



evening menu

ETHICAL. SUSTAINABLE. NATURAL.

to begin

daily soup - 14

seasonally inspired ingredients

lodge made bread & butter

heritage greens - 16

gem lettuce, red leaf, watercress, cranberry

vinaigrette, beetroot, poached pear

pepper croutons, shaved nostrala (VG)

scallop & pork - 26

flash seared west coast scallop, bruleed pork belly, carrot

puree, apple chutney, granola crumb, watercress (GF)

halibut cake - 19

panko breaded bc halibut, sundried tomato aioli, green pea

and chevre risotto

meat & cheese - 38

~ to share ~

ever changing selection of cured meats, seafood and

fine cheeses, lodge preserves,

pickled vegetables, molasses bread

An 18% Service Fee will be Added to all Room Service Orders

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

mains

risotto - 36

wild mushrooms, green peas, alpidon cheese, scallions, seasonal vegetables (VG/GF)

halibut - 44

pan grilled haida gwaii fillet, forest mushroom risotto, peach chutney, seasonal vegetables (GF)

wild boar - 39

manitoba tenderloin, bacon jam, red win jus, herb roasted potato, seasonal vegetables (GF)

bison - 56

pepper crusted benchmark farms tenderloin, thyme jus, sour cherry chutney, roasted potatoes, seasonal vegetables (GF)

trust the chef tasting menu	76
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a surprise multiple course journey of food creations using seasonal ingredients

Whole table participation is required

~ add wine pairings ~

add to any dish:

scallop - 9

halibut cake - 11

plant medallion - 6

smoked salmon - 8

side risotto - 10

lodge bread and butter - 6

burgers

~ with roasted herb potatoes and greens ~

plant burger - 22

smokey yam & black bean burger, cashew cheese, butterleaf, saskatoon berry bbq sauce, aioli, brioche bun (VG)

game burger - 24

bison & elk burger, aged cheddar, caramelized balsamic onions, butterleaf, saskatoon berry bbq sauce, aioli, brioche bun

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