

# AKURA

fresh. modern. lakeside.

## dinner menu

### starters

Warming Bowl of Smoked Tomato Soup 14  
niçoise olive tapenade crouton and basil oil

Italian Burrata Cheese with Honey-Glazed Roasted Beets 22  
baby greens, red onion marmalade, salsa verde

P.E.I Lobster & Brandy Bisque 19  
lobster and citrus mascarpone crostini

Baby Kale & Boston Bibb Salad 14  
parmesan cheese, candied pecans, fresh pears, roasted pear vinaigrette

Yellow Fin Tuna & BC Salmon Poke 22  
seaweed salad, macadamia nuts, avocado and pickled ginger

AAA Beef Tenderloin Carpaccio 21  
tête de moine cheese, walnuts, confit oranges, smoked aioli

### mains

Rosstown Farms Free Range Chicken Breast 29  
smoked corn potatoes, snap peas, baby carrots, woodland mushrooms, madeira jus

BC Steelhead 36  
butternut squash puree, french beans, golden beets, fingerling potatoes, ver jus beurre blanc

Braised Beef Short Ribs 38  
cauliflower foam, woodland mushrooms, baby carrots, pinot noir jus

Duck Confit Linguine 32  
asparagus, charred tomatoes, peas, burrata, parmesan cheese, rosemary cream

Grilled AAA 9oz Striploin 49  
hand-cut frites, lemon herb aioli, creamed kale, café de paris butter

Vegan Butternut Squash Farro Risotto 29  
roasted butternut squash, leeks, spaghetti squash, pine nuts, frisée & apple salad

### add ons

pan-seared black tiger prawns (2) 10  
sautéed woodland mushrooms 12  
parmesan frites 12  
creamed kale 9

for groups of 10 or more, please ask about our prix fixe menus

please inform your server of any allergies or dietary restrictions. gf= gluten free, however our kitchen produces items that are not gluten free. additional options may be available.  
groups of six or more are subject to an 18% auto gratuity