

Fall Lunch Menu

weekdays 11 am - 3 pm

Appetizers & Lighter Faire

Corn & Queso Dip ^{VEG}

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

15

Dirty Fries ^{GF}

Serrano mayo, queso fresca, pickled jalapenos, pickled onions

13

Beet Crostini

Beet, prosciutto, pickled mustard seed, buttermilk gel, winter greens

16

Endive Salad ^{VEG, GF}

Belgian endive, pomegranate dressing, beets, blue cheese, candied walnuts

18

Burrata ^{VEG}

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

24

Albacore Tuna ^{GF}

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

25

Sandwiches

served with fries or salad ~

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

Falafel Burger ^{VEG}

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

Crispy fried shrimp, french roll, salsa roja, avocado, shredded cabbage

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

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 Mafaldine

Confit duck, basil, coconut-lime leaf, leeks, chilis, broccoli

30

Pacific 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

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 ^{VEG}

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

15

Dirty Fries

Serrano mayo, queso fresco, pickled jalapenos, pickled onions

13

Beet Crostini

Beet, prosciutto, pickled mustard seed, buttermilk gel, winter greens

16

Endive Salad ^{VEG, GF}

Belgian endive, pomegranate dressing, apple, blue cheese, candied walnuts

18

Burrata ^{VEG}

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

24

Sandwiches

served with fries or salad ~

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

Falafel Burger ^{VEG}

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

23 ~ available vegan

Shrimp Poboy

Crispy fried shrimp, french roll, salsa roja, avocado, shredded cabbage

24

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

Duck Mafaldine

Confit duck, basil, coconut-lime leaf, leeks, chilis, broccoli

30

Pacific Seafood Mafaldine

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

30

Jambalaya ^{GF}

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

26

Short Rib ^{GF}

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

40

Albacore Tuna ^{GF}

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

25

Steelhead Trout ^{GF DF}

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

42

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Fall Brunch Menu

Saturday, Sunday and holiday Mondays

10-3

Appetizers

Corn & Queso Dip VEG

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

15

Dirty Fries

Serrano mayo, queso fresca, pickled jalapenos, pickled onions

13

Beet Crostini

Beet, prosciutto, pickled mustard seed, buttermilk gel, winter greens

16

Endive VEG, GF

Belgium endive, pomegranate dressing, beets, blue cheese, candied walnuts

18

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

Shrimp Poboy

Crispy fried shrimp, french roll, salsa roja, avocado, shredded cabbage

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