



Good Morning

BREAKFAST SUNDAYS 9:30 AM TO 12:30 PM

BREAKFAST PLATES

ISLAND LODGE
by Al Lago



Hole in One*

2 EGGS / BREAKFAST POTATOES / TOAST / CHOICE OF BACON, HAM OR SAUSAGE 17.95

French Toast*

2 EGGS / CHOICE OF BACON, HAM OR SAUSAGE 19.95

Biscuits & Gravy*

FLAKEY BISCUITS / SAUSAGE GRAVY / 2 EGGS / BREAKFAST POTATOES 19.95

Chicken Fried Steak*

FRIED BREADED CUBE STEAK / SAUSAGE GRAVY / 2 EGGS / BREAKFAST POTATOES 21.95

Traditional Eggs Benedict*

POACHED EGGS / CANADIAN BACON / ENGLISH MUFFIN / HOLLANDAISE / BREAKFAST POTATOES
22.95

Prime Rib Scramble*

PEPPERS / ONIONS / PRIME RIB / MUSHROOMS / EGGS / CHEDDAR / BREAKFAST POTATOES / TOAST
21.95

Garden Scramble*

PEPPERS / ONIONS / MUSHROOMS / TOMATOES / EGGS / CHEDDAR / BREAKFAST POTATOES / TOAST
18.95

SENIOR OR KIDS MEALS

French Toast*

2 EGGS / CHOICE OR BACON, HAM OR SAUSAGE 12.95

Unlimited Mimosas \$24

(2 hour time limit)



BAILEYS AND COFFEE	\$11
IRISH COFFEE	\$12
HOUSE BLOODY MARY OR CAESAR	\$11
SEABREEZE	\$11
TEQUILA SUNRISE	\$11

BREAKFAST SUNDAY 9:30 – 1:00

5% service charge is added to every guest check, island lodge retains 100% of this service charge to provide equitable compensation to the culinary staff and house. 15% auto gratuity on parties of 6 or more, of which 93% is retained by the staff that served you. Additional charges may apply to substitutions or menu changes.

*These items served raw or undercooked to your specification. Consuming raw or under cooked foods may increase your risk of food borne illness. Please inform your server of any food allergies.#

ISLAND LODGE by Al Lago

STARTERS

HAPPY HOUR DAILY 2PM TO 6PM (HH)

CHICKEN WINGS 21.95 / 17.95HH
BLEU CHEESE DIPPING SAUCE / CARROTS / CHOICE OF SAUCES — FRANKS BUFFALO
HOT SAUCE / BBQ / GARLIC PARMESAN / OR NAKED (NO MIX AND MATCH) (GF)
FRIED BRUSSELS SPROUTS 18.95 / 15.95HH
BACON / ONIONS / BALSAMIC DRIZZLE
STREET TACOS 19.95 / 16.95HH
3 CORN OR FLOUR TORTILLAS WITH COTIJA / LIME / SLAW / CHOICE OF GRILLED
CHICKEN / BRAISED BEEF BARBACOA / (NO MIXING)
NACHO GRANDE 18.95 / 15.95HH
JALAPENO / BLACK OLIVES / CHEESE / SOUR CREAM / BLACK BEAN & CORN SALSA /
ADD CHICKEN / OR BRAISED BEEF BARBACOA / 7.00
PORK BELLY TACOS 19.95 / 16.95HH
3 CORN OR FLOUR TORILLAS WITH PINEAPPLE SALSA / PICKLED RED ONION /
COTIJA / PICO DE GALLO / SOUR CREAM

COCONUT PRAWNS 21.95 / 17.95HH
APRICOT CHILI SAUCE
CALAMARI 19.95 / 16.95HH
CALAMARI STEAK STRIPS / LEMON / TARTAR / COCKTAIL SAUCE
POUTINE FRIES 14.95 / 12.95HH
DEMI GRAVY / CHEESE CURDS / FRIES
TRUFFLE FRIES 11.95 / 9.95HH
PARMESAN / WHITE TRUFFLE OIL
SWEET POTATO HUMMUS 17.95 / 14.95HH
PITAS / FRESH VEGETABLES
CRAB CAKES 23.95 / 18.95 HH
TARTAR / LEMON
BREAD BASKET 4.95

