

Tsa-Kwa-Luten Lodge

The Oceanfront Resort At Cape Mudge

Dzaqwaxtala (Dinner)

pronounced "dza-kwach-sta-la"

SOUPS AND SALADS

TSA-KWA-LUTEN CHOWDER

Our signature chowder is loaded with seafood and served piping hot with fresh baked bannock.

5.95

MULLIGANS SOUP

A local tradition! Sections of boneless wild salmon are simmered with potatoes, onions and seasonings.

Garnished with seaweed and served with fresh baked bannock. 5.95

FRENCH ONION SOUP

Rich caramelized onions with a hint of B.C.'s own Calona Port wine flavor this soup.

Topped with garlic crostini and smoked gouda then baked until golden. 8.95

CAESAR SALAD

Creamy Caesar dressing loaded with garlic then tossed with crisp romaine lettuce and croutons.

Finished with freshly grated parmesan cheese and lemon. 7.95

GOURMET GARDEN GREENS

Organic baby greens and crisp romaine lettuce loaded with fresh seasonal vegetables

served with our own balsamic vinaigrette. 7.95

AVOCADO SEAFOOD SALAD

One half ripened avocado stuffed with a mixture of crab, shrimp, lemon juice and fresh herbs

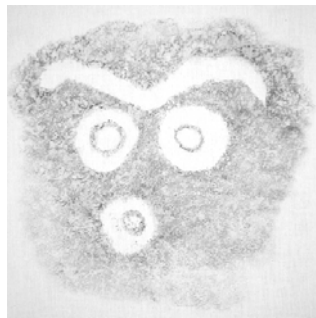
served on a bed of greens with mango chutney. 8.95

WEST COAST SEAFOOD SALAD

Our gourmet garden green salad is adorned with steamed mussels, prawns and scallops.

Drizzled with a warm balsamic vinaigrette. 27.95

Add a prawn and scallop skewer or chicken breast to any salad for 7.95



Salad Dressings

Blue Cheese, Thousand Island, Ranch, Italian or our own Balsamic Vinaigrette

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APPETIZERS

PANKO BREADED OYSTERS

Four local panko breaded oysters fried golden. Served with lemon and tartar sauce. 10.95

SEARED MARINATED YELLOWFIN TUNA

*Four ounce Yellowfin Tuna steak marinated Thai style then quickly seared.
Served rare on a bed of greens with a cucumber wasabi dressing. 10.95*

MUSSELS IN CREAM

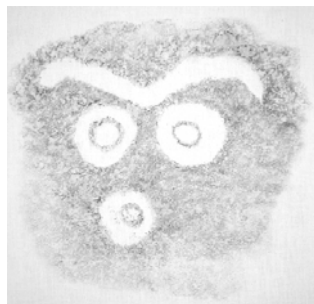
*Succulent Cortes Island mussels simmered with cream, white wine, herbs and garlic.
Finished with freshly grated parmesan cheese. 15.95*

STEAMED CLAMS

One pound of Discovery Island's Manila clams steamed with butter, wine, herbs and garlic. 16.95

SPICY SEAFOOD CAKES

*Four zesty crab and shrimp cakes fried golden and crisp. Served with garlic chipotle aioli and
lemon. 15.95*



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APPETIZERS

POT STICKERS

Pork stuffed dumplings poached, and served with a sweet and spicy red chili sauce for dipping.

