


# LOCUS

RESTAURANT + LOUNGE

## DINNER MENU


### APPETIZERS


*Add goat cheese 4; Add smoked bacon 4; Add free-range chicken breast 6; Add three Jumbo Black Tiger prawns 6; Add crispy tofu 4; Add duck breast 7; Add pulled wild boar 4; Add Grana Padano cheese 4*

**Fanny Bay Oysters**  18  
Fresh oysters dressed in golden cornmeal, lightly fried and served with a Malaysian coconut curry sauce and mango pomegranate salsa.

**Grilled Halloumi Bruschetta** 17  
Pan seared halloumi cheese on crostini topped with vine ripened cherry tomatoes, kalamata olives, red onions, and grilled artichokes tossed in a red wine vinaigrette and finished with fresh basil infused olive oil. *Gluten free option available*

**Wild Mushroom and Caramelized Onion Flatbread** 17  
Grilled cilantro flatbread, brushed with olive oil and fresh garlic, topped with caramelized onions, bell peppers, and mix wild mushrooms, with fine herbs, topped with gruyere cheese and oven baked. Garnished with fresh basil oil, balsamic reduction, arugula and pine nuts. *Gluten free option available*


**Crispy Brussels Sprouts**  18  
Toasted pumpkin seeds, spiced honey, and roasted butternut squash purée. *Vegan option available*


**Humboldt Squid Two Ways**  19  
Masa-dusted fried and chimichurri-marinated grilled squid, mango pomegranate salsa and smoked paprika aioli.

**Fresh Salt Spring Island Mussels** 19  
Classically prepared with garlic, white wine, butter, fresh herbs, and a tomato concasse served with chargrilled crusty bread. *Gluten free option available. Add a side of fries 4*

### SALADS

*Add goat cheese 4; Add smoked bacon 4; Add free-range chicken breast 6; Add three Jumbo Black Tiger prawns 6; Add three Hokkaido scallops 6; Add crispy tofu 4; Add duck breast 7*

**Spinach Cobb Salad with Scallops**  25  
Baby spinach tossed with lemon and champagne vinaigrette, topped with pan seared Hokkaido sea scallops, fresh soft goat cheese, warm crumbled bacon, fresh cut avocado, cherry tomatoes, cucumber, and a medium boiled egg.

**Autumn Butternut Squash Salad**  21  
Organic butternut squash, roasted with maple syrup and fresh herbs, served on a bed of arugula, tossed in a warm cider vinaigrette dressing, with roasted chickpeas, sundried cranberries, and Medjool dates. Topped with toasted walnuts, and shaved goat cheese. *Vegan option available*

**Locus Caesar** 19  
Romaine hearts, crispy capers, Grana Padano cheese, toasted garlic croutons, served with “no-anchovy” Caesar dressing. *Gluten free option available*

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FRESH-BAKED BASKET OF BREAD & COMPOUND BUTTER ~5~

 = Gluten Free  = Vegan

## BURGERS

Burgers are served on a brioche bun with field tomato, iceberg lettuce, red onion, dill pickle, smoked paprika aioli, with house cut fries and organic mixed greens.

### BC Brisket Chuck Burger 21

BC-raised 6 oz. gluten free beef patty with mild gouda

*Add smoked bacon 4; Add sautéed mushrooms 3; Add guacamole 4; Sub gluten free bun 4*

### Vegetarian Burger 19

House-made soy patty with sweet bell peppers, mixed mushrooms, English peas, onions, and carrots, with Monterey Jack.

*Add sautéed mushrooms 3; Add guacamole 4; Sub gluten free bun 4*

## PASTAS

### Roasted Butternut Squash Gnocchi 27

Hand rolled fresh basil, potato and parmesan gnocchi, pan seared in fine herb brown butter, with butternut squash, arugula, English peas, and toasted walnuts. Topped with goat cheese and toasted pine nuts. *Add free-range chicken breast 6; three Jumbo Black Tiger prawns 6; Add duck breast 7*

### Linguine ai Frutti di Mare 29

Local sockeye salmon, ling cod, black tiger prawns, Hokkaido sea scallops and Salt Spring mussels tossed with linguine pasta, Kalamata olives, sundried tomatoes, and capers, in a spicy clam and tomato sauce, finished with basil infused olive oil. *Sub gluten free pasta 6; Add smoked bacon 4; Add free-range chicken breast 6; three Jumbo Black Tiger prawns 6; Add duck breast 7*

## MAINS

### Spanish Vegetable Paella 26

Saffron infused Bomba rice, vegetable links, grilled zucchini, bell peppers, scallions, marinated artichoke hearts, Kalamata olives, cherry tomatoes, English peas, spinach and toasted almonds slow simmered with white wine, garlic, lemon and smoked paprika.

### Yarrow Meadows Duck Breast 29

Free range duck, lightly marinated with fresh thyme and star anise, pan roasted and finished with blackberry and bourbon pan sauce. Served with peach chutney, rosemary roasted fingerling potatoes and fresh market vegetables.

### West Coast Ling Cod with Hokkaido Scallops 31

Pan seared and served with a tarragon beurre blanc sauce, celeriac and pear puree, thyme scented crushed new Yukon Gold potatoes, fresh market vegetables, and crispy capers.

### Cache Creek Beef Filet Mignon 38

Butter-basted grass-fed beef tenderloin medallion, red wine demi-glaze, fine herbs, Yukon Gold mash potatoes with parsnips, and fresh locally sourced seasonal vegetables.

*Add Jumbo Black Tiger prawns 6; Add Hokkaido scallops 6*

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