CHUTE LAKE LODGE
EST. 1921

CHEF
@chefjacobschatz

BREAKFAST

Served till 11 AM

Mushroom Toast $18

Sourdough bread goat cheese, pile of sautéed mushrooms, arugula, pickled onions & a glaze of balsamic drizzle. Served with a side of hash browns

Add over easy egg **$3**

Classic Breakfast Sandwich $15

Toasted brioche bun, garlic aioli, over easy egg, cheddar cheese, bacon, tomato, arugula. Served with a side of hash browns

Breakfast Bowl $20

2 scrambled eggs mixed with hash browns, sautéed chorizo, onions, mushrooms, arugula, green onions, with a drizzle of chipotle mayo. Served with a side of sourdough toast

Good Morning Yogurt Bowl $14

Creamy yogurt with homemade raspberry compote, diced pears, topped with walnuts

Buttermilk Pancakes $22

Fluffy buttermilk pancakes, chocolate chips, walnuts, drizzled in maple syrup & raspberry compote, whipped cream, powder sugar.

Kids option **$14**



18% gratuity will be added for parties of six or more

No modifications please. Kindly inform your server for allergies.

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SHAREABLES & APPYS

Torched Brie — $19
Creamy Brie torched, topped with rosemary, raspberry compote, walnuts, served with a handful of half baked garlic truffle crostinis

White Wine Mussels — $30
Tossed in a creamy white wine sauce, garlic confit, onions. Served with two slices garlic baguette.

Chicken Wings — $22
8 pieces, served with house made buttermilk ranch, cucumbers. Choice of salt n pepper, hot, cranberry BBQ.

Loaded waffle fries — $26
Sweet potato waffle fries tossed in garlic truffle oil, parmesan, drizzled with chipotle aioli, garlic aiol, topped with charred corn, chorizo, green onion.

Truffle fries — $16
Classic fries tossed in garlic truffle oil, Parmesan, parsley. Served with a side of garlic aioli

Basket of Fries — $12
Plain and simple

BURGERS & MAINS

Chute Lake Burger — $28
Brioche bun, garlic aioli, 5oz housemade beef patty, cheddar cheese, bacon, onion ring, tomato, arugula, dill pickles. Served with fries
(Black bean patty available)

Jakes Hot Chicken — $26
Brioche bun, ranch, buttermilk crispy chicken breast tossed in hot sauce, creamy coleslaw, pickles, arugula. Served with fries

Upgrades - Truffle fries $4; Salad $4; Poutine $6

Classic Poutine — $22
Classic crispy fries, cheese curd, veggie GF gravy, topped with green onion.
Add buttermilk chicken **$8**

Winter Salad — $20
Arugula & diced pear tossed in a cranberry vinaigrett, topped with goat cheese, walnut, picked onion.
Add buttermilk chicken. **$8**

Lobster Mac n Cheese — $38
(Served after 4PM)
Cavatappi noodles tossed in a creamy white wine sauce, mixed cheese, cajun lobster, onions, mushrooms, dill panko crumb.

Chorizo & Ribs — $42
(Served after 4PM)
Delicious fried chorizo & half rack 24-hours sous vide pork ribs glazed in house made BBQ cranberry sauce with crispy fries, bruled sweet corn, creamy coleslaw.
Make it a full rack **$12**

KIDS MENU

For kids aged 12 and under

Kids Burger — $15
Brioche bun, 2.5oz beef patty, cheese. Served with fries

Grilled Cheese — $15
Sourdough bread, cheddar cheese. Served with fries

Kids Mac & Cheese — $15
(Served after 4PM)

Chicken Strips — $15
3 piece chicken tenders. Served with fries

DESSERTS

Deep Fried Smore — $15
Classic smore constructed & dipped in our desert batter and deep fried with walnuts, chocolate sauce, raspberry compote, whipped cream, powdered sugar.

Apple Donuts — $15
3 warm homemade apple donuts tossed in cinnamon sugar. Served with vanilla ice-cream, caramel, whipped cream

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