WELCOME TO CALLISTO

Callisto invites you to savour a refined yet approachable dining experience inspired by the vibrant flavours of Vancouver Island and inland BC. Rooted in the traditions of the West Coast, our menu highlights locally sourced, fresh ingredients through thoughtful partnerships with regional farmers and suppliers. From elevated share plates to premium proteins, every dish celebrates the authentic tastes of British Columbia.

SNACKS

MILK BREAD ROLLS — $12
House-made milk buns, sesame, whipped honey butter

WARM MARINATED CERIGNOLA OLIVES — $15
Herb & citrus marinade

WHIPPED EGGPLANT — $12
Fried chickpeas, house-made pita, sumac

JUMBO PRAWN COCKTAIL — $19
Jerk cocktail sauce, lemon

CHEESE PLATE — $9 / $16 / $24
Choice of 1, 2, or 3 cheeses
Choose from:
Comté, Blue Bénédictin or Merlot BellaVitano
Served with honeycomb, fruit preserve, and parmesan lavash

CHARCUTERIE — $24 / $45
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

APPETIZERS

CAESAR SALAD — $14 / $22
Butter gem lettuce, crispy parmesan crumb, pancetta, quail egg, anchovy dressing

HEIRLOOM BEETROOT SALAD — $26
Goat cheese, pecan, watercress, mulled pear, sesame

BEAR GREENS — $14 / $20
Aged sherry vinaigrette, Bartlett pear, bee pollen, field cucumber, fennel, toasted crushed hazelnuts

ICEBERG WEDGE — $20
Puffed wild rice, Blue Bénédictin, radish, green ranch

SEAFOOD CHOWDER — $18
Clams, mussels, prawns, halibut

MUSSELS & FRITES — $17 / $33
Choice of 1/2lb or 1lb of mussels
Choose from:
• Chardonnay, garlic & fine herbs
• Marinara, chorizo, chili & garlic

THE WESTIN
BEAR MOUNTAIN
RESORT & SPA
VICTORIA

DINNER

CLASSICS

GRILLED LINGCOD $38
Chickpea puree, olive salsa, Metchosin farm
chard, crushed fingerling

HALIBUT & CHIPS $25 / 36
1 or 2 pieces of beer-battered or grilled halibut,
traditional tartar sauce, coleslaw, lemon & frites

WAGYU BURGER $26
6oz Wagyu patty, house-made Thousand Island
dressing, smoked cheddar, shredded bibb
lettuce, sour pickle, sesame bun
Add bacon $4

PASTA

CRAB SPAGHETTINI $28
3oz Dungeness crab, shallot, garlic, chili,
lemon, parsley
Pairing: *Sauvignon Blanc, Pinot Grigio*

LAMB SHANK ORECCHIETTE $20 / $28
Rapini, olives, tomato, confit garlic, pea shoots
Pairing: *Pinot Noir, Sangiovese*

SHORT RIB RIGATONI $20 / $28
Short rib, smoked tomato, fried kale, rosé sauce
Pairing: *Pinot Noir, Malbec*

WEST COAST MYCOLOGY $24
MUSHROOM RISOTTO
West Coast Mycology mushroom, toasted
almonds, winter truffle
Pairing: *Pinot Noir, Oaked Chardonnay*

GRILL

All entrées served with mashed potatoes,
charred broccolini, Metchosin farm Swiss chard,
spiced red wine jus

8oz STRIPLOIN $58
Pairing: *Merlot, Cabernet Sauvignon & blends*

10oz RIBEYE $60
Pairing: *Merlot, Cabernet Sauvignon & blends*

6oz TENDERLOIN $65
Pairing: *Merlot, Cabernet Sauvignon & blends*

COHO SALMON with grilled citrus $36
Pairing: *Oaked Chardonnay, Dry Rosé*

FRASER VALLEY CHICKEN BREAST $36
Pairing: *Oaked Chardonnay, Pinot Noir*

LAMB SHANK $48
Grilled broccolini, polenta, chimichurri,
pickled onion
Pairing: *Cabernet Blends, Merlot, Pinot Noir*

SIDES

FANCY FRITES $12

CHARRED BROCCOLINI with whipped eggplant $12

FRIED BRUSSELS SPROUTS with 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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