

Tsa-Kwa-Luten Lodge

The Oceanfront Resort at Cape Mudge

LOUNGE MENU

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 vinaigrette 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

GOURMET GARDEN GREENS

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

TRADITIONAL MULLIGANS *A local favourite!*

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

TSA-KWA-LUTEN SEAFOOD CHOWDER

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

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



Prices Do Not Include GST

Tsa-Kwa-Luten Lodge

The Oceanfront Resort at Cape Mudge

LOUNGE MENU

STEAMED CLAMS

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

MUSSELS IN CREAM

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

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 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

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*

BREADED CHEESE

*Canadian cheddar, Swiss, and Camembert cheeses panko breaded then fried golden
and served with apricot dip 12.95*



Prices Do Not Include GST