

A^KURA

fresh. modern. lakeside.

dinner menu

starters

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

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

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

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

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

mains

BC Halibut Fillet GF 44
p.e.i lobster potatoes, panache of vegetables and salsa verde

Braised Beef Short Ribs GF 36
smoked corn potatoes, sautéed vegetables and red wine jus

Duck Confit Gnocchi 34
asparagus, charred tomatoes, peas, burrata, parmesan cheese, rosemary cream

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

Vegan Butternut Squash Farro Risotto Vg 28
roasted butternut squash, leeks, spaghetti squash, pine nuts, frisée & apple salad

add ons

frites and lemon herb aioli V GF 9
sautéed woodland mushrooms V GF 12
parmesan frites and lemon herb aioli V GF 13
creamed kale V GF 9
panache of vegetables V GF 12

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

V = Vegetarian | Vg = vegan | GF = Gluten Free

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