Lunch Starters

Guacamole and Chips | 12 | VEG, VN

House made guacamole, tortilla chips

Dirty Fries | 13 | GF

Ponzu aioli, cajun and nori spices, pickled jalapenos, pickled onions

Corn & Queso Dip | 15 | VEG, GF

Shucked corn, cream cheese, sour cream, serrano, feta, tortilla chips

Hofmann Salad | 14

Hofmann farm greens, candied jalapenos, cherry tomatoes, radish, goat cheese, Cucumber Add smoked salmon or smoked chicken for \$4

Summer Salad | 14

Hofmann farm greens, basil vinaigrette, feta, toasted almonds, tomato, cucumber, carrot, balsamic Add smoked salmon or smoked chicken for \$4

Sandwiches

served with fries or salad, half and half add 2, soup 4 sub gluten free bun - 2

Falafel Burger | 24 | VEG

Fried chickpea falafel patty, brioche bun, serrano emulsion, garlic mayo, lettuce, relish

Bacon Cheddar Burger | 24

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, lettuce, BB9 sauce, onion relish

Brisket Sandwich | 26

Smoked and cured brisket, caramelized onions, smoked cheddar, lettuce, spicy mustard bbq, aioli

Fried Chicken Burger | 24

Serrano brined chicken thigh, brioche bun, pickles, lettuce, slaw, aioli

Breakfast Sandwich | 20

Fried egg, house smoked ham, cheddar, lettuce, tomato, aioli, brioche bun

Mains and Pastas

Mac and Cheese | 22 | VEG

Garlic cream sauce, edam and cheddar, panko crust, focaccia - add pork belly 10

Primavera Mafaldine | 28 | VEG

Arrabbiata tomato sauce, mushrooms, cherry tomatoes, red peppers, spring vegetables, cowichan pasta

Pacific Seafood Mafaldine | 31

Shrimp, clams, fresh white fish, nori cream sauce, Cowichan Pasta, focaccia

Albacore Tuna | 30 | GF

Tuna mosaic, avocado, ponzu, miso vinaigrette, apple & cucumber salad, sesame

Lakehouse Breakfast | 20

2 eggs any style, crispy fried potatoes, Red Barn bacon, salad, toast - or vegan w/ guacamole and falafel 4

Brisket Breakfast Bowl | 27 | GF

Smoked brisket, fried eggs, potatoes, tomato sauce, verde, mushrooms, caramelized onions, red peppers

AKEHOUSE AT Shawnigan

Add Ons

Lockwood Egg 3 Guacamole 3 Avocado 3 Sourdough 3 Mushrooms 4 Salad 4 Side of Bacon 5 Hashbrowns 7 Fries 7 Soup 8 Pork Belly 10 Falafel 10 Fried Chicken 10

Smoked Chicken 10



Guacamole and Chips | 12 | VEG, VN Housemade guacamole, tortilla chips

Dirty Fries | 13 | GF

Ponzu aioli, cajun and nori spices, pickled jalapenos, pickled onions

Corn & Queso Dip | 15 | VEG, GF

Shucked corn, cream cheese, sour cream, serrano, feta, tortilla chips

Hofmann Salad | 14 | VEG

Hofmann farm greens, candied jalapenos, cherry tomatoes, radish, goat cheese, cucumber Add smoked salmon or smoked chicken for \$4

Summer Salad | 14 | VEG

Hofmann farm greens, basil vinaigrette, feta, toasted almonds, tomato, cucumber, carrot, balsamic reduction
Add smoked salmon or smoked chicken for \$4

Sandwiches

served with fries or salad, half and half add 2, soup 4 sub gluten free bun - 2 add bacon - 4 add mushrooms - 4

Falafel Burger | 24 | VEG

Fried chickpea falafel patty, brioche bun, serrano emulsion, garlic mayo, lettuce, relish

Bacon Cheddar Burger | 24

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, bbq sauce, lettuce, onion relish

Brisket Sandwich | 26

Smoked brisket, smoked cheddar, lettuce, pickles, spicy mustard bbg, aioli, Hank's Bakery french roll

Pasta

Mac and Cheese | 22 | VEG

Garlic cream sauce, edam and cheddar, panko crust, focaccia - add pork bellv 10

Spring Vegetable Mafaldine | 28 | VEG

Arrabbiata tomato sauce, mushrooms, cherry tomatoes, red peppers, spring vegetables, cowichan pasta - add smoked chicken 6

