



CHUTE LAKE LODGE

LUNCH AND DINNER

11AM-8PM

APPETIZERS AND SHAREABLES

BASKET OF FRIES \$10 GF

TRUFFLE FRIES add \$3

Roasted garlic aioli

CHUTE LAKE POUTINE \$14

*Cheese curds, beef gravy and fresh
green onion*

ONION RINGS \$12

Roasted garlic aioli

VEGGIE AND DIP PLATTER \$10 (GF)

*Seasonal local veggies served with
romesco and ranch dip*

LOCAL CHARCUTERIE \$48 (GF OPTION)

*Helmuts Sausage Charcuterie,
assorted cheeses, fresh local fruit,
house jam, roasted nuts, olives,
marinated vegetables, crisp pickles,
crostini and warm baguette*

WHIPPED FETA DIP \$22 (GF OPTION)

*House made whipped feta, confit
garlic, heirloom tomato, grilled local
fruit, fresh herbs, baked crostini*

SOUP AND SALADS

SOUP OF THE DAY \$9

*Ask your server for today's seasonal
soup*

CLASSIC CAESAR SALAD \$20

(GF OPTION)

*Crisp romaine, house made dressing,
gluten free gremolata, crispy capers,
finished with a grilled lemon, garlic
bread*

**SEASONAL LOCAL FRUIT AND KALE
SALAD \$22 (GF/V OPTION)**

*Seasonal fruit, crisp kale, pickled red
onion, whipped feta, roasted nuts,
local microgreens with a fresh lemon-
thyme vinaigrette, garlic bread*

ADD CHICKEN \$5

ADD SEASONAL FISH \$6

OUR LOCAL SUPPLIERS

*LocalMotive supplying us with amazing, organic
and hyperlocal produce from their collective
network of local growers*

*Helmuts Sausage Kitchen supplying us with a
various selection of delicious charcuterie*

*Maple Roch supplying us with pure Canadian,
natural maple syrups and more amazing products*

HANDHELDS

CHUTE LAKE BURGER \$24

*6oz beef patty, cheddar cheese, crisp
bacon, mixed greens, local tomato,
onion rings, roasted garlic aioli on a
toasted brioche bun*

BLUE CHEESE CHICKEN WRAP \$23

*Shredded chicken, creamy blue
cheese, crisp bacon, pickled red onion,
cherry tomato, and crisp kale in a
warm tortilla*

ROAST BEEF PANINI \$22

*Prime rib roast, sauteed mushrooms,
onions and peppers, cheddar cheese
and mozzarella, horseradish aioli, and
romesco on grilled sourdough*

SOUTHWEST VEGGIE BURGER \$22

(V OPTION)

*Black bean veggie patty, whipped
feta, avocado puree, tomato, red
onion, seared corn and mixed greens
with chipotle aioli on a toasted
brioche bun*

Gluten Free Bun \$3

Sub Chicken or Beef Patty \$3

**Sub Mixed Greens, Caesar, Soup or
Onion Rings \$2**

MAINS AND BOWLS

PASTA OF THE DAY \$21

Ask your server for today's special

BUDDHA BOWL \$22 (V/GF)

*Grilled tofu, herb infused rice,
seasonal local vegetables, heirloom
tomatoes, avocado puree, fried
chickpeas, roasted kale, and romesco*

CHICKEN STRIPS AND FRIES \$18

*Crispy strips with your choice of
Honey Mustard, BBQ, Ranch or Hot
Sauce*

ADD CHICKEN \$5

ADD SEASONAL FISH \$6

DESSERTS

LOCAL SEASONAL TART \$12

*Ask your server for today's local
flavour! Served with vanilla ice cream*

OREO WHITE CHOCOLATE

MOUSSE \$10

*Topped with whipped cream and
fresh local berries*

ADULT ICE CREAM SUNDAE \$12

*Vanilla ice cream, chocolate and
caramel sauce, fresh local fruit,
candied nuts and whipped cream*

