

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 pulled duck 8, Add pulled wild boar 5, Add Grana Padano cheese 5

Duck Confit Bruschetta **22**

Toasted baguette medallions, brushed with garlic infused olive oil, topped with whipped goat cheese, pulled duck, fig and roasted grape chutney, roasted hazelnuts, and balsamic reduction drizzle. *Gluten free option available*

Mediterranean Grilled Halloumi & Hummus **20**

Grilled halloumi, with fresh cherry tomatoes, cucumbers, pickled sweet peppers, and mixed Mediterranean olives. Served with a roasted red pepper hummus, and grilled mini pitas. *Gluten free option available*

Caprese Summer Flatbread **19**

Grilled flatbread, brushed with fresh basil pesto, topped with oven dried cherry tomatoes, Kalamata olives, bocconcini pearls, and baby arugula. Finished with toasted pine nuts, and a balsamic reduction. *Gluten free option available*

Crispy Brussels Sprouts **19**

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

Humboldt Squid Two Ways **21**

Fried squid dusted with Masa corn flour and chimichurri-marinated grilled squid, served with fennel and orange slaw and smoked paprika aioli.

Scallops and Prawns **23**

Seared Hokkaido scallops, jumbo black tiger prawns, and smoked bacon, sauteed in maple brown butter. Served over wilted spinach, with toasted pine nuts.

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 pulled duck confit 8

Seared Scallop Nicoise Salad **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*

Grilled Halloumi and Mango Salad **25**

Romaine, Boston lettuce, pickled red onions, cherry tomatoes, cucumbers, charred corn, and fresh mangos, tossed in a lemon and tarragon dressing. Finished with grilled halloumi, fresh avocado and toasted salted pistachios.

Vegan option available. Add prawns, scallops, or chicken 8

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 Boston greens.

BC Brisket Chuck Burger **23**

BC-raised 6 oz. gluten free beef patty with aged cheddar

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

Vegetarian Burger **21**

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

Add sautéed mushrooms 3; Sub gluten free bun 4

PASTAS

Summer Succotash Gnocchi **29**

Hand rolled basil infused potato gnocchi, pan-seared in herb butter, with wild mushrooms, spinach, oven roasted tomatoes, charred corn, snap peas, and cannellini beans. Served over fresh basil pesto, and garnished with toasted pine nuts and parmesan.

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, Humboldt squid 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

Summer Vegetable Wellington **29**

Roasted asparagus, charred corn, wild mushrooms, leeks, sweet peppers, spinach, candied walnuts, sun-dried dates and mozzarella, wrapped in puff pastry and oven baked. Served with a roast carrot and star anise puree, thyme scented roasted fingerling potatoes, and fresh grilled seasonal market vegetables.

Yarrow Meadows Chicken Supreme **33**

Chargrilled cage-free chicken breast, lightly marinated with fresh herbs, chargrilled and basted with a peach glaze. Served with garlic and herb fingerling potatoes, a bacon, green bean, onion, pepper, zucchini, and sweet corn succotash, and a roasted red pepper coulis.

Pacific West Coast Sablefish and Prawns **34**

Wild sablefish filet in a ginger-soy marinade, pan roasted and served with jumbo tiger prawns, lemon grass-coconut rice, wildmushrooms, boc choy, bell peppers, heirloom carrots and bean sprouts. Garnished with crispy basil wontons and sesame seeds.

Two Rivers Beef Filet Mignon **42**

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 8, Add Hokkaido scallops 8

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