



# Evening Menu

• Ethical • Natural • Organic

*Culinary Team: C.J. Fraser, M. Hesla, P.A. Lizzotte,*

## Appetizers

### **Lodge Bread**

Molasses, Pumpkin Seeds,  
Radish Butter, 6. (VG)

### **Seafood Cake**

Smoked Salmon & Halibut, Capers, Garlic,  
Lemon Aioli, Zucchini "Pasta"  
Sundried Tomato Pesto

### **Roots & Leaves**

Heritage Greens, Poached Pear, Pickled Beet  
Root, Gorgonzola Crumble, Rhubarb  
Vinaigrette, 14. (VG)

### **Wild Mushroom Tartare**

Red and Yellow Beets, Quinoa, Wild Mushrooms,  
Apple, Capers, Pickled Onions, Arugula Avocado  
Pesto, Truffle Oil, House Crackers, 18.(V) (GF),

### **Summer Soup**

Smoked Tomato, Red Pepper, Beetroot,  
Sundried Tomato Relish, Chevre, 12. (VG), (Gf)

### **Charcuterie & Cheese Board -to share**

Locally Cured Meats, Smoked Salmon, Game  
Pate, Canadian Artisan Cheeses, Lodge Crackers  
& Preserves, 37.

## Entrées

### **Summer Risotto**

English Peas, Asparagus, Wild Mushrooms, Parmesan, 34, (Gf), (VG)

### **Zucchini Cannelloni,**

Nut cheese, Vegetables, Romesco Sauce, Micro Greens, Toasted Hazelnuts, 36, (V) (GF),

### **B.C. Halibut**

Spiced Peach & Red Onion Chutney, Summer Risotto, 42 (Gf)

### **Bear and the Flower Berkshire Pork Chop**

Apple-Cranberry Sauce, Bacon Jus- Roasted Rosemary Potato, 39 (Gf)

### **Carmen Creek Bison Shortribs**

Saskatoon Berry-Merlot Jus, Leek, Horseradish Potato Puree. 44, (Gf)

A gratuity of 18% will be added to tables of six or more

V= Vega, VG=Vegetarian, GF= Gluten Free