

Lakes Cottages

Appetizers

Available 5pm - 11pm

Truffle Frites | 12

parmesan / truffle salt / scallions
roasted garlic aioli

Brie Bites | 16

panko herb crusted / candied apple relish
pecan florentine
pink peppercorn white balsamic reduction

Edamame Dumplings | 14

lemongrass broth / edamame / scallions

Smoked Wings | 18

JW dry rub / carrots / celery / blue cheese dip

Beet Cured Salmon Belly | 17

cured salmon belly / chive lemon yoghurt
charred citrus / caraway crackers / fried capers
micro greens

Salads

Available 5pm - 11pm

Classic Caesar | 14

baby kale / romaine / house dressing
shaved parmesan / pancetta crisp

Arugula Apricot Salad | 14

baby arugula / frisée / apricots
yellow heirloom tomatoes / pumpkin seeds
juniper lavender honey vinaigrette

Hearty Greens | 15

radicchio / black kale / frisée
apricots / pine nuts / whipped brie
mulled cranberry wine vinaigrette

Add: wild red Argentina shrimp | 8
salmon | 10 grilled chicken breast | 9

Small Plates

Roast Squash and Herb Ricotta | 16

acorn squash / whipped ricotta
heirloom carrot salad / microgreens
pomegranate pistils / lemon toasted hazelnuts

Mushrooms and Brie | 16

duck fat fried baguette / wild mushrooms
shaved parmesan / double cream brie
black garlic emulsion

Warm Marinated Olives | 9

fresh sliced pears / fresh bread / roasted garlic

Sharing

Cured Meat | 22

selection of cured meat / pickled vegetables
olives

Cheese Board | 21

Ask your server for daily selection
wild blueberry jam / apricot jam / crackers
fresh berries

Large Plates

Organic Canadian Salmon | 28

beet infused israeli couscous
fresh mint and basil / vanilla parsnip purée
lemon oil tossed green beans

Steak and Frites | 34

marinated grilled striploin
parmesan truffle frites / horseradish jus

Butternut Squash Agnolotti | 26

squash cream sauce
amoretti cookie and pecan crumble
fried sage leaves

Roast Root Vegetable Bowl | 26

red quinoa / roast beets / celery root
squash / fresh goats cheese / dried cranberries
fresh apple / maple cranberry vinaigrette

JW Signature Burger | 17

lettuce / tomato / pickle / onion
potato scallion bun

Blackened Shrimp and Grains Bowl | 24

spicy mixed grains / peppers / onions
chorizo / pineapple / cilantro lime sauce

 Vegetarian

 Signature Dish

*If you have any concerns regarding food allergies,
please alert your server when ordering.
Prices do not include applicable taxes and gratuity.
Local fee of 2.9% and tax will be added to your bill.*