



Dinner Menu

Soups

Lott'solis Chowder bowl 15 cup 8
Daily Chef's Creation bowl 12 cup 7
Served with bannock



Salads

Rainforest Greens (GF) 16
A selection of Farm mixed greens, cucumber, tomato, peppers red onion and cherry tomatoes and served with house made Vinaigrette

Nax'id Caesar (GF) 16
Crisp romaine tossed with house-made Caesar dressing finished with bacon, shaved Parmesan cheese and herbed croutons
Add Chicken Breast 8
Add Shrimp 10
Add Salmon 11
Add Steak 15

Chef's Salad 22
The Classic, Mixed Greens, tomato, cucumber, avocado, cheddar cheese, turkey, ham and hardboiled egg, croutons and Creamy Ranch or House Vinaigrette

Poke Bowl (GF) 24
Marinated Ahi Tuna, avocado, cucumber, Mango salsa, edamame, crispy taro root, Gochujang mayo on a bed of steamed rice

Appetizers and Shareables

Charcuterie Boards (GF) Small 23 Large 34
Our boards are served with a daily selection of cured meats and cheeses, served with olives, pickled vegetables, nuts, crostini and condiments to compliment the assortment

Blunden Harbor Roll 23
Crab and Cucumber roll breaded in panko and fried golden brown, drizzled with sweet soy and served with Togarashi Mayo, wasabi and pickled ginger

Nax'id' Wings 19
House dredged and fried crispy then tossed in your favorite Sauce:
Dry BBQ, Buffalo, Salt & Pepper, Lemon Pepper, Maple BBQ, Honey Garlic
Extra Sauces 2

Nax'id' Calamari 18
Tender squid with red onion tossed in seasoned tempura batter and fried to perfection and served with house-made Caper dill Aioli

Deep fried pickle Chips 14
Battered and Fried ¼ cut pickles served with creamy ranch dip

Nax'id' Fries 9
Seasoned French Fries served with Garlic Aioli

Nax'id' Nachos 18
Fresh Tortillas Layered with shredded cheese, jalapenos, black olives, tomatoes, and green Onions
Served with House made Salsa and sour Cream
Add Beef 6 Add Guacamole 3

Smoked Salmon Spread (GF) 16
Traditional smoked Salmon, Cream cheese prepared with a fine selection of herbs and served with torillas

Corn Ribs 19
Lightly Coated and fried sections of corn on the cob with a side of smoked maple Mayo

Basket of Onion Rings 13
Crispy beer battered onion rings

Yam Fries 13
Served with chipotle Aioli

Large Poutine 15
Seasoned French fries, Cheese curds and topped with in house Garvy

**Ask your Server about Daily Food and Drink
Specials**

18% Gratuity on groups of 8 or more. Prices do not include taxes or gratuities.
For Vegetarian or Gluten free options please speak to your server. Advise server of any allergies before ordering.
(GF)Gluten Free option available

Burgers and Sandwiches

From the Sea

All burgers and Sandwiches are served with your choice of Fries, Daily Soup or Salad
Or upgrade to Onion rings, Yam fries, Caesar, or Chowder 3

Halibut 27 Cod 22
Fish and Chips Two pieces of beer-battered fillets served with coleslaw and a caper and dill aioli.

Nax'id Burger (GF) 21

6 oz Ground Beef Patty or your choice of a Veggie Patty, served on a Brioche Bun with lettuce, tomato, red onion and cheddar cheese
Add Mushrooms 2
Add Bacon 3
Add Fried Egg 3

Salmon Bannock Burger (GF) 18
Wild Sockeye Salmon served on fresh bannock with lettuce tomato and red onion

Bannock Taco 17
Warm Bannock with taco beef, lettuce, tomato, cheese finished with sour cream and served with salsa on the side

BLT Sandwich (GF) 16
Served on toasted french loaf

Buffalo Chicken Caesar Wrap 17
Chicken Tenders tossed in our Buffalo Sauce served in a warm flour tortilla with bacon, romaine, lettuce, caesar dressing and parmesan cheese

Grilled Chicken Club 21
Served with bacon, lettuce, tomato, and swiss cheese on a toasted ciabatta bun

Slow Roasted Beef Dip 20
Thinly shaved roast beef, caramelized onions, and swiss cheese on a garlic ciabatta with horseradish mayo and au jus for dipping

Maple Bacon Burger (GF) 22
Beef chuck patty,bacon,cheddar,caramelized onion,mayo,,maple BBQ sauce on a brioche bun

Bison Burger (GF) 24
Chuck bison patty, cheddar cheese,lettuce,tomato,crispy onion with dijonnaise

Mains

Fettuccine Chicken Alfredo 26
Fettuccine noodles with grilled chicken,mushrooms tossed in a creamy Alfredo sauce and Garlic bread

Tandoori Chicken 25
Marinated Chicken thighs in a Tandoori Masala spice sauce served with rice and naan Bread

Spaghetti and Bison Meatballs 27
House made Bison Meatballs braised in a rich Pomodoro sauce served over Spaghetti noodles and Garlic Toast

Grilled Sockeye Salmon 34
Char Grilled 6 oz Sockeye Salmon Fillet served with mashed potatoes and seasonal daily vegetables finished with a Lemon dill sauce

Chicken Supreme 31
Pan seared Chicken Breast served over rice or mashed potatoes with seasonal daily vegetables finished with a Rosemary Jus

Charbroiled 12 oz Ribeye 46
AAA Ribeye Steak charbroiled to your liking served with mashed potatoes, seasonal daily vegetables and finished with a peppercorn Demi-glace

8 oz NY Steak 36
Cooked to order and served with sautéed mushrooms, fresh herb butter, mashed potatoes and daily vegetables

Beer On Tap (ask your server for our full selection)
Hoyne Hazy IPA 7
Island Time Lager 7
Devil's Bath Old Growth Red Ale 7

Bottled Beers (ask your server for our full selection)
Lucky 7
Molson Canadian 7
Corona 9

House Wine
Good Nature (Merlot/Chardonnay)
6 oz. 9
9 oz. 13
750 ml 38

Ciders & Coolers (ask your server for our full selection)
Smirnoff Ice 7
Strong Bow 9
Okanagan Ciders 7

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