

Tsa-Kwa-Luten Lodge

The Oceanfront Resort At Cape Mudge

Neqelaxstala (Lunch)

pronounced "ne-khay-lach-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

SOUP AND SALAD

Choose from our signature seafood chowder or traditional mulligans soup, with your choice of gourmet

garden greens or Caesar salad, served with fresh bannock. 12.95

Substitute French Onion Soup add 3.95

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

~ Prices Do Not Include Tax ~

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Lunch entrées served with your choice of French Fries, Gourmet Garden Greens or Caesar salad

BURGERS

CLASSIC CHEDDAR BURGER

All beef patty, charbroiled and served on a toasted Kaiser bun topped with Canadian Cheddar cheese

and dressed with all the fixings. 15.95

ISLAND CHICKEN BURGER

Flame cooked chicken breast on a rustic ciabatta bun with lettuce, tomato and honey Dijon sauce. 17.95

Add Black Forest ham and Swiss Cheese 4.95

BLACKENED COD BURGER

Cajun spiced cod, pan fried with sweet peppers and red onions served on Focaccia bread with tartar sauce, lettuce, tomato and garnished with lemon. 15.95

PANKO BREADED OYSTER BURGER

Crispy panko breaded oysters pan fried and served on a toasted Kaiser bun with tartar sauce, lettuce, tomato and garnished with lemon. 12.95

FALAFEL BURGER

Grilled Falafel served on herbed flatbread with feta cheese, tomato, cucumber, lettuce and sprouts. Finished with freshly made tzatziki sauce. 14.95

SANDWICHES

TKL BEEF DIP

Melt in your mouth prime rib thinly sliced, stacked on a toasted Kaiser bun and served with au jus.

Horseradish available on request. 17.95

OVEN BAKED BLACK FOREST HAM AND SWISS CROISSANT

Shaved black forest ham layered on a fresh croissant topped with Swiss cheese and hollandaise sauce then baked to perfection. 16.95

SEAFOOD CLUBHOUSE

Crabmeat, shrimp and cream cheese give a west coast twist to a classic sandwich served on multigrain bread. 14.95

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FROM THE SEA

BEER BATTERED COD

Three pieces of ling cod fried golden and crispy in our own Vancouver Island Pipers Pale Ale beer batter.

Garnished with lemon and tartar sauce. 15.95

PANKO BREADED OYSTERS AND CHIPS

Three local oysters panko breaded then fried golden, served with lemon and tartar sauce. 11.95

COCONUT PRAWNS

Six crispy coconut breaded prawns served with gingered mayonnaise for dipping. 11.95

FAVORITES

CHICKEN FINGERS

Always popular! Four plump pieces of breaded white meat fried golden and crispy. Served with your choice of

plum sauce, honey mustard or sweet and spicy red chili sauce. 12.95

CIABATTA BRUSCHETTA

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

freshly grated parmesan cheese. 14.95

SIDE ORDERS

Bannock 1.95

Focaccia Bread 1.95

Garlic Toast 2.95

French Fries 4.95

Salad Dressings

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