

AKURA

fresh. modern. lakeside.

dinner menu

starters

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

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

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

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

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

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

mains

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

BC Kuterra Salmon Fillet 36 GF
butternut squash puree, french beans, golden beets, fingerling potatoes, ver jus beurre blanc

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

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

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

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

add ons

asparagus with parmesan and brioche crumbs 12
sautéed woodland mushrooms 12 V/GF
parmesan frites 13 V/GF
creamed kale 9 V/GF

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

V = Vegetarian | Vg = vegan | GF = Gluten Free | NF = Nut Free | DF = Dairy 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