SALAD / SOUP

ADD GRILLED CHICKEN 9.95 / PRAWNS 14.95 / SMOKED SALMON 18.95

CLASSIC WEDGE 19.95
ICEBERG / CANDIED WALNUTS / BACON / RED ONION / TOMATO / BLEU CHEESE
DRESSING
CHOP CHOP SALAD 22.95
ROMAINE / SALAMI / HAM / CHICKEN / BLACK OLIVES / GARBANZO BEANS / TOMATO /
MOZZARELLA / RANCH
CHEF'S SOUP OF THE DAY 7.95 / 14.95
ASK YOUR SERVER ABOUT CHEF'S CHOICE SOUP OF THE DAY

CAESAR SALAD 14.95 LG / 8.95 SM
ROMAINE / HOUSE MADE CAESAR DRESSING / CROUTONS / PARMESAN
GREEK SALAD 18.95
ROMAINE / CUCUMBERS / CHERRY TOMATOES / FETA / KALAMATA OLIVES / RED WINE
TARRAGON VINAIGRETTE
STEAK SALAD* 36.95
NEW YORK / GRILLED ROMAINE / KALAMATA OLIVES / RED ONION / TOMATO /
MUSHROOMS / BLUE CHEESE CRUMBLES / RED WINE TARRAGON VINAIGRETTE

FLAT BREAD PIZZA FULL 21.95 / 18.95HH - HALF 14.95 / 11.95HH

MARGARITA PIZZA
FRESH MOZZARELLA / BASIL / TOMATO SAUCE
JALAPENO POPPER
CREAM CHEESE / FRESH JALAPENO / BACON / WHITE
CHEDDAR

GRILLED CHICKEN
GARLIC PARM SAUCE / SPINACH / SUN DRIED
TOMATO / CARAMELIZED ONION / MOZZARELLA
BBQ CHICKEN
GRILLED CHICKEN BREAST / RED ONIONS /
JALAPENOS / BBQ SAUCE

MEAT LOVERS
PEPPERONI / SALAMI / SAUSAGE / BACON
SMOKED SALMON
CAPERS / RED ONION / CREAM CHEESE /
SMOKED SALMON / FRESH TOMATO

SANDWICHES / BURGERS

BURGERS / SANDWICHES COME WITH FRIES / SUB SALAD, SOUP OR GF BUN FOR 1.95 / SUB TRUFFLE OR POUTINE FRIES FOR 2.95

BLTA 19.95
BACON / LETTUCE / TOMATO / AVOCADO / MAYO
THE ISLAND CLUB 21.95
HAM / TURKEY / BACON / CHEDDAR / LETTUCE / TOMATO / MAYO / SOURDOUGH
MEATLOAF SANDWICH 22.95
TRADITIONAL MEATLOAF / TEXAS TOAST / CHEDDAR CHEESE / LETTUCE / TOMATO
/ ONION / MAYO
CRISPY CHICKEN SANDWICH 21.95
FRIED CHICKEN BREAST / LETTUCE / TOMATO / ONION / PICKLE / MAYO / BRIOCHE
PORK BELLY CUBAN 21.95
PORK BELLY / HAM / PICKLE / SWISS / MUSTARD / HOAGIE
BAJA CHICKEN BURGER 21.95
PEPPER JACK / PICKLED JALEPENO / AVOCADO / LETTUCE / TOMATO / CHIPOTLE
AIOLI / BRIOCHE
NASHVILLE CHICKEN SANDWICH 21.95
FRIED CHICKEN BREAST / BROWN SUGAR CAYENNE BUTTER / MAYO / PICKLE /
BRIOCHE

