

ISLAND LAKE LODGE



TAMARACK DINING ROOM

STARTERS

FRESH BREAD & BUTTER 14

Baker's Choice | Butter

CHICKEN LIVER MOUSSE 25

Black Currant Jelly | Black Currant Puree | Beet Root Gel | Pickled Ramps |
Crispy Chicken Skin | Sourdough

ASPARAGUS SALAD 24

Miso Tahini Dressing | Preserved Lemon Gel | Za'taar Mushrooms |
Sesame Cracker | Arugula

SURF N' TURF 30

Beef Tartar (Black Garlic Vinaigrette | Beer Pickled Mustard Seeds | Shallots) |
Shrimp Toast (Brioche | Garlic) | Spruce Tip Mayo | Vegan Caviar

WALDORF SALAD 21

Butter Lettuce | Barlett Pear | Grapes | Crushed Walnuts |
Walnut & Lovage Dressing

SALMON MOSAIC 27

Burnt Leek Ponzu | Granny Smith Gel | Cucumber | Radish | Micros

STINGING NETTLE STRACCHINO 25

Fermented Peach Puree | Fresh Peach | Herbs | Focaccia

ISLAND LAKE LODGE
FOOD PHILOSOPHY

At Island Lake Lodge, our cuisine is rooted in the landscapes, people, and seasons of the Kootenays. From locally grown produce and foraged ingredients to thoughtfully sourced products from regional artisans and producers, each dish reflects a strong sense of place. By celebrating both tradition and innovation, our culinary team creates distinctive dining experiences that showcase the freshest seasonal flavours and the spirit of the mountains.

Learn more about our local partners at islandlakelodge.com.

M A I N S

DRY AGED ARCTIC CHAR 46

Celeriac Puree | Leek Fondant | Green Peas | Brussel Sprouts |
Horseradish Cream | Pistachio & Fennel Dukkah

CHICKEN AND WAFFLES 50

Fried Cornish Hen | Potato Waffle | Huckleberry Coulis | Sea Buckthorn Hot Sauce |
Crisp Vegetables

DUBU JORIM 38

Gochujang Glazed Tofu | Burnt Miso Emulsion | Roasted Squash | Pickled Squash |
Leek Fondant

CAVATELLI 35

Miso Butter Green Sauce | Sundried Tomato Pesto | Parmesan |
Black Lodge Mushroom Steak

LAMB LOIN 65

Stinging Nettle Stracchino | Crispy Polenta Cake | Apricot Gel | Summer Greens |
Juniper Berry & Red Wine Demi

BRANT LAKE BAVETTE STEAK 68

Smoked Bone Marrow Chimichurri | Triple Cooked Potatoes |
Caramelized Onion Puree | Glazed Carrots

ENHANCEMENTS

Lobster 38 | Spot Prawns 20 | Scallops 22

D E S S E R T

HUCKLEBERRY AND HONEY 16

Angel Food Cake | Pickled Huckleberries | Lemon Cremeux | Lavender Meringue

CRÈME FRAICHE SEMIFREDDO 16

Peaches | Peach Puree | Buckwheat Cookie | Sponge Cake | Honey Tuille

DARK CHOCOLATE MOUSSE 16

Miso Salted Caramel | Popcorn Praline | Toasted Barley Ice Cream

STRAWBERRY AND CARDAMOM 16

Olive Oil Cake | Cardamom Cremeux | Macerated Strawberries |
Strawberry Prosecco Jus

Ask your server how we can adapt your dessert to meet your dietary requirements.

