

# *Tsa-Kwa-Luten Lodge*

*The Oceanfront Resort at Cape Mudge*

*Dzaqwaxtala (Dinner)*

*Pronounced "dza-kwach-sta-la"*

## **SOUPS AND SALADS**

### **TSA-KWA-LUTEN SEAFOOD CHOWDER**

*Our signature chowder is loaded with seafood and served piping hot with fresh baked bannock 5.95*

### **TRADITIONAL MULLIGANS** *A local favorite!*

*Sections of boneless wild Pacific salmon simmered with potatoes, onions and seasonings, then garnished with dried seaweed and served with fresh baked bannock 5.95*

### **WEST COAST SEAFOOD SALAD** *Great for sharing!*

*Our classic gourmet garden salad is topped with steamed mussels, prawns and scallops, then drizzled with a warm vinegarett dressing 20.95*

### **CAESAR SALAD** *A classic!*

*Creamy Caesar dressing loaded with garlic, tossed with crisp romaine lettuce and croutons, then finished with fresh grated parmesan cheese and lemon 6.95*

*Add a prawn and scallop skewer or chicken breast for an additional 6.95*

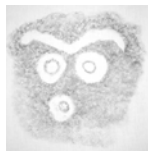
### **GOURMET GARDEN GREENS**

*Organic baby greens and crisp romaine lettuce topped with fresh cut vegetables and served with our own balsamic Vinegarett 5.95*

*Add a prawn and scallop skewer or chicken breast for an additional 6.95*

*Salad dressings:*

*Blue Cheese, Thousand Island, Ranch, Italian and our own Balsamic Vinegarett*



*Prices Do Not Include GST*

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## ***Dzaqwaxtala (Dinner)***

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### **APPETIZERS**

#### **CHILLED DUNGENESS CRAB**

*One half steamed Dungeness crab, chilled and served with drawn garlic butter and seafood cocktail sauce 22.95*

#### **STEAMED BEACH OYSTERS**

*Four steamed Vancouver Island beach oysters served on a bed of seaweed and garnished with lemon and seafood cocktail sauce 12.95*

#### **BREADED OYSTERS**

*Four panko breaded Vancouver Island oysters fried and served with tartar sauce and lemon 10.95*

#### **MUSSELS IN CREAM**

*Succulent Salt Spring Island mussels simmered with cream, white wine, herbs and garlic and finished with fresh grated parmesan cheese 15.95*

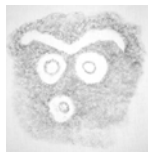
#### **STEAMED CLAMS**

*One pound of Vancouver Island Manila clams steamed with butter, wine, herbs and lots of garlic 16.95*

#### **WATERMELON AND BLUE CHEESE** *A unique combination!*

*Crisp cool watermelon tossed with Cowichan Valley blue cheese style goat cheese*

*Especially good when accompanied by flame cooked beef or lamb 12.95*



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## ***Dzaqwaxtala (Dinner)***

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### **APPETIZERS**

#### ***SEARED MARINATED YELLOW FIN TUNA***

*Four ounces Yellow Fin Tuna fillet marinated Thai style then quickly seared.*

*Served rare on a bed of greens with a cucumber wasabi dressing 10.95*

#### **CIABATTA BRUSCHETTA**

*A slice of Italian loaf topped then baked with olive oil, garlic, tomato, onion and black olives.*

*Finished with fresh grated parmesan cheese 11.95*

#### **EDAMAME BEANS**

*Steamed soy beans seasoned with Antarctic sea salt and fresh cracked pepper 8.95*

#### **SPINACH AND ARTICHOKE DIP**

*Rich and flavourful spinach and artichoke dip served warm with roasted red pepper seasoned flat bread 10.95*

#### **POT STICKERS**

*Pork stuffed dumplings poached in a sweet and spicy red chili sauce 12.95*

#### **BREADED CHEESE**

*Canadian cheddar, Swiss, and Camembert cheeses panko breaded*

*then fried golden and served with apricot dip 12.95*



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## ***Dzaqwaxtala (Dinner)***

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### **FROM THE LAND**

#### **NEW YORK STEAK**

*An 8 oz cut of New York strip loin charbroiled to your liking, served with sautéed whole petite mushrooms and grilled tomato 22.95*

#### **FLAT IRON BISON STEAK**

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

#### **MEDITERRANEAN CHICKEN PHYLLO**

*Chicken breast stuffed with Cowichan Valley blue cheese style goat cheese, sautéed spinach, roasted red pepper and walnuts, all wrapped in delicate phyllo pastry and served on a bed of tomato marinara sauce 21.45*

#### **CRACKED PEPPER CRUSTED, OVEN ROASTED VENISON TENDERLOIN**

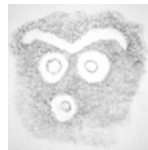
*Red wine marinated British Columbia venison tenderloin, pan roasted and served with rosemary enhanced au jus 31.95*

#### **MARINATED LAMB CHOPS**

*Two choice marinated lamb chops, charbroiled to taste and served with rosemary au jus and fresh mint sauce 21.95*

*Add a prawn and scallop skewer or chicken breast to any of our “From the land” items for an additional 6.95*

*All entrees, excluding pastas, 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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# Tsa-Kwa-Luten Lodge

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## ***Dzaqwaxtala (Dinner)***

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### **FROM THE SEA**

#### **CEDAR BAKED SALMON**

*Wild Pacific salmon baked on an aromatic cedar plank and served with fresh seasonal fruit salsa 21.45*

#### **BLACKENED RED SNAPPER**

*Red Snapper fillet dusted with cajun spices, pan-seared with red onions and peppers, then flamed with brandy 21.95*

#### **HALIBUT CARBANARA**

*Oven baked west coast Halibut topped with a reduced cream sauce, featuring mushrooms, shallots and morsels of smoked salmon, then finished with fresh grated parmesan cheese 22.95*

#### **STEAMED DUNGENESS CRAB *Local!***

*Dungeness crab steamed and served with drawn garlic butter and seafood sauce*

*Whole 39.95      Half 22.95*

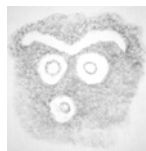
#### **LEMON LIME MARINATED SCALLOPS AND PRAWNS**

*One half dozen of each tiger prawns and scallops lightly marinated, then grilled to perfection and served with garlic herb butter 21.95*

#### **MIXED GRILL *Great if you can't decide!***

*A portion of each, wild Pacific salmon, Halibut and Red Snapper, lightly grilled with lemon and herbs 22.95*

*All entrees, excluding pastas, 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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### **PASTA AND VEGETARIAN DISHES**

#### **SEAFOOD FETTUCINE**

*Tiger prawns, plump scallops and Salt Spring mussels in a rich creamy garlic and herb sauce, tossed with fettuccine noodles and topped with fresh grated parmesan cheese 23.95*

#### **JAMBALAYA PENNE**

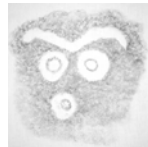
*Grilled chicken, chorizo sausage, tiger prawns and Salt Spring mussels in a Creole style tomato sauce, tossed with penne regate noodles and finished with fresh grated parmesan cheese 18.95*

#### **CURRIED VEGETABLES**

*Select fresh seasonal vegetables, simmered in a Bengal curry sauce, served on a bed of basmati and wild 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 6.95*

#### **JUST VEGGIES AND RICE OR POTATO OR PASTA**

*Rosemary roasted baby red potatoes or our basmati and wild rice blend or garlic fettuccine, accompanied by our daily selection of fresh seasonal vegetables 8.95*



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