

## Fall Lunch Menu

weekdays 11 am - 3 pm

### Appetizers & Lighter Faire

#### Corn & Queso Dip <sup>VEG</sup>

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

15

#### Duck Rillettes

Citrus cured and confit duck leg, blueberry chutney

20

#### Squash Crostini

Roasted squash, prosciutto, goat cheese, pickled onions, dried cherries, chai vinaigrette

16

#### Albacore Tuna <sup>GF</sup>

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

25

#### Endive Salad <sup>VEG, GF</sup>

Belgian endives, apple vinaigrette, blue cheese, candied walnuts

16

#### Dirty Fries

Serrano mayo, queso fresca, pickled jalapenos, pickled onions

13

#### Burrata <sup>VEG</sup>

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

24

### Sandwiches

served with fries or salad ~

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

#### Falafel Burger <sup>VEG</sup>

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

#### Shrimp Poboy

Cornmeal fried shrimp, french roll, remoulade, lettuce, tomato

24

#### 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

#### Lobster Mushroom Roll

Confit lobster mushroom, aioli, green onions, lettuce, tomato

22

### 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

#### Duck & Wild Mushroom Pasta

Citrus confit duck, Cowichan Pasta, chili leeks, mushrooms, cream sauce, wilted greens, parmesan

30

#### Pacific Seafood Mafaldine

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

30

#### Mac and Cheese <sup>VG</sup>

Garlic cream sauce, edam cheese, panko crust, focaccia

20 ~ add pork belly ~ 10

*With our New Orleans features on our menus, our deep fryers are currently not gluten free. Please advise your server of any dietary restrictions or allergies you may have.*

# Fall Dinner Menu

Available 3pm-Late

## Appetizers

### Corn & Queso Dip <sup>VEG</sup>

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

15

### Squash Crostini

Roasted squash, prosciutto, goat cheese, pickled onions, dried cherries, chai vinaigrette

16

### Grilled Oysters

6 grilled in the shell, garlic butter, bread crumbs, lemon

26

### Endive Salad <sup>VEG, GF</sup>

Belgian endives, apple vinaigrette, blue cheese, candied walnuts

16

### Dirty Fries

Serrano mayo, queso fresca, pickled jalapenos, pickled onions

13

### Burrata <sup>VEG</sup>

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

24

### Duck Rilette

Citrus cured and confit duck leg, blueberry chutney

20

## Sandwiches

served with fries or salad ~

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

### Falafel Burger <sup>VEG</sup>

Pan fried quinoa & chickpea falafel patty, brioche bun, honey lime sauce, lettuce, relish

23 ~ available vegan

### Shrimp Poboy

Cornmeal fried shrimp, french roll, remoulade, lettuce, tomato

24

### Bacon Cheddar Burger

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

24

### Lobster Mushroom Roll

Confit lobster mushroom, aioli, green onions, lettuce, tomato

22

## Entrees (available after 5pm)

### Mac and Cheese <sup>VEG</sup>

Garlic cream sauce, edam cheese, panko crust, focaccia

20 ~ add pork belly ~ 10

### Duck & Wild Mushroom Pasta

Citrus confit duck, Cowichan Pasta, chili leeks, mushrooms, cream sauce, wilted greens, parmesan

30

### Pacific Seafood Mafaldine

Shrimp, clams, steelhead trout, arrabbiata, Cowichan Pasta, focaccia

30

### Jambalaya <sup>GF</sup>

Shrimp, smoked sausage, spicy red rice, holy trinity (carrots, onions & bell peppers), candied jalapeños

26

### Short Rib <sup>GF</sup>

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

40

### Albacore Tuna <sup>GF</sup>

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

25

### Steelhead Trout <sup>GF DF</sup>

Steelhead, confit fingerlings, foraged mushrooms, pickled onions, kale, fermented mushroom aioli

42

*This dish pairs stunningly with the Averill Creek Pinot*

*Gris 50%, \$14                      90%, \$22                      BTL, \$60*

*(Island taste trail pairing available until November 10th)*

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# Fall Brunch Menu

Saturday, Sunday and holiday Mondays

10-3

## Appetizers

### Dirty Fries GF

Serrano mayo, queso fresca, pickled jalapenos, pickled onions  
13

### Corn & Queso Dip GF, VEG

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

### Squash Crostini

Roasted squash, prosciutto, goat cheese, pickled onions, dried cherries, chai vinaigrette  
16

### Endive VEG, GF

Belgium endive, apple vinaigrette, blue cheese, candied nuts  
16

## 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

## Entrees

### 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

Confit duck, fried potatoes, mushrooms, garlic cream, demi glace, braised leeks, dijon, poached eggs, hollandaise  
26

### Wild Mushroom Toast VEG

Locally foraged mushrooms, avocado, medium poached egg, garlic butter, house sourdough, mixed greens  
20

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20 *The* 20  
**LAKEHOUSE**  
AT *Shawnigan*

**Kid's Menu**

12 / 16 ~ with pop and ice cream

**Chicken Fingers** GF

Honey mustard, french fries

**Cheese Burger**

House made bun, patty, cheese, ketchup, french fries  
~available vegetarian and gluten free

**Kid's Pasta**

Served with parmesan and butter

**Grilled Cheese**

House made garlic bread, cheddar cheese, french fries

**Drinks**

**Shirley Temple**

Orange juice, sprite, cherry syrup

5

**Berry Ice Tea**

House brewed berry tea- can be sweetened

4.5

**Lemonade**

Fresh squeezed

4

**Pop**

Coca Cola

Sprite

Ginger Ale

3.5

**Juice**

Apple

Orange

Cranberry

4.5