

DINNER

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, whipped honey butter

WARM MARINATED OLIVES \$15
Herb & citrus marinated olive medley

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 \$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 \$22
Romaine, purple kale, pancetta, torn focaccia croutons, quail egg, anchovy dressing

HEIRLOOM BEETROOT SALAD \$26
Burrata, radicchio, blackberries, toasted pecans

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

WEST COAST MUSHROOM SOUP \$18
Wild & cultivated mushrooms, pine mushroom cream, chives

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

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.

DINNER

LAND AND SEA

GRILLED FRASER VALLEY HEN \$23 / \$40

Choice of 1/2 or 1/4 hen, caramelized cauliflower puree, puffed wild rice, Madeira chicken jus
Pairing: *Pinot Noir, Sangiovese*

VANCOUVER ISLAND CIOPPINO \$48

Halibut, mussels, Dungeness crab, braised fennel, tomato crab broth, grilled focaccia
Pairing: *Dry Rosé, Dry Riesling, Sangiovese*

COHO SALMON \$42

Winter squash risotto, pumpkin seed beurre blanc, broccoli haché
Pairing: *Oaked Chardonnay, Dry Rosé*

STEAKS

We are proud to feature beef from 63 Acres, a trusted provider of premium BC-raised beef. Known for their commitment to quality and sustainability, 63 Acres delivers cuts that are consistently rich in flavour and unparalleled in tenderness.

8oz STRIPLOIN \$58

10oz RIBEYE \$60

6oz TENDERLOIN \$65

ALL STEAKS SERVED WITH

Mashed potatoes, charred broccolini, Metchosin farm Swiss chard, spiced red wine jus
Pairing: *Merlot, Cabernet Sauvignon & blends*

PASTA

CRAB SPAGHETTINI \$28

4oz Dungeness crab, shallot, garlic, chili, lemon, parsley
Pairing: *Sauvignon Blanc, Pinot Grigio*

METCHOSIN LAMB ORECCHIETTE \$28

Braised lamb neck, capers, tomato, Parmesan Reggiano, herb gremolata
Pairing: *Pinot Noir, Sangiovese*

WEST COAST MYCOLOGY \$24

MUSHROOM RISOTTO
West Coast Mycology mushroom, toasted almonds, winter truffle
Pairing: *Pinot Noir, Oaked Chardonnay*

CLASSICS

HALIBUT & CHIPS \$25 / \$36

1 or 2 pieces of beer-battered 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

SIDES

FANCY FRITES \$12

CHARRED BROCCOLINI & WHIPPED GARLIC \$12

FRIED BRUSSELS SPROUTS \$12

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