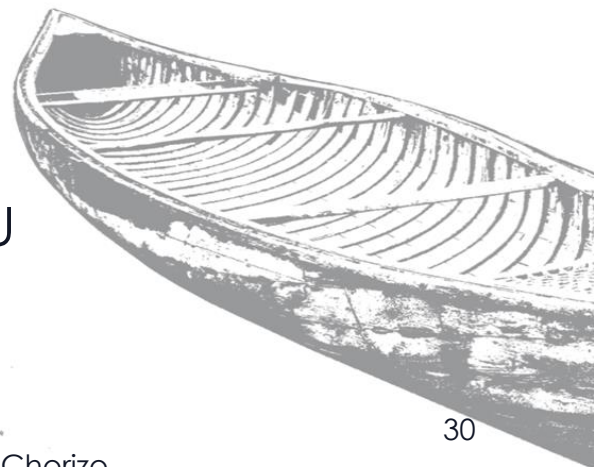


TAKEOUT MENU



APPETIZERS

Lake House Charcuterie

Air Dried Beef, Venison Salami, Westphalia Ham, Smoked Duck, Chorizo, Mustard Melons, Sauerkraut, Grainy Mustard, Bread & Butter Pickles, Rye Bread

30

Lake House Fish Plank

Smoked Salmon, Yellowfin Tuna, Candied Salmon, Smoked Trout, Daily Fish Feature, Pickled Onions, Sea Asparagus, Horseradish Crème Fraiche, Grilled Lemon

30

4 Cheese Selection

Vital Farms Gouda, Tête de Moine, Caerphilly Goat Cheese, Triple Cream Brie, Raincoast Crackers, Pickled Onions, Fig Jam, Fresh Fruit

24

Golden Beet & Mixed Green Salad

Pickled Celery, Candied Walnuts, Sour Cherries, Caerphilly Goat Cheese, Charred Lemon Vinaigrette

16

CASUALS

Hand Cut Pommes Frites

Parmesan Cheese, Buttermilk Ranch & Smoked Chipotle Aioli

10

Beef & Bison Burger

Roasted Garlic & Jalapeno Aioli, Aged Cheddar, Bacon, Lettuce, Tomato, Pickle, Hand Cut Pommes Frites

21

Atlantic Cod & Chips

Beer Battered, Red Cabbage Slaw, Caper Tartare Sauce, Ketchup, Grilled Lemon

22

Venison Salami Flatbread

Bacon & Caramelized Onion Jam, Mushrooms, Tomato Sauce, Gouda, Pesto

18

Roasted Vegetable & Artichoke Flatbread

Butternut Squash, Peppers, Zucchini, Tomato Sauce, Gouda, Chilli Honey

16



ENTREES

Teriyaki Red Spring Salmon	40
Pan Seared Scallops, Wild Rice Pilaf, Cabbage & Daikon Salad, Charred Broccoli, Lemongrass & Ginger Marmalade	
Seared Chicken Supreme	38
Truffle Gnocchi, Gouda Fondue, Broccoli, Smoked Ham, Red Currant & Port Reduction	
Sous-Vide Bison Striploin	43
Potato Galette, Braised Red Cabbage, Caramelized Onion & Bacon Jam, Chive Crème Fraîche, Red Wine Jus	
Grilled Angus Beef Ribeye	44
Confit Fingerling Potatoes, Heirloom Carrots, Wild Mushroom Cognac Cream Sauce	
Roasted Vegetable Linguini	28
Butternut Squash, Tomatoes, Peppers, Mushrooms, Green Peppercorn Rose Sauce, Arugula, Pumpkin Seed Pesto, Grana Padano	

KIDS

Breaded Chicken Tenders	11
House Fries, Broccoli	
Gouda Macaroni & Cheese	9
Broccoli & Carrots	

AVAILABLE ADD-ON'S

Add Salmon Fillet	12
Add Chicken Breast	15
Add Scallops	14



DESSERT

Spiced Pear Mousse Cake	13
Apple Cake, Vanilla Chantilly, Spiced Pecans, Pomegranate Coulis, Berries	
Chocolate Cheesecake	13
Chocolate Orange Cookie Base, Dark Chocolate Ganache, Apricot Coulis, Honey Citrus Supremes,	
Sticky Toffee Pudding	13
Warm Caramel Sauce, Vanilla Bean Ice Cream, Palmier Cookie, Fresh Berries	

BEVERAGE

White | Rosé | Sparkling

CANELLA Prosecco Brut - Veneto, Italy	30
2018 SEVEN TERRACES Pinot Rosé - Christchurch, New Zealand	25
2018 BRIGLADARA Garganega Soave - Veneto, Italy	25
2018 TINHORN CREEK Pinot Gris - Okanagan Valley, Canada	24
2018 KITTEN SWISH Riesling - Rheingau, Germany	35
2019 ASTROLABE Sauvignon Blanc - Marlborough, New Zealand	25
2017 BREWER CLIFTON Chardonnay - Sta. Rita Hills, United States	35

Red

2018 MAS LAS CABES Syrah - Côtes du Roussillon, France	23
2016 BIBI GRAETZ Sangiovese - Tuscany, Italy	22
2018 MEYER FAMILY Pinot Noir - Okanagan Valley, Canada	32
2017 CATENA Malbec - Mendoza, Argentina	25
2017 PAOLO CONTERNO Nebbiolo - Piedmont, Italy	35
2017 HEDGES C.M.S - Washington, United States	35

