



Lakeside
BISTRO

MENU

SOUP & SALADS

 **Soup of the Day** \$14
Made in house fresh daily

   **Artisan Greens** \$14
Baby romaine, Kale, Arugula, Radicchio
& Butter Lettuce with Garden Veggies &
Balsamic Vinaigrette

Caesar Salad \$16
Crisp Romaine, Thick Cut Smoke Bacon,
Parmesan, House made Dressing

Cobb Salad \$25
Diced Chicken, Boiled Egg, Bacon,
Cucumber, Grape Tomato, Aged White
Cheddar, Yellow Cheddar, Raddish,
Shredded Carrots

 *Add on Chicken, Prawns or Salmon
to the above Salads* \$8

APPETIZERS

  **Chicken Wings** 1lb \$21
Buffalo, Honey Garlic, Salt & Pepper,
Hot Chili, Lemon Pepper, Cracked
Pepper & Lime

   **Sea Salted Edamame Beans** \$13
Whole Edamame Beans tossed in sea Salt

  **Vegetable Spring Rolls** \$14
6 springs roll served with Ponzu Dip

 **Dry Roasted Pork Ribs** 1lb \$18
Fried Bone in Rib Nuggets

 **Pork & Kimchi Gyoza** \$18
6 deep fried Pork & Kimchi dumplings
served with Ponzu Dip

  **Kettle Chips** \$14
House made Russet Potato Chips, with
Sour Cream & Chive Dip



 **Lakeside Nachos** \$24
Tri-colour tortilla Chips, Cheddar,
Jalapeño, Sour Cream & Salsa

 *Add on Guacamole* \$5

CRUNCHY CLASSICS

  **Parmesan & Truffle Wedges** \$14
Crisp Season Poato Wedges Tossed in
Parmesan & Black Truffle Oil

   **Basket of Fries** \$9
Shoe String Fries Tossed in Salt & Pepper

  **Side of Gravy** \$4

   **Side of Yam Fries** \$12
With Chipotle Aioli



*Some items can be made gluten-free or vegetarian.
Please ask your server for details.*

 Gluten Free  Dairy Free  Vegan

HAND HELD'S

Beef Burger \$24

6oz Prime Alberta Beef, Cheddar, Lettuce, Tomato, Pickle, BBQ Sauce

Bison Burger \$24

6oz Lean Bison, Caramelized Onion, Pepper Jack, BBQ Sauce, Arugula, On a Charcoal Bun

Chicken Burger \$22

5oz Chicken Breast Broiled, topped with Provolone Cheese, Lettuce, Chipotle Sauce

Veggie Burger \$18

Vegan Pattie, Tomato, Mushroom, Vegan Cheddar

 *Add on Avocado, Thick Cut Bacon. Extra Cheese To any of the Burgers* \$4

Classic Reuben \$24

Montreal Smoked Meat, Sauerkraut, Swiss Cheese, House Spread

Beef Dip \$24

Sliced Prime Alberta Beef, Salt Cured & Braised, Spicy Onions, Cheddar & Horseradish

Smoked Brisket \$24

On a Grilled Filone, House Smoked Brisket Southern Style Spicy Coleslaw

All Burgers are served on Seeded brioche Buns

Your choice of side salad, French or Yam Fries.

Side of Caesar add \$2.00.

*All burgers can be made Dairy free
or Gluten Free Buns available*



ALL DAY FAVOURITES

Daily Features \$21

Soup & Sandwich - Check with your server for Today's Selections

New York Strip Steak Sandwich \$28

6oz AAA Certified Angus Beef Broiled to your preferences, Crimini Mushroom Sauce, Horseradish Ailoi on Garlic Ciabatta

Tuna Poke Bowl \$27

Diced Marinated Yellow Tuna, Basmati Rice, Avocado, Cucumber, Chipotle Sauce

Pacific Salmon Bowl \$26

Salmon Fillet, Sliced Celery, Carrot, Broccoli, Bell Peppers, Onions, Sweet Soy Sauce Served On Basmati Rice

Chicken Stir-fry Bowl \$25

Chicken Breast, Sliced Celery, Carrot, Broccoli, Bell Peppers, Onions, Sweet Soy Sauce Served On Basmati Rice

Beer Battered Fish & Chips \$22

Vancouver Island Cod, Fresh Beer Battered. Tartar Sauce & Coleslaw

 *Extra Piece of Fish* \$5

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DINNER SPECIALTIES



Seared Pacific Salmon

7oz Salmon Filet with Blackening Spices
and Cajun Butter.

Served with Potatoes and Vegetables of the day

- \$29 -

Calabrian Style Lasagna

Fresh In-House Made, Layered with Ground Beef,
Boiled Eggs, Ricotta, Mozarella and Parmesan
with San Marzano Tomato Sauce
Served with Garlic Toast

- \$26 -



Wild Mushroom Risotto

Carnaroli Rice Sauteed with Onions
Garlic and Wild Mushroom
Deglazed with White Wine Finished
with Reggiano Parmesan

- \$30 -

Chicken Breast Parmesan

Breaded Range Fed Chicken Breast, Pan Fired
Served with Penne with San Marzano Tomato
Sauce

- \$31 -



Supreme Range Fed Chicken

Range Fed Chicken, Marinated and Seared
Served with a Mushroom Sauce

- \$29 -

10 oz Striploin

AAA Certified Alberta Angus Beef,
Cooked to your Preference
Served with Potatoes and Vegetables of the day
Choice of Peper Sauce or Crimini Mushroom
Sauce

-\$48-

DESSERTS

White Chocolate Cheesecake

\$15

In house Baked Cheesecake, Enriched with
White Chocolate Garnished with Cream and Berries

Chef's Feature Crème Brûlée

\$12

A Classic,
Ask your server for our Feature Flavor

Chocolate Decadence



\$14

A rich Chocolate Dessert

Lemon Pucker Up Layer Cake

\$12

Tender Sponge Cake with Lemon Curd Icing

Ultimate Chocolate Utopia Cake

\$15

Six Layers of moist Chocolate Cake Filled &
Wrap In Chocolate Fudge Icing



Gluten Free



Dairy Free



Vegan