

Summer Lunch Menu

weekdays 11 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

Potato Bravas GF, VEG

Fried potatoes, queso fresco, smoked tomato sauce, pickled shallots, serrano aioli, fresh herbs
14

Summer Salad VEG, GF, VN

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

Peach and Prosciutto

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

Albacore Tuna

Seared tuna, miso vinaigrette, avocado, apple, ponzu, cucumber
24 ~ available gluten free

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

after 5pm

Appetizers

Potato Bravas GF, VEG

Crispy potatoes, queso fresco, smoked tomato sauce, pickled shallots, serrano aioli, fresh herbs

14

Peach and Prosciutto

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

Charcuterie

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

45

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

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

24 ~ available gluten free

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

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
3pm-5pm and late night

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)

