

LUNCH

SNACKS

MILK BREAD ROLLS House-made milk buns, sesame, whipped honey butter	\$12
WARM MARINATED CERIGNOLA OLIVES Herb & citrus marinade	\$15
WHIPPED EGGPLANT Fried chickpeas, house-made pita, sumac	\$12
JUMBO PRAWN COCKTAIL Jerk cocktail sauce, lemon	\$19
CHEESE PLATE Choice of 1, 2, or 3 cheeses Choose from: Comté, Blue Bénédictin or Merlot BellaVitano <i>Served with honeycomb, fruit preserve, and parmesan lavash</i>	\$9 / \$16 / \$24
CHARCUTERIE Beef bresaola, fennel salami, elk Goteborg salami, duck prosciutto, bison and herb salami, served with pickled vegetables, mustard varieties, and parmesan lavash Add two 1oz cheeses \$10	\$24 / \$45

APPETIZERS

CAESAR SALAD Butter gem lettuce, crispy parmesan crumb, pancetta, quail egg, anchovy dressing	\$14 / \$22
HEIRLOOM BEETROOT SALAD Goat cheese, pecan, watercress, mulled pear, sesame	\$26
BEAR GREENS Aged sherry vinaigrette, Bartlett pear, bee pollen, field cucumber, fennel, toasted crushed hazelnuts	\$14 / \$20
ICEBERG WEDGE Puffed wild rice, Blue Bénédictin, radish, green ranch	\$20
SEAFOOD CHOWDER Clams, mussels, prawns, halibut	\$14 / \$18
MUSSELS & FRITES Choice of 1/2lb or 1lb of mussels Choose from: • Chardonnay, garlic & fine herbs • Marinara, chorizo, chili & garlic	\$17 / \$33

MAINS

BEEF ROYALE 4oz beef tenderloin, sesame seed bun, horseradish BBQ sauce, cheddar ganache	\$24
ELECTRIC CHICKEN SANDWICH Fried chicken thigh, house-made electric hot sauce, sour pickles, shredded bibb lettuce, milk bread	\$22
WAGYU BURGER 6oz Wagyu patty, house-made Thousand Island dressing, smoked cheddar, shredded bibb lettuce, sour pickle, sesame bun. Add bacon \$4	\$26
CRAB SPAGHETTINI 4oz Dungeness crab, shallot, garlic, chili, lemon, parsley	\$28
METCHOSIN LAMB ORECCHIETTE Braised lamb shank, capers, tomato, Parmesan Reggiano, herb gremolata	\$28
WEST COAST MYCOLOGY MUSHROOM RISOTTO West Coast Mycology mushroom, toasted almonds, winter truffle	\$24
HALIBUT & CHIPS 1 or 2 pieces of beer-battered halibut, traditional tartar sauce, coleslaw, lemon & fries	\$25 / \$36

SIDES

FANCY FRITES	\$12
CHARRED BROCCOLINI & WHIPPED EGGPLANT	\$12
FRIED BRUSSELS SPROUTS & PRESERVED LEMON	\$12



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible. Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

Please advise your server of any allergies or dietary restrictions you may have.
All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

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