garlic cream sauce, edam cheese, panko crust, focaccia

20 ~ add pork belly ~ 10

### Chicken and Waffles

Fried chicken thigh, slaw, spicy syrup, jalapeno

22

# Summer Dinner Menu

Available 3pm-Late

## Appetizers

### Melon and Prosciutto

Prosciutto, melon, parmesan butter, dijon balsamic, house focaccia  
22

### Peach Crostini

Peach, prosciutto, garlic butter focaccia, goat cheese, pickled shallots, lime cinnamon vinaigrette  
16

### Gazpacho

Smoked tomato, house focaccia, queso fresco  
12

### Bacon Garlic Twist

Warm fresh bread, bacon and garlic, spicy tomato sauce  
14

### Corn & Queso Dip GF, VEG

Shucked corn, cream cheese, sour cream, serrano, queso fresco, tortilla chips  
15

### Duck Rilette

Citrus cured and confit duck leg, blueberry chutney, house made crackers  
20

## Salad

### Blueberry Salad GF, VEG

Blueberries, walnuts, cucumber, radish, queso fresco, lime cinnamon vinaigrette  
20

### Summer Salad VEG, GF, VN

Basil vinaigrette, heirloom tomato, avocado, cucumber, radish, pumpkin seed crumble  
20

### Albacore Tuna GF

Sesame crusted, miso vinaigrette, avocado, apple, ponzu, cucumber  
24

### Burrata VEG

Strawberry rhubarb puree, focaccia, Hoffman greens, pumpkin seeds, balsamic reduction  
24

## Sandwiches

served with fries or salad ~ 4 with soup

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

### 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, relish  
23 ~ available vegan

### Bacon Cheddar Burger

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish  
24

## Entrees ( Available after 5pm)

### 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, focaccia  
20 ~ add pork belly ~ 10

### Beef Stroganoff

Cowichan Pasta, braised beef, mushrooms, peppercorns, dijon, garlic cream, demi glace, sour cream, focaccia  
30

### Cod and Chips GF

Pacific lingcod, coleslaw, fries, house made tartar sauce  
20 ~ one piece  
26 ~ two piece

### Cioppino

Local fish and shellfish, shrimp, stewed tomatoes, focaccia  
38 ~ available gluten free

### Short Rib GF

Braised short beef, potato pave, seasonal vegetables, demi glace, wild mushrooms  
40

### Halibut GF

Haida Gwaii halibut, pea risotto, wild mushrooms, carrots, capers, confit tomato, arrabbiata (spicy tomato sauce)  
45

# Summer Brunch Menu

saturday and sunday 10-3

## Appetizers

### Peach and Prosciutto

Peach, prosciutto, garlic butter focaccia, goat cheese, pickled shallots, lime cinnamon vinaigrette

16

### Potato Bravas VEG, GF

Fried potatoes, queso fresco cheese, smoked tomato vinaigrette, pickled shallot, serrano aioli, herbs

14

### Summer Salad VEG, GF, VN

Basil vinaigrette, heirloom tomato, avocado, cucumber, radish, pumpkin seed crumble

20

### Bacon and Garlic Twist

Warm fresh bread, bacon and garlic, garlic cream

14

## Sandwiches

served with fries or salad

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

### Breakfast Sandwich

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

19

### Bacon Cheddar Burger

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish

24

### Falafel Burger VG

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

23 ~ available vegan

### Fried Chicken Sandwich

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

23 ~ make it spicy

## Entree

### Mac and Cheese

Garlic cream sauce, edam cheese, panko crust, focaccia  
20 ~ add pork belly ~ 10

### Eggs Benedict

Fried potatoes, balsamic greens, hollandaise  
Choose pulled pork, ham, smoked salmon or mushrooms  
20 ~ add guacamole ~ 3

### Chicken and Waffles

Fried chicken thigh, slaw, spicy syrup, jalapeno  
22

### Lakehouse Breakfast

2 eggs any style, crispy fried yukon gold potatoes, thick cut bacon, salad greens, toast  
19

### Huevos Rancheros GF, VG

Spiced refried pinto beans, crispy tortilla, medium poached eggs, salsa fresca, feta cheese  
20 ~ add guacamole ~ 3 ~ add pulled pork ~ 10

### Banana Bread French Toast GF

House made banana bread, organic maple syrup, whipped cream, candied nuts, coulis  
18

### Lakehouse Hash GF

Braised beef, fried potatoes, mushrooms, garlic cream, demi glace, roasted peppers, peppercorns, dijon, poached eggs, hollandaise  
26

### Mushroom Toast VEG

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

15

**Summer Happy Hour**  
Friday & Saturday 9-10pm



**Sleeves of Draught Beer**  
6

**5oz Glass of House Wine**  
8

**“Hey, How Are Ya?”**  
Vodka, Cointreau, Southern Comfort,  
Chamomile & English Breakfast tea,  
lemon, honey, Bittermen’s Clingstone peach & Ms. Better Bitters Mt.Fuji  
10

**Bacon Garlic Twist**  
Warm fresh bread, bacon and garlic, spicy tomato sauce  
12

**Shishito** VN  
Blistered shishito peppers, miso butter, sesame seeds, ponzu  
16 ~ available vegan or gluten free

**Corn & Queso Dip** GF, VN  
Shucked corn, cream cheese, sour cream, serrano, queso fresco, tortilla chips  
13

**Charcuterie**  
St Agur, delice brie, prosciutto, calabrese, genoa, a selection of house made accompaniments  
and crackers  
40

**Burrata**  
Strawberry rhubarb puree, focaccia, Hoffman greens, pumpkin seeds, balsamic reduction  
22

**Bacon Cheddar Burger**  
Ground chuck, brioche bun, cheddar, bacon, pickles,  
garlic mayo, Kansas BBQ sauce, red onion relish  
20 (not served with a side)

**Grilled Chicken Burger**  
Grilled chicken breast, double cream brie, onion relish, garlic mayo  
19 (not served with a side)

**Falafel Burger** VEG  
Pan fried quinoa & chickpea falafel patty, brioche bun, honey lime sauce, lettuce, relish  
19 ~ available vegan (not served with a side)