



GROUP MENU A

COURSE ONE

LOCH FYNE SALMON
fennel + maple syrup + lime

WESLODGE CHOP SALAD
avocado + feta + dill vinaigrette (v)

CRISP QUAIL EGG
merguez + truffle red onion jam

COURSE TWO

RICOTTA GNUDI (v)
smoked tomato + basil + ricotta salata

SOUTHERN FRIED CHICKEN
tabasco honey + Brussels sprouts slaw

SIDES

GRILLED SNAP PEAS (v)
horseradish

THRICE COOKED CHIPS (v)
house ketchup

DESSERT

SMORES (n)
roasted marshmallow + salted caramel + graham cracker + chocolate sauce



GROUP MENU B

COURSE ONE

AHI TUNA CEVICHE
avocado + celery + yuzu hot sauce +
sesame crackers

LOBSTER POUTINE
hollandaise + tarragon +
house fries

COURSE TWO

WESLODGE CHOP SALAD
avocado + feta + dill vinaigrette (V)

SHAVED BRUSSELS SPROUTS SALAD
kale + spiced pecans + pickled pumpkin + ricotta
salata + maple verjus (N) (V)

COURSE THREE

HERB ROASTED CHICKEN
charred lemon

WHOLE BRANZINO
jalapeño relish

SIDES

CREAMED CORN
red onion + black garlic + chili (V)

GRILLED BROCCOLINI
calabrian chili + lemon + garlic (V)

DESSERT

SMORES
roasted marshmallow + salted caramel +
graham cracker + chocolate sauce (N)

BANOFFEE PIE
Caramelized banana



GROUP MENU C

COURSE ONE

LOBSTER ROLL
celery +
truffle mornay sauce

SCALLOP CEVICHE
rock shrimp + cucumber +
avocado + jalapeño vinaigrette

SMOKY BEEF TARTARE
cured egg yolk + black truffle +
horseradish cream

COURSE TWO

ROASTED BEETS
burrata + orange + grapes +
hazelnut + niagara vinegar (n) (v)

WESLODGE CHOP SALAD
avocado + feta +
dill vinaigrette (v)

COURSE THREE

16OZ STRIPLOIN USDA PRIME

WHOLE BRANZINO
jalapeño relish

SIDES

CREAMED KALE
jalapeño + lemon + pecorino (v)

GRILLED BROCCOLINI
calabrian chili + lemon + garlic (v)

ONION RINGS
malt vinegar + chives (v)

DESSERT

PB & J
Molten peanut butter +
blueberry ice cream + peanut crumble (n)

DARK CHOCOLATE PIE
Salted Caramel (n)



GROUP MENU D

COURSE ONE

AHI TUNA CEVICHE
avocado + celery + yuzu hot
sauce + sesame crackers

HAMACHI
wasabi + radish +
ginger + soy

SCALLOP CEVICHE
rock shrimp + cucumber +
avocado + jalapeño vinaigrette

COURSE TWO

LOBSTER POUTINE
hollandaise + tarragon +
house fries

SPRING GREENS SALAD
asparagus + peas + radish + fresh
herbs + champagne vinaigrette

ROASTED BEETS SALAD
burrata + orange + grapes +
hazelnut + niagara vinegar



COURSE THREE choice of

WHOLE LOBSTER
yuzu hollandaise + aromatic herbs

32 OZ PORTERHOUSE
USDA PRIME

SIDES

THRICE COOKED CHIPS
house ketchup (V)

MAC & CHEESE
pimento + hand rolled pasta + jalapeño (V)

ONION RINGS
malt vinegar + chives (V)

GRILLED SNAP PEAS
horseradish (V)

DESSERT

PEACH COBBLER
vanilla ice cream (N)

PBJ
molten peanut butter +
blueberry ice cream + peanut crumble (N)