

## APPETIZERS

### TUNA WONTONS \$29

Fresh raw tuna dressed in chef's salsa bruja, served with avocado dip, accompanied with crispy wontons. Spicy option available DF

### HARBOUR'S DELIGHT \$29

Fresh prawns dusted with a smoky dry pepper seasoning & lightly battered calamari drizzled with chipotle pepper aioli DF

### BRIE \$29

Our Becker's tradition!  
Creamy brie cheese, prosciutto and spinach baked in puff pastry,  
Paired with a tarragon and dijon cream

### BOAR BELLY \$27

Crisp and juicy slices of boar belly drizzled with tequila glaze, accompanied with pineapple pico de gallo DF

### FORMAGGIO AL FORNO \$31

Baked mix of chef's tomato chutney, five cheese blend, spinach, and artichoke hearts. Accompanied with green onion crostini

### CHARCUTERIE BOARD

\$39 Shareable for 2    \$59 Shareable for 4

Genoa salami, sopressata, mild salami, and prosciutto, manchego cheese, Brie cheese, havarti and smoked gouda cheese.  
Accompanied with garlic bread and crackers

DF - Dairy free    GF - Gluten free    VG- Vegan    V- Vegetarian



*Becker's*  
**GOURMET RESTAURANT**

## SOUPS

### LENTIL CREAM SOUP \$16

Grandma's soup recipe  
with applewood smoked bacon and croutons

### MINISTRONE \$16

Hearty mix of vegetables and chickpeas VG GF

## SALADS

Enhance your salad with  
chicken, shrimp or smoked salmon \$10

### HIKER \$28

Romaine lettuce, arugula, quinoa, carrots, red onion, chickpeas,  
glazed pecans, sun-dried cranberries and goat cheese crumble,  
dressed with homemade honey-dijon dressing V

### CAESAR \$28

Grilled romaine hearts dressed with our homemade caesar dressing,  
topped with bacon bits, croutons and parmigiano reggiano flakes

### CUB SALAD \$27

Fresh mix of greens, fresh strawberries, sun-dried cranberries,  
shredded carrots, red onions, prosciutto, and blue cheese,  
Tossed in a mango vinaigrette GF

### LEVANTINE SALAD \$27

Fresh mix of parsley, mint, arugula, quinoa, tomatoes,  
glazed pecans, red onions, and apricots,  
Tossed with a citrus dressing GF VG

## PASTAS

Enhance your meal with chicken breast or shrimp \$10  
All pastas served with garlic bread

### PROVENÇAL ALFREDO \$29

Al dente pasta, tossed in chef's special provençal herb alfredo sauce  
and topped with parmigiano reggiano flakes V

### PASTA A LA VODKA \$29

Al dente pasta, tossed in a velvety rose sauce with a dash of vodka V

### BISON BOLOGNESE \$29

Al dente pasta, tossed in bison meat sauce.  
Spicy option available DF

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## MEATS AND POULTRY

### 12oz RIBEYE \$55

Cooked to your preference, Alberta beef steak. Served with your choice of mashed potatoes GF or roasted potatoes DF and seasonal vegetables

### 6oz ELK STRIPLOIN \$53

Cooked to your preference, premium Canadian steak. Served with your choice of mashed potatoes GF, or roasted potatoes DF, and seasonal vegetables, drizzled with red wine demi-glace

### BISON SHORT RIBS \$52

Braised tender ribs, glazed with chef's barbecue sauce. Served with your choice of mashed potatoes GF or roasted potatoes DF, and seasonal vegetables

### RUSTIC CHICKEN STROGANOFF \$35

Juicy chicken thighs drizzled with chef's homestyle stroganoff sauce.  
Served with Mexican style rice GF, DF

### TENDER MEDALLIONS \$39

Juicy pork tenderloin,  
drizzled with chef's sun-dried tomato conserva cream sauce.  
Served with your choice of mashed potatoes GF or roasted potatoes DF  
and seasonal vegetables

## SEAFOOD

### RAINBOW TROUT \$39

Alberta trout filet, drizzled with a dill-citrus velouté.  
Served with Mexican style rice GF, DF

### SOCKEYE SALMON \$42

Cooked to your preference,  
Drizzled with our homemade honey-dijon dressing, and crusted with  
roasted pistachios. Served with Mexican style rice GF, DF

### SEAFOOD PARRANDA \$39

Mix of sautéed clams, mussels, shrimp, and squid, seasoned with chef's spices.  
Served with your choice of Mexican style rice or steamed noodles.  
Spicy option available DF

## VEGAN

### TOFU CURRY \$26

Crispy tofu, tossed with a southern Indian curry, garnished with roasted pistachio  
Served with Mexican style rice GF, VG

### MUSHROOM BOURGUIGNON \$29

French style mushroom medley.  
Served with Mexican style rice GF, VG



*Becker's*  
**GOURMET RESTAURANT**

Executive Chef - Jorge Castillo

Restaurant Manager - Nepin Abrey

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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We accept these cards