



TABLE NINETEEN

Lakeside Eatery

LOUNGE MENU

STARTERS

- LEEK AND POTATO SOUP 12
smoked steelhead, black truffle oil
- GARLIC CHEESE LOAF 9
melted and crispy, baked sourdough

- PROSCIUTTO WRAPPED 18
TIGER PRAWNS
blue stilton wedge, maple tabasco glaze
- ALBACORE TUNA TARTARE 18
sesame ginger vinaigrette, avocado, furikake sweet potato chips, tobiko
- ESCARGOTS EN CROUTE 17
white wine, creamy garlic butter, parmesan puff pastry lid
- FREE RANGE PORK BELLY 16
pomegranate gastrique

SHARE PLATES

- THE NACHOS 24
tri colour tortilla chips, jack cheese, olives, hot peppers, sour cream, fire roasted salsa, pico de gallo
blackened chicken or double cheese +4
- CHEESE FONDUE 22 p/p
emmental, gruyere, aged cheddar, french bread, crudités, yukon gold potatoes
- MAPLE HILLS 16
NATURAL WINGS
1lb crispy salt & pepper or all dressed, house blue cheese, crudités
- CHICKEN LIVER PARFAIT 18
mason jar, plum wine jelly, french bread, mulled black cherries
- SMOKED BRISKET 14
POUTINE
kingsey cheese curds, house gravy
- CHARCUTERIE 16/24
artisan meats, house pickles, grainy mustard

MAINS

Served with roasted root vegetables and creamy smashed potatoes

- FREE RANGE PORCHETTA 26
pork belly stuffed with garlic, granny smith apples, fennel seed, natural jus
- BLACK ANGUS NEW YORK STEAK 10 OZ 36
char-grilled, wild mushroom sauce, crumbled blue stilton
- BONELESS BEEF SHORT RIBS 29
eight hour red wine braised, lemon parsley gremolata
- SLOW COOKED LAMB SHANK 28
moroccan spice rub, mango coconut curry
- RARE GRILLED AHI TUNA 30
sesame vegetable noodles, rice and red quinoa, ginger vinaigrette

SEAFOOD & VEGETARIAN

- LOIS LAKE STEELHEAD 29
white beans, ipa chorizo and denman island clams, lemon butter broth, kale
- SAFFRON PORCINI MUSHROOM RISOTTO 26
wilted kale, parmesan brussels sprouts, black truffle oil

SALADS

- TABLE NINETEEN CAESAR 16
baby kale, bacon, capers, parmesan, grape tomatoes, croutons, house lemon garlic dressing
- LOCAL BEET & BLUE STILTON 16
british columbia beets, urban greens, roasted pears, candied walnuts

BURGERS

Handmade 63 acres natural beef patties, table nineteen sauce. Choice of fries, artisan greens or caesar. Gluten free bun or beyond meat patty available. Poutine or soup + 4.

- LAKESIDE BURGER 16
lettuce, tomato, onion
add bacon, onion jam, cheese, button mushrooms, hot peppers +2 each
- SOPHISTICATED BLUE 18
button mushrooms, blue stilton, fried banana peppers, onion jam
- THE FARMHOUSE 18
house cured bacon, gouda, pickled beets
- BUTTERMILK BLACKENED CHICKEN 18
prosciutto, melted brie, mango chutney, ciabatta

PIZZA

12 inch hand stretched thin crust

- PIZZA BASTOS 23
bacon, artichoke, sundried tomato, olives, salami
- FUNGHI 22
assorted mushroom, garlic, feta, parmesan
- MARGHERITA 20
vine ripened tomatoes, buffalo mozzarella, basil olive oil, marinara

HAPPY HOUR

4-5pm daily
(lounge dine in only)

- Select Beer and Wine \$5.5
- Steamworks Pints, Jack's Margarita and Caesars \$6.25
- 63 Acres Lakeside Burger & Fries or Nachos \$12
- Cheese Fondue \$16
p/p two person min

THREE COURSE FONDUE \$48

Salad selections, signature cheese and chocolate fondue.
May be available in lounge, pending reservation timing.

WEEKLY FEATURES

MONDAY/ TUESDAY	Three Course Fondue \$32 Valid for 4-5:30pm reservations.
WEDNESDAY	Fondue Date Night \$32 (pp) bottle of wine, cheese & chocolate fondue
THURSDAY & SUNDAY	half-price select bottles of wine
FRIDAY	\$29 legendary prime rib dinner

Allergy Information: Certain food items used within our kitchen may contain nuts, soy, wheat & other known allergens. Please advise your server of any known allergies.

A gratuity of 18% will be added for groups of 8 or more. Split charge \$4.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.