#### Lunch

#### **Starters**

Corn & Queso Dip | 15 | VEG, GF

Corn, cream cheese, sour cream, serrano, feta, tortilla chips

Mixed Green Salad | VEG

Mixed greens, feta, tomatoes, cucumber, julienne carrots, roasted pumpkin seeds, balsamic dressing

Full size: 14\$ Side salad: \$6

Chicory Salad | 20 |

Hofmann farm mixed bitter chicories, creamy caper & bacon dressing, parmesan, crispy pork belly, green apple, croutons

Dirty Fries | 13 | GF

Cajun and nori spices, aioli, pickled jalapenos, pickled onions

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, butter lettuce, relish

Bacon Cheddar Burger | 24

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, butter lettuce, BBQ sauce, onion

**Brisket Sandwich | 26** 

Smoked and cured brisket, smoked cheddar, lettuce, spicy mustard bbg, aioli, Hank's Bakery roll

Grilled Chicken Sandwich | 24 |

Grilled chicken breast, Japanese BBQ sauce, ponzu aioli, carrot slaw, butter lettuce, pickled jalapenos

Breakfast Sandwich | 20

Fried egg, house smoked ham, cheddar, butter 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

Pacific Seafood Mafaldine | 31

Shrimp, clams, rotating local fish, nori cream sauce, Cowichan Pasta, focaccia

Albacore Tuna | 30 | GF

Sesame & ginger crusted seared tuna, avocado, ponzu, miso vinaigrette, apple & cucumber salad, sesame, pickled shiitake

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



#### Add Ons

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



Corn & Queso Dip | 15 | VEG, GF Corn, cream cheese, sour cream, serrano, feta, tortilla chips

### Charcuterie | 21 |

Rotating selection of charcuterie meats and cheeses, served with spicy mustard, house made pickles, olives and crackers

### Mixed Green Salad | VEG

Mixed greens, feta, tomatoes, cucumber, julienne carrots, roasted pumpkin seeds, balsamic dressing Full size: 148 Side salad: 86

## Chicory Salad | 20 |

Hofmann farm mixed bitter chicories, creamy caper & bacon dressing, parmesan, crispy pork belly, green apple, croutons

### **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, butter lettuce, relish

Bacon Cheddar Burger | 24 Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, bbq sauce, butter lettuce, onion relish

#### **Brisket Sandwich | 26**

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

#### Grilled Chicken Sandwich | 24 |

Grilled chicken breast, Japanese BBQ sauce, ponzu aioli, carrot slaw, butter lettuce, pickled jalapenos

#### Pasta

Mac and Cheese | 22 | VEG Garlic cream sauce, edam and cheddar, panko crust, focaccia - add pork belly 10

Pacific Seafood Mafaldine | 31 Shrimp, clams, rotating local fish, nori cream sauce, Cowichan Pasta, focaccia

Short Rib Stroganoff | 33 Braised shredded short rib, garlic cream, demi, green peppercorns, peas, mushrooms, sour cream, Cowichan Pasta, focaccia

# Mains (available after 5pm)

#### Chicken Parmesan 32

Breaded chicken breast, arrabiatta sauce, mozzarella, parmesan, Cowichan Pasta mafaldine with garlic cream mushroom sauce

#### Steelhead Trout | 38

Pan seared trout, beet risotto, beurre blanc, pea puree, grilled asparagus

# Albacore Tuna | 30 | GF

Sesame & ginger crusted seared tuna, avocado, ponzu, miso vinaigrette, apple & cucumber salad, sesame, pickled shiitake

# Short Rib | 43 | GF

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

## **Starters**

# Corn & Queso Dip | 15 | VEG, GF

Corn, cream cheese, sour cream, serrano, feta, tortilla chips

Chicory Salad | 20 |

Hofmann farm mixed bitter chicories, creamy caper & bacon dressing, parmerispy pork belly, green apple, croutons

Dirty Fries | 13 | GF

Cajun and nori spices, aioli, pickled jalapenos, pickled onions

# 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, butter 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, feta, 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 or pork belly, 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, butter lettuce, relish

# **Brisket Sandwich | 26**

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

#### **Bacon Cheddar Burger** | 24

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

#### Fried Chicken Burger | 24

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

#### **Grilled Chicken Sandwich | 24 |**

Grilled chicken breast, Japanese BBQ sauce, ponzu aioli, carrot slaw, butterlettuce, pickled jalapenos

#### 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 SIde Green Salad 6 Full Green Salad 14 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

add pop and ice cream for \$4

# 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

# **Berry Ice Tea**

House brewed berry tea with lemonade

# Lemonade

Fresh squeezed
5

# Pop

Coca Cola

Sprite

Ginger Ale

3.5

# Juice

**Apple** 

Orange

Cranberry