



Island Lake Lodge

Mains

Chorizo and Clam Pasta

lodge made elk chorizo, fresh clams, lemon + fresh parsley, wild mushrooms, tomatoes, cipoline, pappardelle noodles

Chef's Plate

made from the chef's daily conception

Grilled Salmon

blackened spiced Kuterra salmon, pickled cabbage, cucumber pico, crisp tortillas, chipotle aioli, wild rice

Crisp Duck Confit

sprouted lentil salad, peashoots, cucumber, fresh herbs, pistachio, sumac & sherry vinaigrette

The 'Bolter' Burger

local beef and pulled pork patty, cheddar, aioli, lodge ketchup, lettuce, pickled onion, tomato, baby potatoes and organic greens

Smoked Beet Reuben

smoked garnet beets, grilled portabella, emmanthal swiss, sauerkraut, island dressing, baby potatoes and organic greens

Daily Soup & Sandwich

Dessert

Sweet & Spiced Apple Risotto

compote, goat cheese ice cream, cinnamon croissant crisp

Crème Brulée

evolving and revolving flavours, biscotti

Dark Chocolate Torte

sea salt caramel chocolate bark, vanilla marshmallow, caramelized white chocolate, bailey's ice cream