

MENU

Starters & Shareables

Nachos (v, v+)

House-made tortilla chips, tomatoes, black beans, corn, jalapenos, green onions, cheddar & mozzarella, served with salsa & sour cream.

Add cajun chicken or taco beef

Calamari

Garlic, sea salt, cracked pepper, jalapenos, red peppers.

Choice of tzatziki or garlic mayo.

Prawn Cocktail

5 jumbo prawns poached in lemon juice and peppercorns. Served with our house made cocktail sauce.

Tacos

Lettuce, cucumber salsa, crème fraîche, avocado, green onions.

Choice of cajun chicken or blackened wild pacific ling cod.

Chicken Wings

Choice of lemon pepper, salt & pepper, cajun, Frank's hot, honey garlic, sweet chili, blue moon, Thai peanut, BBQ, garlic chili.

Chicken Strips w/ Fries

4 crispy chicken tenders with your choice of dipping sauce and fries.

Tuna Tataki (GF)

Seared sesame-crust ed ahi tuna, pickled ginger, wasabi & ponzu.

Spinach and Artichoke Dip

Cheddar, jack, parmesan, cream cheese, roasted garlic, tortilla chips.

Dry Ribs w/ Sweet Chili Sauce

Onion Rings w/ Chili Aioli

Cajun Fries w/ Lime Aioli

Small Caesar

Small Artisan Greens

Yam Fries w/ Chipotle Aioli

Parmesan Fries w/ Garlic Aioli

French Fries

Burgers

Served with fries, soup, or house salad.

Substitute with: Caesar salad, parmesan fries, yam fries, onion rings, French onion soup or chowder. - \$4

Salmon Burger (GF)

Panko crust ed house made Pacific salmon patty, tomato, red onion, mixed greens, lemon caper aioli.

Bacon Cheddar Burger

Choice of house made beef patty, grilled chicken breast, Beyond Meat patty. Cheddar, lettuce, tomato, burger sauce.

Soup & Salad

Steak Salad

6oz. sirloin, mixed greens, cheddar and jack cheese, candied pecans, sunflower seeds, shaved almonds, dried cranberries, ranch dressing.

Cobb Salad (v+)

Lettuce, egg, jalapeno jack cheese, diced avocado, tomato, bacon, blue cheese crumble.

Add cajun chicken or crispy tofu

Taco Salad

Romaine lettuce, avocado, tomatoes, beans and corn, cheddar, mozzarella, salsa, sour cream & tortilla chips.

Choice of taco beef or cajun chicken.

Classic Caesar Salad (v)

Crisp romaine, parmesan, garlic herb croutons, caesar dressing.

Add garlic or cajun chicken

French Onion Soup

Sherry infused French onion soup.

Seafood Chowder (GF) Bowl/Cup

Daily Soup Bowl/Cup

Ask your server for details!

Handhelds

Served with fries, soup, or house salad.

Substitute with: Caesar salad, parmesan fries, yam fries, onion rings, French onion soup or chowder.

Steak Sandwich

6oz. Canadian sirloin steak served on garlic toast topped with caramelized onions, sautéed mushrooms and a creamy peppercorn sauce.

Crispy Chicken Sandwich

Corn Flake crust ed chicken, coleslaw, lettuce, tomato, chipotle aioli, bacon jam.

Beef Dip

Roast beef, pretzel baguette, horseradish mayo, garlic butter, au jus.

Add onions, peppers, jack cheese and make it a Philly cheese steak!

Lakes Club

Smoked turkey, bacon, avocado, lettuce, tomato, cranberry mayo, schiacciata bread

(GF) Gluten Free (V) Vegetarian (V+) Can be made Vegan

Mains

Grilled Wild Sockeye Salmon (GF)

Lime cajun cream sauce, rice, onion, red pepper, signature cucumber salsa.

Bacon Jam Stuffed Chicken Breast

Cheddar and jack cheese, spinach, wild mushroom cream sauce, roasted potatoes, seasonal vegetables.

Forty Creek Ribs (GF)

Slow cooked baby back ribs in a bold BBQ sauce served with fries & coleslaw.

Hunter Chicken

Grilled ¼ chicken with red pepper, red onion, bacon and mushrooms sautéed in a marinara gravy served with roasted potatoes & seasonal vegetables.

BBQ Pork Loin

Pineapple salsa, roasted potatoes, seasonal vegetables.

Chicken Parmesan

Panko crusted chicken breast, marinara, cheddar, mozzarella, fettuccine alfredo, parmesan, garlic toast.

Seafood Fettuccine

Garlic prawns, scallops, red pepper, red onion, spinach, lemon butter cream sauce, tarragon, garlic bread.

Fish & Chips

(1) 5oz. piece of beer battered wild Pacific ling cod, coleslaw, tartar sauce, served with fries, soup or salad.

Baked Spaghetti & Meatballs

House made meat sauce, cheddar, mozzarella, parmesan, garlic toast.

Bowls

Coconut Curry Bowl

Creamy coconut curry, rice, shredded carrots, roasted red peppers, cherry tomatoes, pineapple salsa, naan.
Choice of garlic chicken, garlic prawns or crispy tofu.

Spicy Thai Peanut Bowl (GF, V, V+)

House peanut sauce, asian vegetables, bean sprouts, green onions, rice, sesame seeds, lime.
Choice of garlic chicken, garlic prawns or crispy tofu.

Crispy Tofu Bowl (GF, V, V+)

Rice, crispy tofu, ginger soy vinaigrette, carrots, cucumber salsa, avocado, radish, pickled ginger, sesame seeds.

For the Kids

Cheeseburger & Fries

Grilled Cheese

Mac n Cheese

Chicken Strips & Fries

Happy Hour

Tuesday through Sunday: 3pm - 6pm + ALL DAY MONDAY!

Individual Nachos

Blackened Cod Tacos

Spinach and Artichoke Dip

Chicken Wings

Chicken Pot Stickers

Onion Rings

Chips and Guacamole.

Crispy Yam Fries

Moscow Mule (1oz)

Whiskey Sour (1oz)

Lakes Caesar (1oz)

Shafts (2oz)

Russell Brewery Lager (20oz)

House Red or White Wine (6oz)

Well Highballs (1oz)