



DINNER

STARTERS

HOUSE MADE BREAD • 6 • 11

stout sourdough, canadian flour, served with charred leek butter

HOUSE FRIES • 7 • 12

house cut kennebec fries served with garlic horseradish aioli

OLIVES AND HUMMUS • 16

chili citrus marinated olives, cashew hummus, house made sesame flatbread

PRAWN COCKTAIL • 12 • 21

chilled poached prawns, horseradish cocktail sauce, lemon

CRISPY PORK BELLY • 16

chili lime gastrique, pickled apples, cilantro, green onion, toasted sesame

POLENTA BITES • 9 • 15

shredded potato, ancho chili, nutritional yeast, served with roasted pepper aioli

BEETS AND BURRATA • 16 • 25

variations of beet, ontario burrata, spiced apple puree, thyme, honey almonds

BABY ROMAINE CAESAR • 11 • 19

whole romaine hearts, herb rye crisps, lemon, parmesan, lemon caesar dressing

avocado • 4
chicken breast supreme • 15
chilled prawns • 13
seared scallops • 20

CHARRED SQUID • 21

marinated humboldt squid, gochujang charred cabbage, pickled radish, prosciutto crumble, squid ink aioli, peanuts

BEEF CARPACCIO • 24

crispy shoestring potatoes, black garlic, pickled shemiji mushrooms, porcini peppercorn aioli, parmesan

CASUAL FARES

LEMONGRASS NOODLE SALAD • 23

crispy curry tofu, pea shoot, chili carrots, charred cabbage, cucumber, avocado, peanuts, cilantro, green onion, citrus lemongrass vinaigrette

COX BAY CHOWDER • 16 • 25

smoked kelp cream, lingcod, smoked steelhead, crispy mussels, fennel, celery, corn, potato, dill, green onion, focaccia

MUSHROOM RISOTTO • 21

carnaroli rice, roasted mushrooms, herbs, truffle porcini, toasted hazelnut, parmesan

STEAK FRITES • 42

west coast cut 7oz striploin, blue cheese roasted garlic butter, demi, house fries, arugula, mustard vinaigrette, crispy garlic, demi

CRISPY CHICKEN SANDWICH • 24

crispy buttermilk chicken, house hot sauce shaved lettuce, dill pickles, parmesan ranch, house fries

caesar salad or beets & arugula instead of fries • 3

FLATBREADS

PEPPERONI & OLIVES • 22

pepperoni, castelvetro olives, fior di latte cheese, basil parmesan, tomato sauce, balsamic reduction

MARGHERITA • 19

fior di latte cheese, basil parmesan, tomato sauce

BBQ CHICKEN • 22

smoked chicken, bacon, banana peppers, cheddar & mozzarella cheese, tomato bbq sauce

gluten free • 2
dairy free cheese • 1



DINNER

ENTRÉES

BEEF TENDERLOIN • 45 • 58

CAB beef tenderloin, potato pave, finger carrots,
charred carrot puree, crispy onion rings, garlic confit demi

CHICKEN “CARBONARA” • 39

roasted chicken supreme, house smoked bacon, butternut squash, soft egg, udon,
miso butter, crispy garlic, chili, pecorino

SCALLOPS AND PORK • 45

apple glazed pork belly, hokkaido scallops, charred onion & goat cheese risotto,
smoked pecans, orchard fruit, pecorino

BAKED HALIBUT • 40 • 49

local pacific halibut, spring asparagus, shrimp potato croquette, preserved lemon emulsion,
dill pickle relish, shaved fennel and asparagus salad

BAKED CAULIFLOWER • 35

baked cauliflower, truffle brown butter emulsion, hazelnuts, porcini,
shitake & cremini mushroom risotto, parmesan, arugula

add seared scallops to any dish • 20

PLATTER FOR TWO

CRAB AND SEAFOOD • 149

pre order twenty-four hours prior

whole dungeness crab, seared hokkaido scallops, chilled prawn cocktail,
basil and preserved lemon risotto, roasted broccolini, beet and feta salad,
old bay butter

*our culinary team creates seasonal menu using the best in british columbia sourced products.
these dishes can be tailored to suit your dietary needs. in cooperation with the vancouver aquarium, all long beach
lodge resort menus use seafood harvested in a sustainable manner.*

**OCEAN
WISE**