



## Lunch Menu



### Soups

**Loft'solis Chowder** Bowl 15 cup 8

**Daily Chef's Creation** Bowl 12 cup 7

### 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

**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**

Choose your sauce.

Dry BBQ, Buffalo, Salt & Pepper, Lemon Pepper, Maple BBQ or Honey garlic

Extra Sauces 2

**Nax'id' Calamari 18**

Tender crispy squid with jalapenos and red onion, fried to perfection tossed in seasoned tempura batter 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

**Large Poutine 15**

Seasoned French fries, cheese curds and topped with in house gravy

**Nax'id' Nachos 18**

Fresh Tortillas layered with shredded cheese, jalapenos, black olives, tomatoes, and green onions

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 tortilla chips

**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

**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

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**

### 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

### House Special Maple Bacon Burger (GF) 22

Beef Chuck Patty, bacon, cheddar, caramelized onions, maple BBQ sauce on a brioche bun

### Bison Burger 24

Chuck Bison patty, cheddar cheese, lettuce, **tomato**, dijonnaise and topped with crispy onions

### Salmon Bannock Burger (GF) 18

Wild Sockeye Salmon served on fresh bannock with lettuce tomato and red onion and house made caper dill aioli

### Chicken Sandwich Crispy or Grilled (regular or spicy) 22

Lettuce, tomato, garlic aioli and ranch on a brioche bun

Add Bacon 3

### Tacos (Shrimp or Chicken)18

Slaw, Pico De Gallo, avocado and finished with chipotle aioli

## From the Sea

### Halibut 27 Cod 22

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

### BLT Sandwich (GF) 16

All the classics served on toasted French Loaf

### Buffalo Chicken Caesar Wrap (GF) 18

Chicken Tenders tossed in our Buffalo Sauce served in a warm Flour Tortilla with bacon Romaine Lettuce Caesar dressing and Parmesan Cheese

### Slow Roasted Beef Dip 20

Thinly shaved roast beef, caramelized onions, and swiss cheese on a baguette with horseradish mayo and au jus for dipping

### Grilled Cheese Sandwich (GF) 15

Mix of fine cheeses grilled to perfection on sourdough bread

### Quesadilla 18

Grilled Cajun chicken breast or ground taco beef smothered in tex mex cheese blend with peppers red onion served with salsa and sour cream

### Steak Sandwich (GF) 26

AAA 6oz new york steak served on grilled focaccia and topped with caramelized onions and peppercorn

### 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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