



Island Lake Lodge

Summer Salad	\$14
3 crows farm lettuces, roasted beets, pickled cucumber, avocado yogurt cream, pumpkin seed brittle, honeyed orange	
Grilled Salmon Tacos 	\$15
blackened kuterra salmon, citrus slaw, coriander, pico de gallo, corn tortillas, avocado, chipotle aioli	
Sprouted Lentil Salad	\$14
trio of sprouted lentils, heirloom tomato confit, buffalo mozzarella, fine herbs, smoked bison carpaccio, pistachio, red wine vinaigrette	
Sub Alpine Pizza	\$17
all day tomato sauce, grilled artichoke, smoked mozza & arugula pesto Or, 6 onion cream, prosciutto, fig sausage, provolone & parmesan	
Yakisoba	\$17
slow roasted pork belly, soba noodles, pickled carrot, cucumber, ginger scallion relish, kimchi puree, fresh coriander	
Chef's Plate	MP
made from the chef's daily conception	
The 'Bolter' Burger	\$18
local beef and pulled pork patty, cheddar, aioli, lodge ketchup, lettuce, pickled onion, tomato, baby potatoes and organic greens	
Daily Soup & Sandwich	\$14
Smoked Beet Reuben	\$15
smoked garnet beets, grilled portabella, emmanthal swiss, sauerkraut, island dressing, baby potatoes and organic greens	
Chorizo and Clam Pasta 	\$19
lodge made elk chorizo, fresh clams, lemon, parsley, wild mushrooms, tomatoes, cipoline, pappardelle noodles, parmigiano reggiano	

gluten.lactose.allergen free. by request



Recommended by the Vancouver Aquarium as ocean-friendly.