



Island Lake Lodge

- Pan Seared Pacific Ling Cod**  \$31
natural corn velouté, anise & shrimp risotto, edamame,
heirloom tomato bruschetta
Suggested Wine Pairing; Blue Mountain Chardonnay, Okanagan Falls BC \$58
- Alberta Beef Tenderloin** \$39
potato pûrée, bordelaise, pickled mushrooms, roasted carrots, chives
Suggested Wine Pairing; The 3 Bears Meritage Red, Island Lake Lodge \$12/\$52
- Smoked Cauliflower Steak** \$29
melted leeks, potato fondants, juiced beet jus, braised greens,
spiced carrots, herb oil
Suggested Wine Pairing; Hillside Estate Gamay Noir, Naramata Bench BC \$55
- Free Range Chicken** \$34
lone wolf bacon dashi, miso vegetables, grilled ginger rice, scallions
Suggested Wine Pairing;
- Rainbow Trout**  \$30
grilled radicchio, brown butter potatoes & peashoots,
anchovy vinaigrette, microgreens
Suggested Wine Pairing; The 3 Bears Blend White, Island Lake Lodge \$10/45
- Bison Shortribs** \$37
slow braised on the bone, truffled cheddar polenta, roasted vegetables,
cinnamon red wine braising juices
Suggested Wine Pairing; Bodega A Lisa Malbec, Patagonia \$75
- Spiced Duck Breast** \$35
thyme spaetzle, wild mushrooms, braised greens, cherry grand marnier jus
Suggested Wine Pairing; Noble Ridge Pinot Noir, Okanagan Falls BC \$65

gluten.lactose.allergen free. by request



Recommended by the Vancouver Aquarium as ocean-friendly.