



DRINKWATERS

LAKESIDE LOUNGE • STIRLING ROOM

APPETIZERS & PLATES TO SHARE

SIGNATURE CLAM CHOWDER, CUP - \$5

Signature Chowder, Smoked Bacon, Chives, Garlic Toast
Bowl - \$9

GILBERT (BRUSSEL) SPROATS - \$8

Local Favourite, Brussel Sprouts Pan-fried with
Parmesan Cheese, Maple Bacon

WARM ARTICHOKE AND GARLIC DIP - \$10

Served with Corn Tortilla Chips and Bread

FLATBREAD PIZZA - \$10

Figs, Brie & Cider-braised Onions, or
Traditional Margherita with Cheese, Tomato & Basil
Add: Mushrooms, Chicken, Bacon or Salami - \$2

HOUSE NACHOS - \$12

Corn Tortilla Chips, Black Beans, Green Onions, Jalapenos,
Cheese, Olives, Fire-roasted Salsa, Sour Cream, Guacamole

CRISPY CALAMARI - \$12

Lightly Battered, Banana Peppers, Tzatziki Sauce

SESAME CRUSTED ALBACORE TUNA - \$12

Seared Sesame-crusted Rare Tuna with Nori Salad, Avocado,
Sushi Rice, Miso Vinaigrette

SMOKED SALMON - \$12

Avocado Puree, Marinated Cucumbers, Pickled Red Onion,
Dill, Crispy Capers

MOULES FRITES - \$12

Vancouver Island Mussels, White Wine, Fresh Herbs with Fries

CHICKEN WINGS - \$12

Teriyaki, Salt & Pepper, Honey Garlic or Chef's own Hot Sauce

CHARCUTERIE & CHEESE BOARD - \$18

Vancouver Island Meats, Local Artisan Cheese, House Pickles and
Crostoni Bread - share plate for 2

ARTISAN SALADS

Add: Grilled Pacific Salmon, Grilled or Cajun Chicken or West Coast Shrimp - \$7

KALE AND QUINOA SALAD - \$9

Goat Cheese, Kale, Quinoa, Balsamic Glaze,
Honey Lemon Dressing

CLASSIC CAESAR SALAD - \$9

Romaine Lettuce, Shaved Parmesan, Garlic Croutons,
Capers, House-made Caesar Dressing

SPINACH SALAD - \$10

Feta, Fresh Local Berries, Walnuts, Honey Lemon Dressing

COBB SALAD - \$16

Chicken Breast, Organic Greens, Avocado, Grape Tomatoes,
House-made Bacon, Hard-boiled Egg, Crumbled Blue Cheese,
Honey Dijon Dressing

LIGHTER FARE, SANDWICHES & BURGERS

MAC AND CHEESE - \$14

Creamy House-made Triple Cheese Sauce, Macaroni with
Fresh Garlic Bread

Add: Short Rib or Maple Bacon - \$3

VEGETARIAN MUSHROOM GNOCCHI - \$14

Pesto Cream, Grana Padano, Mushrooms, Confit Garlic,
Grape Tomatoes, Pea Shoots with Garlic Toast

DRINKWATERS CHEDDAR BURGER - \$14

House-made Beef Patty, Cheddar Cheese, Chef's Burger Sauce,
Caramelized Onion, Lettuce, Tomato, Pickle on Brioche Bun with
Fries or Green Salad

Add: Short Rib or Maple Bacon - \$3

SHRIMP OR CHICKEN CLUBHOUSE - \$15

Shrimp or Grilled Chicken, Tomato, Avocado, Lettuce,
Maple Bacon on Sourdough Bread with Fries or Green Salad

BUTTERMILK CRISPY CHICKEN WRAP - \$15

Avocado, Tomato, Lettuce, Black Bean Salsa, Ranch in a
Flour Tortilla with Fries or Green Salad

FISH TACOS - \$16

Three Flour Tortillas with Cod, Chipotle Mayo, Mango Papaya Salsa

FISH AND CHIPS - \$16

Lightly-battered Cod, House-made Tartar Sauce with
Cabbage Slaw and Fries

SALMON BURGER - \$17

Grilled Wild Pacific Salmon, House-made Tartar Sauce, Lettuce,
Tomato, Red Onion on Brioche Bun with Fries or Green Salad

STEAK SANDWICH - \$18

6 oz Sirloin Steak, House-made Chipotle Mayo, Caramelized Onions
on Open-faced Ciabatta Bun with Fries or Green Salad
Add: Gravy - \$2



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DINNER ENTREES

• From 5 pm •

VEGETARIAN LASAGNE - \$18

Mushrooms, Chard, Grilled Zucchini, Ricotta Cheese & Parmesan with Garlic Toast

ROASTED CHICKEN BREAST - \$21

Roasted Chicken, Creamy Mushroom Sauce, Vegetables with Wild Rice

SEARED WILD BC SALMON - \$22

Wild Salmon, Aged Balsamic Reduction, Seasonal Vegetables with Wild Rice

DEMI BRAISED BEEF SHORT RIBS - \$24

Red Wine Demi-glace, Seasonal Vegetables with Potato Gratin

GRILLED 6 OZ TOP SIRLOIN AAA STEAK - \$28

Pernod Peppercorn or Bernaise Sauce, Seasonal Vegetables with Lobster Mashed Potatoes

10 oz Steak - Add \$8

SIDES - \$5

Asparagus | Gilbert (Brussel) Sproats | Potato Gratin | Yam Fries

DESSERTS - \$7

SORBET

Selection Varies

FRESH COOKIES AND GELATO

For Big Kids Too

CHEESECAKE

Daily Special

LEMON POSSET

With Berry Compote

DARK CHOCOLATE MOUSSE

Velvety Local Favourite