SEATTLE DOG 14.95
HEBREW NATIONAL / CREAM CHEESE / CARMELIZED ONIONS / HOAGIE ROLL
GRILLED HAM & CHEESE SANDWICH 18.95
WHITE CHEDDAR / HAM / FRESH TOMATO / DIJON MUSTARD / SOURDOUGH
LOADED PHILLY CHEESE STEAK 24.95
ONIONS / MUSHROOMS / PEPPERS / SWISS AMERICAN / HOAGIE / EXTRA MEAT 6.95
BEACH BURGER* 21.95
1/3 LB CHUCK BURGER / CHEDDAR / LETTUCE / TOMATO / SWEET ONION / PICKLE
/ CHIPOTLE AIOLI / BRIOCHE / ADDITIONAL PATTY 6.95
ELK BURGER* 29.95
DEMI GRAVY / MAYO / CARAMELIZED ONIONS / SPINACH / SWISS AMERICAN /
BRIOCHE
VEGETARIAN BEYOND BURGER 24.95
WHITE CHEDDAR / LETTUCE / TOMATO / RED ONION / MAYO / BRIOCHE

BURGER / SANDWICH TOPPINGS

FRIED EGG* 2 BACON 3 SAUTÉED MUSHROOMS 2 CHEESE 2 CARMELIZED ONIONS 2 AVOCADO 3

ISLAND LODGE SPECIALTIES

FRESH HALIBUT FISH & CHIPS* 32.95
TWO PIECES OF HALIBUT / TARTAR / FRIES / ADD EXTRA PIECE 9.95
MEATLOAF DINNER 26.95
MEATLOAF / MASHED POTATOES / SEASONAL VEGETABLES
CAPTAINS PLATTER 44.95
FRIED HALIBUT / COCONUT PRAWNS / CRAB CAKE / CALAMARI / TARTAR SAUCE /
COCKTAIL SAUCE / FRIES
NEW YORK STRIP & FRITES* 42.95
7OZ USDA NEW YORK STRIP / DEMI GRAVY / SHOE STRING FRIES
PESTO RISOTTO 22.95
SLOW COOKED ARBORIO RICE / FRESH BASIL PESTO / PARMESAN / ADD PRAWNS
14.95 / ADD CHICKEN 9.95

MUSHROOM GRILLED CHICKEN 29.95
MUSHROOM GRAVY / MASHED POTATOES / SEASONAL VEGETABLES
PRAWN STIR FRY 33.95
PRAWNS / VEGETABLES / RICE
LOCO MOCO* 25.95
GRILLED BURGER PATTY / SERVED ON RICE / TOPPED WITH FRIED EGG &
MUSHROOM GRAVY / EXTRA PATTY 6.95
NEW YORK STRIP* 42.95
7 OZ USDA NEW YORK STRIP / DEMI GRAVY / MASHED POTATOES / SEASONAL
VEGETABLES
PERFECT POT ROAST 24.95
RED WINE BEEF BRAISE / MASHED POTATOES / SEASONAL VEGETABLES

5% SERVICE CHARGE IS ADDED TO EVERY GUEST CHECK, ISLAND LODGE RETAINS 100% OF THIS SERVICE CHARGE TO PROVIDE EQUITABLE COMPENSATION TO THE CULINARY STAFF AND HOUSE.
15% AUTO GRATUITY ON PARTIES OF 6 OR MORE, OF WHICH 93% IS RETAINED BY THE STAFF THAT SERVED YOU.
ADDITIONAL CHARGES MAY APPLY TO SUBSTITUTIONS OR MENU CHANGES

*THESE ITEMS SERVED RAW OR UNDERCOOKED TO YOUR SPECIFICATION. CONSUMING RAW OR UNDER COOKED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

