

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

Yarrow Meadows - Duck Confit Bruschetta

22

Fraser Valley pulled duck, served on toasted crostini medallions, with caramelized pears, dried Montmorency cherries, 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 Fruit Chutney

19

Chargrilled halloumi cheese with a hot honey finish, served with a pear, apple, and sour cherry chutney, dried dates, cranberries, toasted pine nuts, and croutinis. **Gluten free option available**

Salt Spring Island – Fresh Mussels

21

Steamed with white wine, in a tomato and saffron broth and finished with fresh herbs. Served with chargrilled crusty bread. **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 fennel and orange slaw and smoked paprika aioli.

Scallops and Prawns

24

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 ^{GF}

29

Fresh Boston lettuce topped with seared jumbo sea scallops and warm crumbled bacon. Garnished with fingerling potatoes, grape tomatoes, cucumber, radishes, asparagus, kalamata olives medium boiled egg, and capers. Served with a lemon and tarragon vinaigrette. **Add prawns 8**

Autumn Butternut Squash Salad ^{GF}

25

Live leafy greens with roasted butternut squash, pomegranate, dried cranberries, fresh pear, feta cheese, and toasted pumpkin seeds, tossed in a cranberry vinaigrette dressing.

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

Locus Caesar

20

Romaine hearts, crispy capers, Grana Padano cheese, toasted garlic croutons, served with “no-anchovy” Caesar dressing. **Gluten free option available. Add prawns, scallops, or chicken 8**

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

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

BURGERS

Burgers are served on a brioche bun with field tomato, leaf lettuce, red onion, dill pickle, with house cut fries and mix green salad.

BC Brisket Chuck Burger

23

BC-raised 6 oz. gluten free beef patty with Monterey jack cheese, and paprika aioli.

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

Smokey Garlic Chickpea Burger

21

House made chickpea patty, with onions, and charred corn, pan-seared and topped with aged smoked cheddar, and smokey harissa aioli.

Add sautéed mushrooms 3; Sub gluten free bun 4

PASTAS

Roasted Sweet Potato Gnocchi

29

Hand rolled fresh basil and parmesan potato gnocchi, pan seared with roasted sweet potatoes, bell peppers, baby spinach, English peas, zucchini, fresh sage and chilis. Served over pesto cream sauce and finished with fresh parmesan and roasted pine nuts.

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, S.S.I. mussels and market fresh fish in a clam and tomato sauce, with Kalamata olives, sundried tomatoes, braised fennel, spinach, and capers. Tossed with linguini pasta finished with basil infused olive oil and fresh herbs. *Sub gluten free pasta 6*

MAINS

Mushroom Vegetable Wellington

29

Wild and cultivated mushrooms, leeks, onions, spinach, sun-dried cranberries, and toasted pistachios, sautéed in extra virgin olive oil with fine herbs, wrapped in buttery pastry, with smoked cheddar and oven baked. Served with wild mushroom gravy, sweet and russet mash, roasted butternut squash, grilled bell peppers, and asparagus.

Yarrow Meadows Duck Two Ways

34

Cage-free duck breast, lightly marinated with thyme and rosemary, pan seared and roasted, with a classic confit style duck thigh. Served with an orange and cognac pan sauce, sweet and russet mashed potatoes, fresh market vegetables, and a pear, apple, and sour cherry chutney.

Fresh Water Arctic Char and Shellfish Harvest

35

Pan-roasted char filet, jumbo black tiger prawns, and steamed salt spring mussels, served in a lemon turmeric cream sauce with leeks, asparagus, and burst cherry tomatoes over coconut jasmine rice.

Two Rivers Beef Filet Mignon

43

Grass-fed beef tenderloin medallion pan-seared and butter basted, roasted to desired temperature. Served with a red wine and shallot reduction, fingerling potatoes roasted with rosemary and garlic, fresh locally sourced seasonal vegetables.

Add Jumbo Black Tiger prawns 8, Add Hokkaido scallops 8

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