



**TWO COURSE DINNER • 45**  
*available 5PM-6PM in the Great Room*

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**STARTER** *choose one*

**PRAWN COCKTAIL**

4 chilled poached prawns, horseradish cocktail sauce, lemon

**BEETS AND BURRATA**

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

**BABY ROMAINE CAESAR**

half romaine heart, rye crisps, lemon, parmesan, lemon caesar dressing

**CHARRED SQUID**

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

**ENTRÉE** *choose one*

**CHICKEN “CARBONARA”**

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

**SCALLOPS AND PORK**

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

**BAKED HALIBUT**

4oz local pacific halibut, spring asparagus, shrimp potato croquette, preserved lemon emulsion,  
dill pickle relish, fennel asparagus salad

**BAKED CAULIFLOWER**

baked cauliflower, truffle brown butter emulsion, hazelnuts, porcini mushroom risotto,  
roasted mushrooms, parmesan, arugula

**BEEF TENDERLOIN • additional 5**

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

*add seared scallops to any dish • 20*

*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.*