WHITES

FARMHOUSE WHITE WINE, CA 26

A CRISP, BRIGHT WINE WITH NOTES OF GRAPEFRUIT, LIME, AND PEACH

CHATEAU ST MICHELLE MIMI CHARDONNAY, WA 32

LIGHTLY OAKED WITH APPLE AND PEAR FRUIT CHARACTER WITH BRIGHT NATURAL ACIDITY

STONELEIGH SAUVIGNON BLANC, NEW ZEALAND 26

FRESH AND HERBAL IN FLAVORS, AROMAS OF FRESH-PLUCKED SNAP PEAS AND TASTES CRISP AND CITRUSY THANKS TO BRIGHT TANGY ACIDITY

SANTA CHRISTINA PINOT GRIGIO, ITALY 34

FRUITY AND DELICATE AROMAS OF PINEAPPLE, GREEN APPLES, AND LEMON PEEL

DIORA ROSE, CA 42

NOTES OF PEACH AND CANDIED ORANGE

CHLOE PROSECCO, ITALY 26

BURSTING WITH FRESH FRUIT FLAVORS AND FINE BUBBLES WITH NOTES OF PEACH, GREEN APPLE, CITRUS AND FLORAL

BROWNE GRANACHE ROSE, WA 34

AROMAS, OF WATERMELON AND STRAWBERRY, WITH MOUTHWATERINGLY TART FRUIT FLAVORS

CABANA BOY PINOT GRIS, OR 34

LIGHT, REFRESHING AND DELICIOUS. A VERY WELL BALANCED AND SMOOTH GLASS THAT MAKES THIS AN EASY EVERYDAY PICK

LU & OLY FLOWERHEAD ROSE, WA 45

DELICATE FLORAL AROMATICS MIXED WITH VIBRANT CITRUS AND STRAWBERRY

CHATEAU STE MICHELLE RIESLING, WA 34

WHITE PEACH, APRICOT, PEAR AND ZESTY GRAPEFRUIT

VEUVE CLICQUOT BRUT, FRANCE 105

ADORED FOR ITS RIPE FRUIT, GRAPE, APPLE AND ORANGE FLAVOR

VEUVE CLICQUOT ROSE BRUT, FRANCE 110

LOVELY FLORAL AND BERRY AROMAS SEGUE INTO CHERRY AND CITRUS FLAVORS

REDS

FARMHOUSE NATURAL RED, CA 34

FULL BODIED WITH FLAVORS OR DARK BERRIES AND BLACK PEPPER, SMOOTH TANNINS AND LUSCIOUS FRUIT

TRAPICHE BROQUEL MALBEC, ARGENTINA 38

AROMAS OF FRESH RED AND BLACK FRUITS, FLORAL NOTES, AND EARTHY MINERAL WITH AN ELEGANT TOUCH OF SMOKE

DARK HORSE BIG RED BLEND, CA 33

DEEP FLAVORS OF DARK BERRY AND BLACK CURRANT, SUPPORTED BY PLUSH TANNINS, HINTS OF DARK ROASTED OAK AND A LONG FINISH

STIMSON RED BLEND, WA 26

ARRAY OF MIXED BERRY NOTES AND A TOUCH OF CHOCOLATE ENDING WITH A RICH MOCHA FINISH

STAGS LEAP "INVESTOR", CA 80

RICH IN DARK BERRY FRUITS ALONGSIDE ALLURING NOTES OF BLACK LICORICE, PEPPER, TOBACCO LEAF AND LEATHER

QUILT CABERNET, CA 90

BLACKCURRANT, BLACKBERRY-LEAF, ORANGE-ZEST AND MILK-CHOCOLATE AROMAS

CAKEBREAD CABERNET, CA 110

AROMAS OF BOYSENBERRY, BLACKBERRY, DARK PLUM, AND CASSIS, WITH A HINT OF SPICE, BLACKBERRY, BLACKCURRANT AND DARK CHERRY FLAVORS

