



Inlets
At the West Coast Wilderness Lodge

Soups

Chef's Creation

\$7

Ocean Chowder

Fresh seafood medley

\$9

Salads

Sunshine Coast Organic Baby Greens

Rhubarb & shallot vinaigrette

\$8

Waldorf Salad

With roasted flax seed dressing, & smoked onion marmalade

\$9

Roasted Pear, Goat Cheese & Hazelnut

In phyllo purse over arugula & radicchio

& blackberry dressing

\$10

Inlets Caesar Salad

\$12

Appetizers

**Skookumchuck Platter*

An array of seafood
Depending on local catch availability

\$14

Wilderness Lodge Shrimp Cake

Over baby spinach with
wasabi emulsion & plum wine mirin sauce

\$12

Duck Confit Napoleon

With lemongrass dressed shitake daikon salad

\$12

**Crepes Jerwis*

Local dungeness crab
Saffron crème fraiche & orange gastrique

\$16

**Pesto Marinated Buffalo Mozzarella*

With vine ripened tomatoes & balsamic reduction

\$15

Fresh Oysters on the 1/2 shell

With classic mignonette

\$12 - 1/2 dozen

***\$22 - dozen*

Entrees

Roasted Pepper Pesto Crusted Halibut

Beet barley risotto, fennel
confit salad & cilantro infusion

\$30

Caper Crusted Wild Salmon Rosette

Baked in chardonnay with sundried tomato - chorizo polenta
ruby chard florentine & dill scented oil

\$28

Soya Milk-Poached Sablefish

In a miso broth, with semolina-ginger gnocchi,
& sea asparagus

\$28

West Coast Potlatch

Seafood poached in saffron & tomato broth,
julienne vegetables, & smoked blue potatoes

\$32

Alberta Beef New York

With spaetzle, grilled vegetables, & green peppercorn sauce

\$30

**AAA Alberta Beef Tenderloin Medallion*

With oxtail & wild mushroom ragout,
potato gratin, braised leek,
& rosemary butter

\$36

*****Rack of Lamb***

Buckwheat crusted with yam puree, braised shanghai bok choy,
& maple balsamic glaze

\$40

Braised Venison Shank

With truffled mash, cassis braised
red cabbage, & juniper jus

\$32

Roasted Free Range Chicken Breast

With quinoa pilaf and vegetable tower
coffee-smoked & papaya salsa

\$26

Duo of BC Duck

Roasted breast, pine nut & confit ravioli, candied lotus root,
pineapple-butter poached endive
& honey-ginger demi-glace

\$34

Linguini Puttanesca

House made pasta

\$18

Spinach Pappardelle

Gorgonzola cream sauce, prosciutto,
endive & portabella mushrooms

\$20

For guests who have dinner part of a package;

**** \$5.00 supplement charge***

***** \$10.00 supplement charge***