

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

Yarrow Meadows Chicken Satay ^{GF} 19

Cage free chicken skewers, marinated in lemon-ginger with fresh garlic. Char-grilled and garnished with toasted sesame seeds, soy reduction drizzle, wasabi aioli and fresh cilantro.

Grilled Halloumi Bruschetta 18

Grilled Halloumi cheese on crostini topped with sun-dried cherry tomatoes, red onions, roasted red bell peppers, fresh lemon, basil, cucumber and garlic with balsamic reduction and toasted pine-nuts.

Gluten free option available

Fig and Goat Cheese Flatbread 18

Oven baked flatbread, brushed with olive oil and topped with fresh fig, apple and pear chutney, caramelized onions and crumbled goat cheese. Drizzled with a balsamic reduction and topped with toasted almonds and fresh herbs. *Gluten free option available*

Crispy Brussels Sprouts ^{GF} 18

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

Humboldt Squid Two Ways ^{GF} 19

Masa-dusted fried and chimichurri-marinated grilled squid, served with a mango and blueberry salsa and smoked paprika aioli.

Fresh Salt Spring Island Mussels 20

Classically prepared with garlic, white wine, butter, fresh herbs, and 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

Scallops & Spinach Salad ^{GF} 26

Fresh gazelle spinach, tossed in a tarragon honey vinaigrette, topped with Hokkaido Sea scallops, baby Bella mushrooms, pickled red onions, fresh Anjou pears and candied walnuts. *Add goat cheese 4; Add smoked bacon 4*

Quinoa Summer Salad ^{GF} 22

Whole grain roasted quinoa, baby arugula, English cucumber, julienne carrots, toasted spiced pecans, raisins, sun-dried apricots and goat cheese. Tossed in a honey-basil balsamic vinaigrette, finished with fresh nectarines. *Vegan option available*

Fresh-baked basket of bread & compound BUTTER ~5~

^{GF} = Gluten Free ^{VG} = Vegan

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Locus Caesar

19

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

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, topped with asiago cheese.

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

PASTAS

Summer Gnocchi with Sweet Corn

27

Hand rolled fresh basil gnocchi, with potato and parmesan, pan seared in brown butter, with charred corn, grilled orange peppers, arugula and snap peas. Served on fresh basil pesto, and finished with fresh parmesan 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

31

Black tiger prawns, Hokkaido Sea scallops, Salt Spring mussels and market fresh fish, tossed with linguine pasta, Kalamata olives, sundried tomatoes and capers in a spicy clam and tomato sauce, finished with basil infused olive oil and fresh herbs. *Sub gluten free pasta 6*

MAINS

Buddha Bowl

26

Sweet potatoes, bell peppers and red onions roasted in a mild chipotle seasoning. Served with seasoned black beans and charred corn. Topped with a Mexican cabbage slaw, avocado sauce, toasted maple chipotle pecans, tortilla crisps and fresh avocado.

Yarrow Meadows Duck Breast

31

Free range duck, lightly marinated with fresh thyme and star anise, pan roasted and finished with a dark cherry and cognac pan sauce. Served with fresh fig and apple chutney, rosemary roasted sweet potatoes, and fresh market vegetables.

Blackened Arctic Char with Garlic Shrimp

29

Fresh filet pan seared in Cajun spices, jumbo prawns sauteed with garlic and white wine. Served with a mango and blueberry salsa, quinoa, wild rice and roasted sweet pepper pilaf and grilled summer vegetables.

Fresh-baked basket of bread & compound BUTTER ~5~

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Cache Creek Beef Filet Mignon

39

Grass-fed beef tenderloin medallion pan seared and butter basted, served with a red wine and shallot reduction, buttermilk and chive mashed potatoes and fresh locally sourced seasonal vegetables.

Add Jumbo Black Tiger prawns 6; Add Hokkaido scallops 6

Fresh-baked basket of bread & compound BUTTER ~5~

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