



**Callisto**  
CASUAL DINING

## SALADS

**WALDORF** VG GF 22  
Garden greens, grapes, shaved celery, candied walnuts, apple, tarragon-champagne dressing

**CAESAR SALAD** 22  
Romaine, bacon bits, anchovy, honey sourdough croutons

**BEET ROOT SALAD** VG GF DF 23  
Roasted beets, winter greens, roasted pear puree

## SOUPS

**VANCOUVER ISLAND CHOWDER** 22  
Clams, prawns, island fish, double smoked bacon, house focaccia

**CREAM OF MUSHROOM** VG 18  
Wild mushrooms, truffle Chantilly, rosemary crumbs

## SHARE PLATES

**HOUSE BREAD** 13  
Baguette, focaccia

**MEATBALLS** 19  
Red wine braised meatballs, caramelized yoghurt, focaccia

**BURRATA** 27  
Confit fennel, fig dust, andouja sausage, pear puree

**ANTIPASTI FOR TWO** 58  
Chef's selection of grilled & pickled vegetables, dips, bread, cheese, & charcuterie

## PASTA

**RIGATONI** VG 32  
Mediterranean vegetables, ricotta young spinach, mushroom cream  
*\*Pinot Gris, Sangiovese, Barbera*

**LAMB PAPPARDELLE** 35  
Braised lamb, red wine pomodoro, basil, tomato, pine nut chili me de pain  
*\*Pinot Noir, Sangiovese (& Blends)*

**PRAWN LINGUINE** 39  
Chili garlic prawns, tomato ragu, olives, capers, feta cheese  
*\*Sauvignon Blanc, Pinot Gris, Oaked Chardonnay*

## SEA

**ALL ENTRÉES SERVED WITH**  
House potato & two fresh seasonal vegetables

**STEELHEAD** 42  
*\*New World Pinot Gris, Oaked Chardonnay*

**SABLEFISH** GF 46  
*\*Pinot Noir, Sangiovese, Malbec*

## LAND

**ALL ENTRÉES SERVED WITH**  
House potato & two fresh seasonal vegetables

**PAN ROASTED CHICKEN** GF 39  
*\*Oaked Chardonnay, Pinot Noir*

**SHORT RIB** 49  
*\*Tempranillo, Pinot Noir*

## STEAKS

**6 OZ. TENDERLOIN** 64  
**8 OZ. TENDERLOIN** 74  
**8 OZ. STRIPLOIN** 70  
**10 OZ. STRIPLOIN** 75

**ALL STEAKS SERVED WITH**  
House potato & two fresh seasonal vegetables  
*\*Merlot, Cabernet Sauvignon (& Blends)*

## ADDITIONAL SIDES

**CHIVE MASHED POTATO** 10  
Buttermilk mashed potato, crispy onions, chives

**LYONNAISE POTATO** 10  
Butter braised fingerlings, caramelized onions, piquillo pepper parmesan

**MUSHROOM RISOTTO** 14  
Foraged mushrooms, herbs, parmesan, lemon

**CRISPY BRUSSELS SPROUTS** 11  
Honey gochujang glaze, sesame aioli

**BEETS** 10  
Caramelized yoghurt, candied pecans, fig dust

**CAULIFLOWER** 11  
Au gratin

*\*Recommended Wine Pairing (Please inquire with server)*



# EAT WELL MENU

Half / Full

**WALDORF** VG GF

13/22

Garden greens, grapes, shaved celery, candied walnuts, apple, tarragon-champagne dressing

**BEET ROOT SALAD** VG GF DF 15/23

Roasted beets, winter greens, roasted pear puree

**RIGATONI** VG

26/32

Mediterranean vegetables, ricotta young spinach, mushroom cream

**PRAWN LINGUINE**

27/39

Chili garlic prawns, tomato ragu, olives, capers, feta cheese

**CREAM OF MUSHROOM** VG 10/18

Wild mushrooms, truffle Chantilly, rosemary crumb

**BURRATA**

15/27

Confit fennel, fig dust, andouja sausage, pear puree

## 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.

**VG** Vegetarian   **GF** Gluten free   **DF** Dairy free



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.