DINNER early winter

SHARE PLATES

WARM DUNGENESS CRAB & ARTICHOKE DIP

house made flat bread, petite herb salad 22

TEMPURA SHRIMP

charred lime aioli, curry jasmine rice 18

AVOCADO TOAST

jalapeño cream cheese, pickled onion, cracked coriander, cilantro, house made sprouted wheat bread 12

CHARCUTERIE & CHEESE PLATE

chef's selection of charcuterie and three artisan cheeses, house made accoutrement, for two or four people 20/40

MAINS

BONELESS ROASTED HALF CHICKEN

butternut squash spätzle, sautéed winter greens, asian pear, jus 32

© CAMPBELL RIVER SALMON

cranberry beans, spinach, celery root 'lardon' 34

24

FARM & SEA

pork tenderloin, shrimp, spinach pappardelle, wild mushrooms, shoyu, vella dry jack 32

ROCK CANDY SHORT RIBS

pearl onions, kale, glazed carrots, polenta 36

SAFFRON RISOTTO

winter squash, root vegetables, mascarpone, petite herbs 24

BISTRO BURGER

house ground C.A.B. steak burger, balsamic onions, tomato, lettuce, thousand island dressing, brioche bun served with hand cut fries or side salad 18

SOUP & SALAD

SEASONAL SOUP

gluten free, dairy free 14

WINTER ARTISAN SALAD

persimmon, pear, pickled shallot, feta, honey-dijon vinaigrette 14

® RED BIBB LETTUCE SALAD

candied bacon, pecans, local apple, smokey blue cheese-poblano dressing 16

SEET SALAD

napa valley chevre, brussels sprouts, fennel, dill 14

CAMP LODGE CAESAR SALAD

romaine hearts, garlic-herb croutons, house made caesar dressing 14

add organic chicken \$10, add jumbo shrimp \$12, add wild salmon \$22

ADDITIONS

POUTINE

house cut fries, bacon, cheese curds, chive, demi-glace

EDAMAME

smoked heirloom salt, ponzu

BRUSSELS SPROUTS

shoyu, lime, scallions 8

CHEESY TOTS

HOUSE CUT FRIES

SELECTION OF PRIME C.A.B. CUTS

served with garnet yam mashed potatoes, garlic broccolini, crispy shallot & red wine demi

| FILET MIGNON | NEW YORK | BONE-IN RIBEYE |
|--------------|---------------|----------------|
| 6 0 2 | 12 0 2 | 18oz |
| 42 | 52 | 62 |

