



KODIAKS
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Complimentary

Bannock Gallette GF crackers on request



Appetizers

Rustic Corn Cakes - toasted hazelnuts, evergreen drizzle, pickled fiddle heads GF Veg

Salmon Gravalax - beet, mustard compote, berries, local greens DF GF

Savoury Steamed Mussels - nori, leek, white wine and herbs GF



Soups & Salads

Three Sisters Salad - charred corn, golden beets, rosehip vinaigrette, leek ash DF GF Veg

Puree of Squash Soup - apple, maple, oat crumble, warm spices GF Veg

West Coast Seafood Chowder - cream, salmon stock, golden rod, dill



Ask your server about beverage options & allergies.

\$70
plus tax.

The Den “Shas’an”

Indigenous Inspired 5 course Dinner Menu



Mains

Elk & Bison Roulade - house cured bacon, caramelized onions, chokecherry reduction

Hunter Style - Chicken Breast - grilled tomatoes, forest mushrooms, house-grown herbs

Crispy Salmon Filet - pickled vegetables, wild rice & bee pollen DF GF

Seared Beef Tenderloin - lentils, wild mushrooms, squash puree

Roasted Duck Breast - maple cider glaze, wild rice pilaf, charred tomato

Rosemary Risotto - roasted corn, mushrooms GF Veg



Palette Cleanser

Wild Berry Blend Sorbet



Desserts

Poached Apples - oat crumble, rosemary, birch syrup, mint GF DF Veg

Nutty Torte - chokecherry reduction, brandy, white chocolate mousse GF

Rhubarb Brioche - Tart-crème fraiche, pastry, citrus Veg

GF - gluten free | DF - dairy free | Veg - vegetarian | V - vegan