

Fall 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

Prosciutto

Prosciutto, seasonal jam, fresh bread, dijon balsamic

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

20 *The* 20

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

Beef Stroganoff

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

30

Seafood Mafaldine

Cowichan Pasta, fresh clams, shrimp, halibut, stewed tomato sauce focaccia

30

Mac and Cheese VG

Garlic cream sauce, edam cheese, panko crust, focaccia

20 ~ add pork belly ~ 10

AT *Shawnigan*

Fall Dinner Menu

Available 3pm-Late

Appetizers

Prosciutto

Prosciutto, seasonal jam, fresh bread, dijon balsamic

22

Peach Crostini

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

16

Gruyere

Smoked gruyere, olives, mustard, house crackers

20

Endive Salad GF, VEG

Belgian endives, apple, blue cheese, candied walnuts

16

Corn & Queso Dip GF, VEG

Corn, cream cheese, sour cream, serrano, queso fresco, tortilla chips

15

Duck Rilette

Citrus cured and confit duck leg, blueberry chutney

20

Garlic Twist

Warm fresh bread, garlic and bacon, spicy red sauce

14

Burrata VEG

Seasonal chutney, focaccia, Hoffman greens, pumpkin seeds, balsamic

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 VEG

Pan fried quinoa & chickpea 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)

Mac and Cheese VEG

Garlic cream sauce, edam cheese, panko crust, focaccia

20 ~ add pork belly ~ 10

Beef Stroganoff

Cowichan Pasta, braised beef, mushrooms, chili braised leeks, 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

Albacore Tuna GF

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

24

Seafood Mafaldine

Shrimp, Clams, halibut, stewed tomato sauce, Cowichan Pasta, focaccia

30

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, spicy tomato sauce

45

Fall Brunch Menu

Saturday, Sunday and holiday Monday

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

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

Peach Crostini
Peach, prosciutto, garlic butter focaccia, goat cheese, pickled shallot, lime cinnamon
vinaigrette
14

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

Prosciutto
Prosciutto, seasonal jam, fresh bread, dijon balsamic
22

Summer Salad VEG, GF, VN
Basil vinaigrette, heirloom tomato, avocado, cucumber, radish, pumpkin seed crumble
18

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)

20 *The* 20
LAKEHOUSE
AT *Shawnigan*