

Dinner Menu

Appetizers

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

Birria Tacos – 3 adobo braised elk short rib tacos, corn tortillas, slaw, pickled onions, cilantro \$17 GF

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

Mushroom Bruschetta – Wild mushroom ragù, Lakeside Farmstead butter cheese, grilled sourdough \$15 VG

Shrimp and Salmon Cakes - Tiger prawns and BC salmon cakes spiked with scallions, lemon, smoked paprika, pan seared and topped with 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, Pepperberry candied nuts, served with grilled sourdough bread. \$35

Salads

House Salad – Seasonal berries, candied nuts, pea shoots, baby spinach, frisée, strawberry white balsamic vinaigrette \$12 VG GF

Becker's Caesar – Grilled Hearts of romaine, Chef's classic dressing with grilled sourdough, prosciutto crisps and shaved Grana Padano. \$12

Chicken Waldorf Salad – 6oz chicken breast, walnuts, pecans, cashews, frisée, baby spinach, boar bacon, dried cranberries, apple, hard boiled egg, aged cheddar, horseradish champagne vinaigrette \$22 GF

Enhance your salad by adding a 6oz chicken Breast \$8

Bowls, Pastas & Vegetarian Delights

Elk Short Rib Fettucine – Smoked and braised elk short ribs, smothered in creamy bourbon demi glace, Boar bacon, sautéed onions, peppers and mushrooms, tossed with fettucine, shaved Grana Padano \$30

Baked Mac and Cheese – Creamy, rich cheese sauce, cavatappi noodles, sundried tomatoes, herb panko crust, grilled sourdough \$26 VG

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

House Specialties

All house specialties are served with seasonal vegetables

Chicken Picatta – Flour dusted and pan seared free range 6oz chicken breast, charred lemon, caper and artichoke butter sauce, 7 grain rice \$30

BC Salmon – Fresh BC Salmon grilled, smoked shallots and tomatoes, champagne vinaigrette, 7 grain rice \$32

7oz Beef Tenderloin – Canadian Beef Tenderloin grilled to perfection, roasted garlic and boursin mashed potatoes, buttermilk onion ring, Cabernet demi-glace. \$38

6oz Elk Sirloin – Sous-vide Elk Sirloin, roasted garlic and boursin mashed potatoes, cabernet demi-glace, buttermilk onion ring \$36

GF- Gluten Free

VG- Vegetarian

Final Delights

Dark Chocolate Dome with sour cream ice cream & candied cherries - Decadent dark chocolate ganache, paired perfectly with sour cream ice cream and candied cherries. \$12 GF

Chocolate Peanut Butter Pyramid – Peanut butter mousse, chocolate glacage, caramel filling, vanilla sponge cake \$12

Apple Crumble Pie - Tart apples, cinnamon streusel crumble, caramel sauce, candied nuts, vanilla bean ice cream \$12

Becker's Banana Split - To share or not to share... choice of vanilla or chocolate ice cream, caramelized banana, brownies, candied nuts, chocolate shell, caramel sauce and whipped cream. \$13

Affogato Vanilla ice cream topped with espresso & choice of liqueur...Bailey's, Amaretto, Grand Marnier, Kahlua or

Sortilege maple whiskey \$13



Becker's
GOURMET RESTAURANT

After Dinner

Single Malt Scotch 1oz

- Auchentoshan 12yr \$9
- Dalwhinnie 15yr \$13
- Macallan Double Cask 12yr \$12
- Ardbeg 10yr \$11
- Lagavulin 16yr \$15

Digestifs & Cognac 1oz Port 2oz

- Hennessy V.S \$8
- St-Rémy Brandy \$8
- Grand Marnier \$8
- Drambuie \$8
- Nonino Grappa Tradizione \$8
- Taylor Fladgate 10yr (2oz) \$10
- Taylor Fladgate 20yr (2oz) \$15

Special Coffees 1oz

- Becker's Coffee** - Sambuca, Frangelico & Amaretto \$9
- Icefields Coffee** - Bailey's & Crème de Menthe \$9
- The "Canuck" Coffee** - Sortilege Maple whiskey \$9
- Spiced & Chai Tea** - Spiced rum, chai tea, honey, fresh lemon & cinnamon stick \$9
- Rocky Mountain Blend Coffee or Selection of Tea** \$3
- Cappuccino** Single shot \$6 Double shot \$8
- Café Latté** Single shot \$6 Double shot \$8
- Espresso Regular or Decaf** Single shot \$4 Double shot \$6