Pacific Seafood Mafaldine 31

Shrimp, clams, fresh white fish, nori cream sauce, Cowichan Pasta, focaccia

Short Rib Ragu | 33

Braised shredded short rib, tomato sauce, mushrooms, Cowichan Pasta, focaccia

Mains (available after 5pm)

Haida Gwaii Halibut | 46

Haida Gwaii seared halibut, lemon dill ricotta gnocchi, chickpeas, green beans, asparagus, tomato sauce

Albacore Tuna | 30 | GF

Tuna mosaic, avocado, ponzu, miso vinaigrette, apple & cucumber salad, sesame, pickled shiitake

Short Rib | 43 | GF

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

Starters

Guacamole and Chips | 12 | VEG, VN

House made guacamole, tortilla chips

Dirty Fries | 13 | GF

Ponzu aioli, cajun and nori spices, pickled jalapenos, pickled onions

Corn & Queso Dip | 15 | VEG, GF

Shucked corn, cream cheese, sour cream, serrano, feta, tortilla chips

Hofmann Salad | 14

Hofmann farm greens, candied jalapenos, cherry tomatoes, radish, goat cheese, cucumber Add smoked salmon or smoked chicken for \$4

Breakfast

Classic Benedict | 20

House smoked ham, fried potatoes, mixed greens, house hollandaise

Pulled Pork Benedict | 21

House braised pork shoulder, Kansas BBQ sauce, fried potatoes, mixed greens, house hollandaise

Westcoast Benedict | 21

Mixed mushrooms, guacamole, fried potatoes, mixed greens, house hollandaise

Smoked Salmon Benedict | 22

House smoked salmon, salsa verde, fried potatoes, mixed greens, house hollandaise

Short Rib Benedict | 24

Braised short rib, mushrooms, demi, horseradish aioli, poached eggs, fried potatoes, mixed greens, house hollandaise

Brisket Breakfast Bowl | 27 | GF

Smoked brisket, fried eggs, potatoes, tomato sauce, verde, mushrooms, caramelized onions, red peppers

Lakehouse Breakfast | 20

2 eggs any style, crispy fried potatoes, Red Barn bacon, salad, house sourdough toast - or sub vegan w/ guacamole and falafel 4

Breakfast Sandwich 20

Fried egg, house smoked ham, cheddar, lettuce, tomato, aioli, brioche bun, fried potatoes

Shakshuka | 21

Spicy middle eastern tomato-fennel stew, roasted peppers, poached eggs, feta, pickled red onions & jalapenos, chickpeas, focaccia

Huevos Rancheros | 22 | VEG, GF

Refried beans, fried tortilla, poached eggs, salsa fresca, salsa roja, guacamole, queso fresco, candied jalapenos

Banana Bread French Toast | 20 | GF

Banana bread, organic maple syrup, candied walnuts, coulis, whipped cream

Okonomiyaki | 24 | GF

Japanese cabbage pancake, crispy chicken thigh, ponzu aioli, sweet and savory sauce, pickled shiitake, green onion, sesame seed, nori

Lunch

Sandwiches served with fries or salad, half and half add 2, soup 4 sub gluten free bun - 2

Falafel Burger | 24 | VEG

Fried chickpea falafel patty, brioche bun, serrano emulsion, garlic mayo, lettuce, relish

Brisket Sandwich | 26

Smoked and cured brisket, smoked cheddar, lettuce, spicy mustard bbg, aioli

Bacon Cheddar Burger | 24

Ground chuck, brioche bun, cheddar, bacon, pickles, aioli, lettuce, BB9, sauce, onion relish

Fried Chicken Burger | 24

Serrano brined chicken thigh, brioche bun, pickles, lettuce, slaw, aioli

Mac and Cheese | 22 | VEG

Garlic cream sauce, edam and cheddar, panko crust, focaccia



Add Ons

Lockwood Egg 3 Hollandaise 3 Guacamole 3 Avocado 3 Sourdough 3 Mushrooms 4 Salad 4 Side of Bacon 5 Hashbrowns 7 Fries 7 Soup 8 Pulled Pork 10 Pork Belly 10 Falafel 10 Fried Chicken 10 Smoked Chicken 10

Cocktails

Shaft 10 Earl Grey Shaft 12 Garden Caesar 12 Mimosa 11



Kid's Menu

 $12 / 16 \sim$ 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