12.95

BREADED CAMEMBERT

Panko breaded Camembert cheese fried golden and served with apricot dip. 9.95

CIABATTA BRUSCHETTA

Rustic ciabatta bun topped with olive oil, garlic, tomato, onion and black olives, then baked and finished with

freshly grated parmesan cheese. 9.95

GRILLED POLENTA CAKES

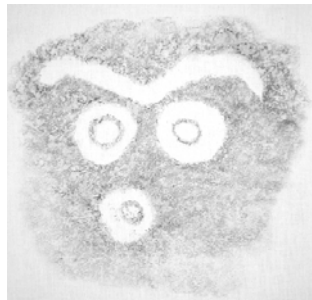
Golden polenta cakes served with tomato, cocoa and chipotle compote and freshly grated smoked

Gouda. 7.95

GNOCCHI

Delicious potato gnocchi sautéed in herb garlic butter then served with tomato marinara sauce and freshly

grated parmesan cheese. 8.95



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FROM THE LAND

FLAT IRON BISON STEAK

*A 6oz cut of Vancouver Island Bison charbroiled as you like,
served with rosemary enhanced au jus and horseradish aioli. 22.95*

NEW YORK STEAK

*An 8oz cut of Alberta grain fed New York striploin charbroiled to your liking.
Served with sautéed whole petite mushrooms and grilled tomato. 21.45*

VENISON BOURGUIGNON

*Venison meat slowly simmered in red wine with mushroom caps and pearl onions.
Served with potato gnocchi and fresh vegetables. 26.95*

RACK OF LAMB

*Oven roasted Rack of Lamb served with rosemary
enhanced au jus and house made mint sauce. 33.95*

CHICKEN PARMESAN

*Pan roasted breaded chicken breast served over fettucine noodles with
tomato marinara and freshly grated parmesan cheese. 21.45*

Add a prawn and scallop skewer to any of our "From the land" items for 7.95



*All entrées, excluding pastas and venison, are served with fresh seasonal vegetables and your choice
of
rosemary roasted baby potatoes, a basmati and wild rice blend or garlic herb fettuccine*

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FROM THE SEA

CEDAR BAKED SALMON

Wild Pacific salmon baked on an aromatic cedar plank then topped with fresh seasonal fruit salsa. 21.45

TRADITIONAL SMOKED SALMON

A traditional local favorite. Smoked wild salmon sections are lightly steamed with onions and seaweed. 27.95

BLACKENED RED SNAPPER

Fresh Red Snapper fillet dusted with savory Cajun spices, pan fried with mixed peppers and sweet red onion then flamed with McGuinness D'Eaubonne VSOP brandy. 22.95

HALIBUT CARBONARA

Oven baked west coast Halibut topped with a reduced cream sauce featuring mushrooms, shallots and tender morsels of smoked salmon. Finished with freshly grated parmesan cheese. 28.95

PRAWN AND SCALLOP SKEWER

*A half-dozen each of plump scallops and Tiger prawns quickly marinated then grilled to perfection.
Served with herb garlic butter. 22.95*

MIXED GRILL

*Portions of wild Pacific salmon, Halibut and Red Snapper, lightly grilled with lemon and herbs.
22.95*

CREOLE SEAFOOD SAMPLER

4 oz Blackened Red Snapper, spicy crab cakes, tiger prawns, and mussels creole served together for a flavorful feast! 26.95

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rosemary roasted baby potatoes, a basmati and wild rice blend or garlic herb fettuccine*

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PASTA AND VEGETARIAN DISHES

SEAFOOD FETTUCINE

Tiger prawns, plump scallops and mussels in a rich creamy herb garlic sauce tossed with fettucine noodles.

Finished with freshly grated parmesan cheese. 28.95

JAMBALAYA PENNE

Grilled chicken, chorizo sausage, Tiger prawns and Salt Spring Island mussels in a creole style tomato sauce

tossed with penne regate noodles. Finished with freshly grated parmesan cheese. 18.95

CURRIED VEGETABLES

Select fresh seasonal vegetables simmered in a Bengal curry sauce served on a bed of rice.

Garnished with

mango chutney, shredded coconut and sun dried cranberries. 17.95

Add a prawn and scallop skewer or chicken breast to your Curried Vegetables for 7.95

JUST VEGGIES AND STARCH

Our daily selection of fresh seasonal vegetables served with your choice of a basmati and wild rice blend,

garlic fettucine or rosemary roasted baby potatoes. 10.95



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