AURA

fresh. modern. lakeside.

dinner menu

to start

Roasted Beet Salad V 14
goat cheese crouton, horseradish crèma, dill vinaigrette, sourdough crumbs

Italian Burrata Cheese with Heirloom Tomatoes V GF 24
salsa verde, pickled onions, marcona almonds

Vegan Smoked Tomato Soup Vg 15
niçoise olive tapenade crouton, extra virgin olive oil

Caesar Salad 16
romaine hearts, crisp bacon, parmesan cheese,
buttered breadcrumbs, creamy caesar dressing

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

Baby Kale and Boston Bibb Salad 16
pine nuts, pears, parmesan padano, roasted pear vinaigrette

Shrimp Cocktail 24
traditional cocktail sauce, fresh lemon

main course

Duo of BC Roasted Cod and Seared Scallops 39
asparagus, confit potato salad, lobster butter

Braised Beef Short Ribs 38
horseradish potatoes, king oyster mushrooms, baby carrots, pinot noir jus

P.E.I Lobster Spaghettini Pasta 37
charred cherry tomatoes, crispy gremolata, lemon parsley cream

Pan-seared BC Halibut Fillet 44
orzo pasta salad, salsa verde, citrus-dressed baby greens

Vegan Butternut Squash Farro Risotto Vg 29
roasted butternut squash, leeks, spaghetti squash, toasted hazelnuts, frisée pear salad

Grilled 9^{oz} Certified Prime Striploin with Café de Paris Butter 59
please choose two sides:

Choice One:
frites and lemon herb aioli,
horseradish whipped potatoes,
or citrus-dressed baby greens.

Choice Two:
creamed kale,
or sautéed king oyster mushrooms.

enhancements

frites with lemon herb aioli V GF 9
sautéed king oyster mushrooms V GF 12
parmesan frites and lemon herb aioli V GF 14
creamed kale 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