




The Lakes

STARTERS

-  **YELLOW FIN SESAME CRUSTED TUNA TATAKI**
house ponzu, wasabi, pickled red onions **15**
-  **SPICY CARIBBEAN PRAWNS**
bananas, sambal coconut cream sauce, garlic herb focaccia **13**
-  **SWEET CHILI CHICKEN**
jalapeños, red peppers, crispy wontons, sesame seeds, green onions **13**
-   **BAKED FIVE-CHEESE ARTICHOKE DIP**
spinach, sun-dried tomato, roasted garlic, sriracha, house made nacho chips **13**
-  **SALT SPRING ISLAND MUSSELS**
white wine, tomato, onion, garlic, basil **14**
-  **CRISPY FRENCH FRIES 5**
-  **CRISPY LEMON PEPPER CALAMARI**
peppers, green onion, tzatziki **12**
-  **FRIED GOAT CHEESE**
spinach, harvard beets, candied pecans **11**
-  **MONGOLIAN BEEF**
green onions, sesame seeds **14**
-  **DRY RIBS**
sea salt, cracked pepper **10**
-  **BREW CITY ONION RINGS 8**
- CRISPY CHICKEN TENDERS**
plum, honey mustard or sweet chili dip **11**
- CHICKEN WINGS**
bbq, frank's, blue moon, lemon pepper, sriracha, sweet chili, honey garlic **13.5**
-  **STARTER CAESAR SALAD**
crisp romaine, parmesan, caesar dressing, herb focaccia croutons **9**
-   **STARTER ARTISAN GREENS**
grape tomatoes, carrots, onion, beets, house herb vinaigrette **6**
-  **BRUSCHETTA FOCACCIA**
tomato, onion, garlic, basil, parmesan **9**
-  **FOUR CHEESE GARLIC FOCACCIA**
cheddar, mozzarella, jack, parmesan **8**
-  **GARLIC HERB FOCACCIA 4**
-  **CRISPY YAM FRITES**
chipotle mayo **6**
-  **CARROTS, CELERY + RANCH DIP 2.5**

SOUP + SALAD

- SHERRY SPLASHED FRENCH ONION SOUP**
monterey jack, crostini **7**
- DAILY HOUSE SOUP**
bowl **6.5** / cup **4.5**
-  **FRIED GOAT CHEESE + ROASTED BEET SALAD**
spinach, candied pecans, strawberry balsamic vinaigrette **14**
-  **GOAT CHEESE COBB SALAD**
grilled chicken, hardboiled egg, crispy bacon, tomatoes, avocado, romaine, sun-dried tomato pesto dressing **20**
- CILANTRO LIME CHICKEN SALAD**
avocado, corn, black beans, tomatoes, romaine, cilantro lime vinaigrette, crispy taco shell **18**
sub: cilantro lime prawns
- CRISPY CHICKEN CAESAR SALAD**
romaine, garlic herb croutons, parmesan, caesar dressing **18**
- GINGER SOY CHICKEN + WONTON SALAD**
crispy pork wontons, carrots, beets, onions, sprouts, romaine, sesame seeds, ginger soy vinaigrette **15**

