

APPETIZERS

SALMON CAKES \$26

Crisp and Tender Patties, made with a mix of Vegetables and Spices, paired with Dry Pepper Aioli and Lemon-Dill Aioli GF

RIVERSIDE COCKTAIL \$26

Mexican inspired treat made with Ahi Tuna, Shrimp and Acapulco's Cocktail Sauce, served with Cauliflower Tostadas. Spicy option available GF

HARBOUR'S DELIGHT \$25

Fresh Prawns dusted with a Smoky Dry Pepper Seasoning, Lightly battered Calamari drizzled with Chipotle and Ancho Pepper Aioli

BOAR BELLY \$24

Crisp and Juicy slices of Boar Belly drizzled with Tequila Glaze, accompanied with Pineapple Pico de Gallo

RICOTTA DIP \$25

Smooth and Creamy mix of Ricotta Cheese, Spices, and Chipotle Adobo, topped with Olives and Calabrese, accompanied with Cauliflower Tostadas. Spicy option available GF

BECKER'S BRIE \$24

Our Becker's tradition
Creamy Brie Cheese, Prosciutto and Spinach baked in Puff Pastry,
Paired with a Tarragon and Dijon Cream

CHARCUTERIE BOARD

\$35 for 2 \$55 for 4

Genoa Salami, Hot Calabrese, Chorizo and Prosciutto, Manchego Cheese, Brie Cheese, Havarti and Smoked Gouda Cheese

GF - gluten free V - Vegan



Becker's
GOURMET RESTAURANT

SOUPS

MINISTRONE \$12

Hearty mix of Vegetables and Chickpeas V GF

LENTIL CREAM SOUP \$12

Grandma's recipe with Applewood Smoked Bacon and Croutons

SALADS

Enhance your Salad with
Chicken: \$9 or Shrimp: \$9

WHISTLERS SALAD \$27

Romaine Lettuce, Red Peppers, Onions, Glazed Pecans, Cranberries,
Prosciutto and Homemade Blue Cheese dressing GF

HIKER SALAD \$28

Romaine Lettuce, Arugula, Quinoa, Carrots, Red Onion, Chickpeas,
Glazed Pecans, Dried Cranberries and Goat Cheese crumble,
dressed with homemade Honey-Dijon dressing GF

BECKERS CAESAR SALAD \$27

Grilled Romaine Hearts dressed with our homemade Caesar Dressing,
topped with Bacon Bits, Croutons and Parmigiano Reggiano Flakes

PASTA, VEGETARIAN & VEGAN

Enhance your meal with
Chicken \$9 or Shrimp \$9

PROVENÇAL ALFREDO PASTA \$27

Pasta cooked Al Dente, Tossed in Chef's Special Provençal Herb Alfredo Sauce
and topped with Parmigiano Reggiano Flakes
Served with Garlic Bread Vegetarian

SMOKY CHIPOTLE PASTA \$27

Pasta cooked Al Dente, Tossed in a Chipotle Cream,
Topped with Parmigiano Reggiano Flakes,
Served with Garlic Bread Vegetarian
Spicy option available

ORANGE AND GINGER ASIAN FIESTA \$25

Plant-based Curds and Tofu tossed with a Tangy mild Spicy Orange and Ginger
sauce and served with a mix of Rice and Garden Vegetables Vegan
Spicy option available

GF - gluten free V - Vegan DF - Dairy Free

MEATS AND POULTRY

BISON BOLOGNESE \$30

Pasta cooked al dente, Tossed with Bison meat sauce, served with Garlic Bread. Spicy option available

ELK STRIPLOIN STEAK \$49

Cooked to your liking, Served with Mashed Potatoes and Vegetables, topped with Red Wine demi glace

10oz NEW YORK STEAK \$47

Cooked to your liking, Served with Roasted Carrot and Cumin puree, Black Garlic Butter and Vegetables GF

12oz RIB-EYE STEAK \$49

Cooked to your liking, Served with Bacon-braised Tri-color Potatoes and Vegetables GF

CARIBBEAN CHICKEN \$31

Juicy marinated Chicken thighs, Topped with a Caribbean cream sauce, Served with Cilantro Rice blend and Vegetables
Spicy option available GF

CHICKEN CHÂO MIÀN \$31

Asian egg noodles mixed with Vegetables and Juicy Chicken, Tossed in Chef's special sauce
Spicy option available

SEAFOOD

HADDOCK \$37

Juicy and tender Fish Loin topped with Garlic Butter, Served with Vegetables and Cilantro Rice Blend GF

GOURMET PRAWNS \$35

Marinated Jumbo Prawns served with Chorizo, Cilantro Rice Blend, and Pineapple

CITRUS RAINBOW TROUT \$35

Baked Trout filet, topped with Citrus and Herb Aioli, Served with Pulao GF

PISTACHIO CRUSTED SOCKEYE SALMON \$38

Cooked to your liking, Topped with Roasted Pistachios Dressed with Honey-Dijon, served with Pulao GF

GF - gluten free V - Vegan DF - Dairy Free



Becker's
GOURMET RESTAURANT

Executive Chef - Jorge Castillo

Restaurant Manager - Nepin Racine

We are delighted that you have chosen to dine with us.

Our Chef strives to serve only the highest quality products, using local ingredients whenever possible. All our meats come from sustainable and environmentally friendly sources. If you have questions regarding any product on the menu, please inform your server so we can ensure our chef responds in a timely manner. If you have specific dietary or allergic concerns, please notify us so that we may best accommodate your needs. Otherwise, we would greatly appreciate it if you left our creations as originally intended.

A split plate charge of \$8 will be added when a request is made to split any of our specialty dishes.

If you would like to enjoy your favorite bottle of wine with your meal, we do offer a \$25 per bottle corkage fee.

For the benefit of our international clientele
It is customary in Canada to tip 15% to 20% if you are satisfied with your service.
An 18% gratuity is added onto the check of groups of 6 or more people.

Thank you for dining at Becker's Gourmet Restaurant



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www.facebook.com/beckersgourmetrestaurant



We accept these cards