

LOCUS

RESTAURANT + LOUNGE

DINNER MENU

APPETIZERS

ADD ONS: Add cheese 5, Add smoked bacon 5, Add free-range chicken breast 8, Add three Jumbo Black Tiger prawns 8, Add crispy tofu 4, Add duck breast 8, Add pulled wild boar 5, Add Grana Padano cheese 5

Duck Confit Bruschetta 21
Fraser Valley pulled duck, served on toasted crostini with caramelized pears, dried dates and cranberries, sweet onion, and brie cheese. Oven baked and finished with fresh baby arugula, balsamic reduction, and toasted pine nuts.
Gluten free option available

Assorted Mini Cheese Board 23
Chargrilled Halloumi cheese, mild gouda, and brie with a sweet and tangy mixture of kalamata olives, dried dates, cranberries, and apricots. Finished with toasted hazelnuts and served with fresh fruit and grilled crostinis.
Gluten free option available

Mix Wild Mushroom Flatbread 19
Flatbread brushed with olive oil and fresh garlic, topped with a sauté of oyster, enoki, chanterelle, and Portobello mushrooms with fine herbs and asiago cheese. Over baked and garnished with fresh basil oil and balsamic reduction.
Gluten free option available

Crispy Brussels Sprouts ^{GF} 19
Toasted pumpkin seeds, spiced honey and roasted butternut squash purée. *Vegan option available*

Humboldt Squid Two Ways ^{GF} 21
Fried squid dusted with Masa corn flour and chimichurri-marinated grilled squid, served with charred corn salsa and smoked paprika aioli.

Fresh Salt Spring Mussels 21
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 6*

SALADS

ADD ONS: Add cheese 5, Add smoked bacon 5, Add free-range chicken breast 8, Add three Jumbo Black Tiger prawns 8, Add three Hokkaido scallops 8, Add crispy tofu 4, Add duck breast 8

Seared Scallop Nicoise Salad ^{GF} 29
Fresh Boston lettuce leaves topped with jumbo sea scallops and warm crumbled bacon. Garnished with fingerling potatoes, grape tomatoes, cucumber, cherry belle radishes, French green beans, kalamata olives medium boiled egg, and capers. Served with a lemon and tarragon vinaigrette. *Add prawns 8*

Fall Harvest Salad ^{GF} 24
Roasted sweet potatoes and red beets, pickled red onions, fresh bartlett pears, sun dried cranberries, and dates, candied walnuts and leafy greens, in an almond apple Dijon vinaigrette, with toasted pumpkin seeds, goat cheese croquettes and balsamic reduction drizzle. *Vegan option available. Add prawns, scallops, or chicken 8*

Fresh-baked basket of bread & compound BUTTER ~6~

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

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; Sub gluten free bun 4

Vegetarian Burger

20

House-made soy patty with sweet bell peppers, mixed mushrooms, English peas, onions, and carrots, topped with asiago cheese.

Add sautéed mushrooms 3; Sub gluten free bun 4

PASTAS

Wild Mushroom Gnocchi

29

Hand rolled potato and mushroom infused gnocchi, pan-seared in sage brown butter, with wild and cultivated mixed mushrooms, spinach, English peas, roasted red peppers and blistered tomatoes. Served over a white wine fine herb mushroom sauce and finished with fresh parmesan, toasted pine nuts and fried basil.

Add free-range chicken breast 8 three jumbo black tiger prawns 8, Add duck breast 8

Linguine Pescatore

34

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 spiced clam and tomato sauce. Finished with basil infused olive oil and fresh herbs. *Sub gluten free pasta 6*

MAINS

Roasted Root Vegetable Wellington

28

Butternut squash, parsnips, leeks, onions, spinach, candied walnuts, sundried dates, and gouda cheese wrapped in a puff pastry and over baked. Served with roasted beetroot and butternut squash coulis, sweet and russet mashed potatoes and fresh locally sourced seasonal market vegetables.

Yarrow Meadows Duck Breast ^{GF}

33

Cage free duck, lightly marinated with fresh thyme and sage pan roasted and finished with a dark cherry and cognac pan sauce. Served with a Turkish fig, pear, and apple chutney, rosemary roasted fingerling potatoes, and fresh market vegetables.

Artic Char and Hokkaido Scallops ^{GF}

32

Chargrilled filet and pan seared jumbo sea scallops served with a lemon and dill beurre blanc, pilaf style roasted sweet pepper white and wild rice, fresh market vegetables, with both pear puree and celeriac.

Cache Creek Beef Filet Mignon ^{GF}

41

Fresh-baked basket of bread & compound BUTTER ~6~

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

Add Jumbo Black Tiger prawns 8, Add Hokkaido scallops 8

Fresh-baked basket of bread & compound BUTTER ~6~

 = *Gluten Free*  = *Vegan*