DINNER ENTREES - AVAILABLE AFTER 4PM



7 oz. CANADIAN 'AAA' STRIPLOIN THREE WAYS



-  **CAJUN STEAK + PRAWNS**
cajun rub, sautéed creole prawns, potato or rice + seasonal vegetables **28**
- STEAK + PARMESAN GARLIC FRITES**
garlic mayo, onion crisps **25**
- CLASSIC**
merlot demi-glaze
potato or rice + seasonal vegetables **24**
-  **SWEET + SPICY CHICKEN BOWL**
broccoli, mushrooms, red peppers, rice, house sweet chili sauce, green onions, sesame seeds **18**
- PECAN CRUSTED WILD COHO SALMON**
cranberry apple chutney, potato or rice + seasonal vegetables **20**
-  **BALSAMIC GINGER STICKY RIBS**
balsamic, ginger, soy, garlic, potato or rice + seasonal vegetables **21**
-   **THAI SHRIMP RED CURRY BOWL**
red peppers, basil, coconut milk, rice, green onions, sesame seeds **20**
- KOBE STYLE MEATBALL + BAKED RIGATONI**
tomato butter sauce, basil, mozzarella, cheddar, parmesan, garlic herb focaccia **17**
- ROASTED STUFFED PORK TENDERLOIN**
smoked bacon wrapped, apple chutney stuffing, pan sauce, potato or rice + seasonal vegetables **20**
- BUTTERNUT SQUASH RAVIOLI + PRAWNS**
sage brown butter sauce **18**
- CHICKEN PARMESAN**
herb panko crust, tomato butter sauce, cheddar, mozzarella, parmesan, basil, linguine alfredo, garlic herb focaccia **18**
- CHICKEN CORDON BLEU**
monterey jack and ham, panko crusted, roasted garlic and jack cream sauce
potato or rice + seasonal vegetables **19**

CASUAL FAVORITES

- MUSSEL + PRAWN LINGUINE**
salt spring island mussels, tomatoes, garlic, butter, basil, garlic herb focaccia **19**
-  **CILANTRO LIME CHICKEN QUESADILLA**
tomato, peppers, onion, jalapeño, cheddar, mozzarella, fresh chopped salsa, sour cream **13**
sub: cajun shrimp
-  **SHARED NACHOS**
house corn chips, peppers, onions, jalapeños, tomatoes, olives, cheddar + mozzarella cheese, jack sauce, sour cream, fresh salsa **22**
add: cilantro lime chicken, taco beef or fresh guacamole **5**
- CHICKEN STRIPS + FRITES**
plum, honey mustard or sweet chili sauce **13**
- HALIBUT + CHIPS**
house beer batter, house slaw + tartar sauce **19**
- CRISPY COD BITES + CHIPS**
beer battered pacific cod, house slaw + tartar sauce **13**
-   **SPICY THAI PEANUT BOWL**
asian vegetables, ginger, rice noodles, cilantro **15**
add: chicken satay **4**

SANDWICHES, BURGERS + WRAPS

burgers can be house-made beef patty  or grilled chicken . choice of fries, house soup, or artisan greens. sub: caesar or yam fries **2**, french onion soup, onion rings **3**

- LAKES CLUB**
avocado, house roasted turkey, ham, tomato, lettuce, cranberry mayo, cranberry sourdough **14**
-  **SOUTHERN FRIED SHRIMP PO BOY**
lettuce, tomato, avocado mayo, artisan baguette **15**
- HOUSE ROASTED BEEF DIP**
onion crisps, artisan baguette, au jus **15**
- TRIPLE CLUB**
house roasted turkey, honey cured bacon, lettuce, tomato, roasted garlic mayo **14.5**
- JACK DANIELS BBQ BURGER**
grilled tomato, caramelized onions, cheddar, jack, lettuce, house burger sauce **14**
- CALIFORNIA CHICKEN BURGER**
cilantro lime chicken, salsa, jack, avocado mayo, sour cream, lettuce, tomato **14**
- MUSHROOM JACK BEEF BURGER**
onion ring, sautéed mushrooms, tomato, lettuce, house burger sauce **14**
- CHEDDAR BACON BURGER**
tomato, lettuce, house burger sauce **14.5**
-  **MONGOLIAN BEEF LETTUCE WRAP**
carrots, cucumbers, beets, peppers, pickled onions, cucumber mayo **14**
-  **SOUTHWEST CRISPY CHICKEN WRAP**
fresh salsa, avocado, sour cream, artisan greens, cheddar **15**
-  **CRISPY CHIPOTLE CHICKEN BURGER**
house slaw, tomato, lettuce, chipotle mayo **14**
-   **CHIPOTLE VEGGIE WRAP**
avocado, beets, carrots, sprouts, cucumber, tomato, artisan greens, chipotle mayo **14**

 Gluten Free  Vegetarian  Spicy

Please inform your server if you have allergies, intolerances or specific dietary concerns.

We have sourced some gluten-free (sub: burger bun \$1.5) products but unfortunately we do not have the space for a designated toaster or fryer