HERITAGE BROWNE CABERNET, WA 46

RED FRUIT AROMAS WITH HINTS OF BLACK PEPPER WITH MIXED BERRY PIE FLAVORS AND TRACES OF SWEET VANILLA FROM THE OAK

QUILT NAPA VALLEY RED BLEND, CA 85

BLACKBERRY, DARK CHOCOLATE & TOASTED ALMONDS

DUSTED VALLEY "STAINED TOOTH" SYRAH, WA 36

BOUQUET FLOATS OUT OF THE GLASS WITH EXTRAORDINARY FRUIT WHILE THE RIPE TANNINS PROVIDE A SILKY FINISH

KING ESTATE PINOT NOIR, OR 46

ELEGANT BLEND OF DARK CHERRIES, RHUBARB, AND BLACKBERRY, EVOLVING INTO COMPLEX FLAVORS OF CRANBERRY, WALNUT, AND CASSIS

DAOU CABERNET RESERVE, CA 80

THE TEXTURE IS SEAMLESS AND ACCOMPANIED BY PLUM, BLACK CURRANT, AND BLUEBERRY FLAVORS WITH HINTS OF VANILLA AND PIPE TOBACCO

LEONETTI MERLOT, WA 180

THE NOSE IS DEEP AND INTRICATE WITH TOP NOTE FLORALS LIFTING IT HIGHER AS IT OPENS, FLAVORS OF DENSE BLUE AND BLACK FRUITS

LEONETTI CABERNET, WA 225

INTRICATE NOSE OF LICORICE, LAVENDER, DRIED HERB, COLD BLACK COFFEE MIXED WITH CARAMEL, BLACK FRUITS, AND ELDERBERRY

CABANA BOY BIKINI RED BLEND, WA 38

CABERNET, MERLOT AND SYRAH BLEND. LUSCIOUS, ROUND AND FLAVORFUL

STORY POINT CABERNET, OR 36

RICH LAYERS OF BLACKBERRY, DARK CHERRY, MINT, SAGE AND BLACK TEA AND FINISHES WITH UNIQUE OAK SIGNATURES OF COCOA, MOLASSES AND GINGERBREAD

LEONETTI SANGIOVESE, WA 220

DARK BING CHERRIES, STRAWBERRIES, DRIED ROSE PETALS, FRESH CREAM, AND A HINT OF ASPHALT

STORY POINT PINOT NOIR, CA 40

LAYERS OF DARK PLUM AND BLACKBERRY COMPLEMENT NOTES OF TOASTED OAK

QUILCEDA CREEK CABERNET, WA 325

AROMAS OF BLACKBERRIES, DARK PLUMS AND CRÈME DE CASSIS THAT ARE ACCENTED BY GRAPHITE, VIOLETS, HERBS, SWEET SPICES AND MOCHA WHICH ALL TAKE SHAPE BEAUTIFULLY

BY THE GLASS

LA CREMA CHARDONNAY, CA 13

SANTA CHRISTINA PINOT GRIGIO, ITALY 9

STONELEIGH SAUVIGNON BLANC 7

CHLOE PROSECCO, ITALY 7

CABANA BOY PINOT GRIS, OR 9

LU & OLY FLOWERHEAD ROSE 14

DIORA ROSE, CA 11

CHATEAU STE MICHELLE RIESLING 10

HERITAGE BROWNE CABERNET, WA 12

TRAPICHE BROQUEL MALBEC, ARGENTINA 10

MT. FURY MERLOT, WA 10

CABANA BOY BIKINI RED BLEND, WA 10

STORY POINT PINOT NOIR, CA 10

40% OFF TAKE OUT WINE / ADDITIONAL 10% OFF FOR CASES OR MORE (MIX & MATCH)

5% SERVICE CHARGE IS ADDED TO EVERY GUEST CHECK, ISLAND LODGE RETAINS 100% OF THIS SERVICE CHARGE TO PROVIDE EQUITABLE COMPENSATION TO THE CULINARY STAFF AND HOUSE.