

Dine

Dining at Clayoquot Wilderness Lodge is both celebratory and considered, reflecting the natural surrounds of Vancouver Island's wild west coast and using locally sourced, sustainable produce to offer a real taste of the destination. The lodge offers contemporary style cuisine with influence from the surrounding wilderness,

British Columbia's multi-cultural community and the Pacific Northwest's thriving culinary scene. Ingredients on the daily changing menus are mostly sustainably produced, foraged or respectfully harvested and are sourced from Vancouver Island and the greater province of British Columbia.



Breakfast

Breakfast at Clayoquot is designed to be flexible – a light bite before heading out on a day's adventures or a more leisurely affair with full a la carte selection. Highlights on the menu include buttermilk pancakes by the stack served with local maple syrup and eggs or a foraged forest mushroom and jack cheese omelet.

Lunch

A season-led, daily changing lunch menu features Pacific Northwest bistro style cuisine. Lunch at Clayoquot is designed to fit in easily around an action-packed day of adventures or one spent lounging by the sound. Highlights include freshly caught fish ceviche and the Bedwell Burger with organic Blue Goose beef.



Dinner



A celebration every evening, the three-course dinner menu features the absolute best of the region's produce and a generous range of choices. Seafood stars on the starters' menu, with fresh caught scallops, octopus and prawns from local waters. Mains or entrees showcase a single star ingredient with sophisticated cooking techniques and complementary flavour bring out its best. Save room for dessert – a crescendo in the dining experience.