

ISLAND LAKE LODGE



T A M A R A C K
D I N I N G R O O M

S T A R T

FRESH BREAD & BUTTER 12
cultured butter | Maldon sea salt (V)

POTATO WAFFLE 20
Haskap berry coulis | aged white cheddar |
toasted pecans | herb salad (V)

CARROT FONDANT 25
black garlic yogurt | puffed quinoa | greens (V) (GF)

BIBB SALAD 22
butter lettuce | oven dried tomatoes | tiroler bacon |
parmesan vinaigrette | parmesan pouf (GF)

WAGYU BEEF CARPACCIO 28
mushroom XO | chili garlic crisp | pickled shallot |
sesame cracker | cured egg yolk

SPRUCE TIP GRAVLAX 29
steelhead trout | crème fraîche | summer vegetables |
pickled cucumber | soft-boiled egg (GF)

ISLAND LAKE LODGE
FOOD PHILOSOPHY

We endeavour to source the finest ingredients procured through local farms, regional producers, and our Pacific coastline. The partnerships we have built with local farmers and producers are paramount to our culture and overall philosophy.

Learn more about our local partners by visiting:
www.islandlodelodge.com/dining/food-philosophy

M A I N S

CHICKEN ROULADE 45

chicken breast | mushroom & chicken mousse | potato purée | crispy mushroom | summer vegetables (GF)

BRANT LAKE STRIPLOIN 65

7 oz. striploin | potato rosti | summer vegetables | spruce tip demi (GF)

PORK COLLAR 38

Spätzle | sautéed kale | parsnip purée | black apple jus

BLACK COD 42

smoked soubise | grilled corn & pepper succotash | chili garlic crisp | kombu oil (GF)

PARISIENNE GNOCCHI 35

seared dumplings | mushroom ragù (V)

ALMOND CRUSTED TOFU 32

crispy soy rice cake | charred broccolini | miso squash purée | mushroom XO (VE)

enhancements

butter-poached lobster tail 32 | spot prawns 20

D E S S E R T

SUN & SHADOW 14

meringue | lemon curd | honey-thyme pound cake | blackberry purée | lemon gelée

RED GARDEN 14

vanilla panna cotta | vanilla sponge cake | strawberry gelée | candied rhubarb

FOREST FLOOR 15

chocolate crèmeux | matcha sponge cake | chocolate soil | meringue | yuzu gelée

CARAMELIZED BANANA PARFAIT 14

banana semifreddo | salted caramel | toasted pecan sable | brown butter
whipped cream | fried banana peel | pecan crumble

Our chefs are dedicated to making sure you are well fed.
Ask your server how we can adapt your dessert to meet your dietary requirements.

