

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

Duck Confit Bruschetta 19

Fraser Valley pulled duck, served on toasted crostini with caramelized pears, sweet onion, and brie cheese. Oven baked and finished with fresh baby arugula, balsamic reduction, and toasted pine nuts.

Gluten free option available

Grilled Halloumi with Olives and Hazelnuts 19

Chargrilled Halloumi cheese, with a sweet and tangy mixture of kalamata olives, toasted hazelnuts, honey, chives, and dried apricots. Served with fresh grilled crostinis. *Gluten free option available*

Wild Mushroom and Caramelized Onion Flatbread 18

Grilled cilantro flatbread, brushed with olive oil and fresh garlic, topped with caramelized onions, bell peppers, wild mushrooms, and gruyere cheese. Oven baked, and garnished with fresh basil oil, balsamic reduction, arugula and toasted pine nuts. *Gluten free option available*

Crispy Brussels Sprouts 17

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, served with a charred corn 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 5*

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 and Spinach Salad 26

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

Autumn Butternut Squash Salad 22

Organic butternut squash, roasted with maple syrup and fresh herbs, served on a bed of arugula, tossed in a cider vinaigrette dressing, with roasted chickpeas, sundried cranberries, and medjool dates. Topped with candied walnuts, and 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*

FRESH-BAKED BASKET OF BREAD & COMPOUND BUTTER ~6~

 = 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, topped with havarti cheese.

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

PASTAS

Wild Mushroom Gnocchi **28**

Hand rolled potato, parmesan, and fresh herb gnocchi, pan seared in sage brown butter, with wild and cultivated mixed mushrooms, spinach, English peas, and sundried tomatoes. Served over a white wine mushroom sauce and finished with fresh parmesan, toasted pine nuts and crispy sage.

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, braised fennel and capers, in a spicy clam and tomato sauce, finished with basil infused olive oil and fresh herbs. *Sub gluten free pasta 6*

MAINS

Roasted Root Vegetable Wellington **25**

Butternut squash, parsnips, leeks, white onions, spinach, candied walnuts, sun dried dates and gouda cheese, wrapped in puff pastry and oven baked. Served with a roasted beetroot coulis, roasted garlic mashed potatoes and fresh seasonal market vegetables.

Yarrow Meadows Duck Breast ^{GF} **31**

Free range duck, lightly marinated with fresh thyme and star anise, pan roasted and finished with a apricot and cognac pan sauce. Served with fresh pear and tart cherry chutney, roasted rosemary fingerling potatoes and fresh market vegetables.

Fresh Wild Sockeye Salmon with Scallops ^{GF} **31**

Chargrilled salmon filet with pan seared Hokkaido Sea scallops in a Pernod cream sauce. Served with braised fennel, leek and wild mushroom rice pilaf, grilled asparagus, zucchini and bell peppers.

Cache Creek Beef Filet Mignon ^{GF} **39**

Grass-fed beef tenderloin medallion pan-seared and butter basted, served with a red wine and shallot reduction, roasted garlic 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 ~6~