



Becker's
GOURMET RESTAURANT

Starters

Becker's Brie - Creamy French Double Cream Brie with San Daniele prosciutto and spinach baked in puff pastry with a tarragon and grainy mustard cream \$15

Ratatouille Bruschetta - Grilled sourdough, eggplant, tomato, red onion and mint ratatouille finished with cashew blue cheese, balsamic reduction. \$13 **VG**

3 Cheese, spinach & caramelized onion dip - Cream cheese, mozzarella, Grana Padano, spinach, caramelized onions, grilled sourdough bread, corn chips \$15 **VG**

Cauliflower Bites - Pakora battered and deep fried, tamarind dipping sauce \$14 **GF VG**

Pork Dumplings with Sesame Sauce - Perfectly balanced pork filling, steamed and pan seared, sesame sauce, chili crisp drizzle, pickled cucumber and carrot \$14

Shrimp and Salmon Cakes – Tiger prawns and BC salmon cakes spiked with scallions, lemon, and smoked paprika, pan seared, Cajun lime aioli \$16

Chef's Daily Soup Creation - Please ask your server for our Chef's daily creation. \$8

Charcuterie Platter

Delightful selection of cured meats and cheese, house prepared condiments, pepper berry candied nuts, served with grilled sourdough bread, great for 2 people. \$34

Salads

House Salad - Seasonal berries, candied walnuts, pea shoots, baby spinach, frisée, strawberry white balsamic vinaigrette \$13 **VG, GF**

Becker's Caesar - Grilled romaine lettuce, Chef's classic dressing, sourdough crostini, prosciutto crisps and shaved Grana Padano. \$13

Chicken Waldorf Salad - 6oz chicken breast, walnuts, cashews, frisée, baby spinach, boar bacon, dried cranberries, apple, hard boiled egg, aged cheddar, horseradish champagne vinaigrette \$24 **GF**

Enhance your salad by adding a 6oz chicken Breast \$12, 5 Tiger Prawns \$12

Vegetarian and Pasta Delights

Crispy Sesame Tofu Rainbow Bowl - Marinated rice noodles, warm crispy tofu tossed in a sticky sesame glaze, pickled shitake mushrooms, carrots and cucumber, wakame salad \$28 **VG**

Wild Mushroom Lasagna with Spinach Pesto - Fresh pasta layered with ricotta and cottage cheese, spinach, wild mushrooms and Grana Padano cheese. Finished with a spinach pesto and balsamic reduction, served with seasonal vegetables and grilled sourdough \$28 **VG**

Vegan Mac and Cheese - Kami's cashew queso sauce, cavatappi noodles, sundried tomatoes, toasted panko topping, grilled sourdough \$28 **VG**

Baked Shrimp and Chorizo Pasta - Cavatappi pasta, chorizo sausage, 5 tiger prawns, bell peppers, onions, mushrooms, spicy house prepared tomato sauce, mozzarella cheese, herb panko topping, grilled sourdough \$30

Specialties

Served with seasonal vegetables

Chicken Piccata - Flour dusted & pan seared free range chicken breast, charred lemon, caper and artichoke butter sauce, roasted potatoes \$32

BC Salmon - Grilled BC salmon, smoked shallots and tomatoes, champagne vinaigrette, 7 grain rice \$35

7oz Beef Tenderloin - Canadian beef tenderloin grilled to perfection, roasted garlic and Boursin cheese mashed potatoes, onion ring, Cabernet demi-glace. \$44

10-hour Beef Brisket - Slow smoked brisket, bourbon demi-glace, warm potato salad with boar bacon and onion ring. \$36

7oz Elk Sirloin - Sous vide Elk Sirloin, roasted garlic and Boursin cheese mashed potatoes, cabernet demi-glace, onion ring \$42

Smoked Pork Chop – double bone Alberta raised pork chop, stuffed with Boursin and sundried tomatoes and wrapped in prosciutto, Calvados demi-glace, pan seared gnocchi \$38

Enhance your entrée by adding 5 Tiger Prawns \$12

GF = Gluten Free VG = Vegetarian