

STARTERS

Becker's Brie

French Double Cream Brie with San Daniele prosciutto and spinach baked in puff pastry, tarragon and grainy mustard cream » 14

Ratatouille Bruschetta

Grilled focaccia, eggplant, tomato, red onion and mint ratatouille, cashew blue cheese, balsamic reduction » 13
VG

3 Cheese, Spinach & Caramelized Onion Dip

Cream cheese, mozzarella, Grana Padano, spinach, caramelized onions, grilled sourdough bread, corn chips » 14
VG Available GF

Cauliflower Bites

Pakora battered and deep fried, Tamarind and ginger dipping sauce » 13
VG GF

Root Vegetable Fries

Parsnips, carrots and beets lightly coated and deep fried, horseradish aioli » 9
VG GF

Grilled Chicken Meatballs

Asian inspired chicken meatballs, sweet & salty glaze, spicy miso, pickled cucumber and carrot » 14
GF

Frittura Mista

Tiger prawns, diver scallops, and calamari tossed in lemon pepper semolina and perfectly deep-fried with a yoghurt and cilantro aioli » 18

Salmon Trio

Atlantic salmon, smoked in-house with apple wood chips, strawberry gastrique, maple candied salmon, beet and bourbon cured salmon gravlax, tortilla chips » 19
GF

Elk Tartare

Tender elk bites, egg yolk, shaved Grana Padano, red wine gel, fresh cut potato chips » 20
GF

Charcuterie Platter

Delightful selection of cured meats and cheese, house prepared condiments, Pepperberry candied nuts, served with grilled sourdough bread » 30

GREAT FOR 2 PEOPLE

Chef's Daily Soup Creation

Please ask your server for our Chef's daily creation » 8

SALADS

House Salad

Seasonal berries, candied pecans, locally grown micro-greens, baby spinach, frisee, strawberry white balsamic vinaigrette » 12
VG GF

Becker's Caesar

Hearts of romaine tossed in the Chef's classic dressing with herb croutons, prosciutto crisps and shaved Grana Padano » 12
Available GF

Beet Salad

Sous Vide and pickled baby beets, charred fennel, frisee, local micro greens & pea shoots, candied pecans, citrus mint vinaigrette » 14
VG GF

Enhance your salad by adding a 6oz chicken breast or 5 tiger prawns » 8

Chicken Waldorf Salad

6oz chicken breast, walnuts, pecans, cashews, frisee, baby spinach, boar bacon, dried cranberries, apple, hard boiled egg, aged cheddar, horseradish champagne vinaigrette » 22
GF



VEGETARIAN and PASTA DELIGHTS

Crispy Tofu Chow Mein

Chow mein noodles, crispy tofu, broccoli, shitake mushrooms, bell peppers, hoisin honey garlic sauce, scallions, smoked peanuts and cilantro » 26
VG

Smoked Jackfruit

Slow smoked jackfruit, Jim Beam BBQ sauce, cabbage & charred brussel sprout slaw with a champagne and mustard seed vinaigrette, seasonal vegetables » 28
VG GF

Brisket Fettucine

10 hour smoked beef brisket, smothered in bourbon demi-glace, charred brussel sprouts, boar bacon, tossed with fresh fettucine, shaved Grana Padano » 28

Wild Mushroom Lasagna with Spinach Pesto

Fresh pasta layered with ricotta cheese, spinach, arugula, wild mushrooms and pecorino cheese. Finished with an spinach pesto and balsamic reduction » 28
VG

SPECIALTIES

Served with seasonal vegetables

Chicken Picatta

Flour dusted & pan seared free range chicken breast, charred lemon, caper and grilled artichoke butter sauce, roasted baby potatoes » 34

Yellowfin Tuna Poke Bowl

Marinated carrots and cucumber, seasoned rice noodles, seaweed, sesame seeds, sashimi grade yellowfin tuna, pickled ginger, crispy wonton » 36
GF

BC Salmon

Fresh BC salmon grilled, salsa verde, pan seared gnocchi » 34

Lobster Duo

Two Canadian lobster tails, roasted baby potatoes, drawn butter » 49
GF

7oz Beef Tenderloin

Canadian beef tenderloin grilled to perfection, roasted garlic and boursin mashed potatoes, buttermilk onion ring, cabernet demi-glace » 42

add a 5oz Canadian lobster tail » 25

add 5 tiger prawns » 8

Available GF

12oz Beef Ribeye

Grilled Canadian beef ribeye, Maldon salt, roasted garlic and boursin mashed potatoes, charred lemon » 42

add a 5oz Canadian lobster tail » 25

add 5 tiger prawns » 8

GF

6oz Elk Sirloin

Sous Vide Elk Sirloin, roasted garlic and boursin mashed potatoes, cabernet demi-glace, buttermilk onion ring » 40

add a 5oz Canadian lobster tail » 25

add 5 tiger prawns » 8

Available GF

Smoked Boar Chop

10oz Sous Vide chop, roasted apple and Calvados demi, sautéed herb spaetzle, frisee and charred fennel tossed in a tart apple vinaigrette, toasted walnuts » 39

Available GF



Becker's
GOURMET RESTAURANT

Executive Chef — Kami Cochrane
Restaurant Manager — Melanie Pelletier



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

We would like to inform you that all our meals are prepared à la minute and ask that you please allow two hours to enjoy your dinner. Be patient, good things come to those who wait. If you don't have that much time, please let us know so that we can accommodate you. 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.

Our Chef strives to serve only the highest quality products, using local ingredients whenever possible. 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.

A complimentary basket of warm bread is provided with your meal, extra baskets can be ordered for a minimal charge of \$3.

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 favourite bottle of wine with your meal we do offer a \$20 per bottle corkage fee.

For the benefit of our international clientele

It is customary in Canada to tip 15% 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,
Lina, Claudio, Kami, Melanie and all the staff



Like us, share us, follow us!
[www.facebook.com/
BeckersGourmetRestaurant](http://www.facebook.com/BeckersGourmetRestaurant)



VISA

We accept these credit cards: