

starter.


seasonal soup 'farm inspired' . 7
served with artisan cheese bun

brown sugar-rosemary baked assorted nuts . 5


marinated olives to share . 6

warm pita and dips . 12
carrot hummous, carmelis yogurt tzatziki, olive tapenade

 **chili grilled prawns** . 14
crispy avocados, salsa verde


 **dungeness crab and chickpea falafels** . 14
roasted red pepper emulsion, fennel remoulade

'queso fundido pot' . 11
topped with chorizo and green chillies,
cumin spiced blue corn strips

 **outlandish oyster sliders** . 10
two breaded oyster sliders with bacon corn relish, tomato
tartar sauce and smoked cheddar
+ extra slider . 3 each

obie braizer™ . 13
best part of ossobucco. grilled bleu-claire cheese sandwich,
creamy mushroom and green peppercorn ragout

local wholewheat flatbread . 13
Your server will inform you of the days feature

 **leftcoast mussel pot** . 19
your choice steamed with shallots, garlic, white wine and
tarragon **or** roasted red pepper-caper relish and chorizo

salad.


baby iceberg salad . sm . 10 • full . 13
warm shimeji mushrooms, smoked bacon, dried cherries,
blue capri-buttermilk dressing

caesar gem lettuce . sm . 9 • full . 12
grana padano, dried little tomatoes, lemon-herb croutons

+ 3 grilled chilli prawns . 7

+ 5oz grilled chicken breast . 7

+ 6oz sterling silver striploin . 8

 **coriander crusted albacore tuna** . 16
soba noodles, three cabbage-wasabi slaw, ginger-chili cream
dressing

striploin steak salad . 17
6oz sterling silver beef striploin, feta, vine-ripened tomatoes,
roasted cauliflower, radicchio, hazelnut-apple ranch dressing

executive chef - paul ceconi
sous chef - ian skippen

The local fine print applies to all items. Thank you.

- For parties of 8 or more, an 18% gratuity will be added to your bill. Please feel free to increase or decrease this gratuity at your discretion.
- if you have any food allergies or special dietary restrictions, please notify your server
- all items subject to 12% hst

Follow us and keep up todate on upcoming events and dining features.

thelocalgroup.ca

Ocean Wise 

Recommended by the Vancouver Aquarium
as an ocean friendly seafood choice.

local

LOUNGE • GRILLE

classics.

1/2 lb ground chuck steak burger . 15
peppercorn-dijon mayo, pickled beet, sweet
onion, lettuce, oregano-cheese kaiser, your choice of
blue claire cheese or village white cheddar

**+ smoked bacon, wild mushrooms, fried egg,
sautéed onions** . 2/item

grilled "rossdown farms" turkey ciabatta . 14
saltspring island brie cheese, smoked bacon,
vine ripened tomatoes, alfalfa sprouts

vegetarian quesadilla . 13
grilled zucchini, peppers, arugula, three cheeses, and
avocado mayo


slow roasted 'cubano' pork ciabatta . 14
caramelized onions, chorizo, pickles, horseradish cheddar
and 'cuban mojo' sauce

• above items served with either shoestring fries,
caesar salad or organic mixed greens. sub cup soup . 2

local omelette . 13
Your server will inform you of the days feature

 **halibut fish and chips** . 18
Cannery Brewing Company anarchist amber ale
battered halibut, three cabbage slaw, cocktail
tartar sauce, shoestring fries

pemberton meadows braised beef shortrib . 20
fingerling fries, garlicky spinach, lapin cherry sauce

 **westcoast seafood bouillabaise** . 21
halibut, mussels, clams and salmon, fingerling potatoes,
roasted garlic rouille, grilled baguette and saffron-shellfish
stock

grain and pasta.

summerland squash organic risotto . 16
sage and parmesan seasoning, winter squash tempura
garnish **+ 3 grilled chilli prawns or
5oz grilled chicken breast** . 7

rigatoni lamb bolognese . 18
mint pesto, almonds, whipped ricotta cheese

penne italian sausage . 18
cultivated mushrooms, roasted garlic, parmesan
breadcrumbs, tomato-rosemary ragout and cream

spaghettini puttanesca . 21
grilled digby bay scallops and prawns, smoked
paprika-tomato relish and arugula

chef plates.

artisan cheese - three types . 17
in house baked 'raincoast' crisps, fruit preserve

charcuterie . 19
locally cured meats, housemade duck prosciutto,
armenian flatbread, mustards, pickled vegetables