

## DINNER

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### SNACKS

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**MILK BREAD ROLLS** \$12

House-made milk buns, roasted onion butter  
miso salt

**WARM MARINATED OLIVES** \$15

Herb and citrus marinated olive medley

**JUMBO PRAWN COCKTAIL** \$19

Jerk cocktail sauce, lemon

**CHEESE PLATE** \$9 / \$16 / 24

Choice of 1, 2, or 3 cheeses

**choice of cheese** Comté, Bleu Bénédicte or, the  
owner's favorite, Merlot BellaVitano, served with  
honeycomb, house-made fruit preserve, and  
parmesan lavash

\$45

**CHARCUTERIE**

Beef bresaola, fennel salami, elk Goteborg salami,  
duck prosciutto, bison and herb salami, served  
with pickled vegetables, mustard varieties, and  
parmesan lavash

### APPS

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**CAESAR SALAD** \$22

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

**HEIRLOOM BEET ROOT SALAD** \$26

Burrata, radicchio, blackberries, toasted pecan

**WEST COAST MUSHROOM SOUP** \$18

Wild and cultivated mushrooms, crème fraîche,  
chive

**MUSSELS & FRITES** \$17 / \$33

Choice of ½ or 1 lb of mussels

**choice of sauce**

chardonnay, garlic & fine herbs

or marinara, chorizo, chili & garlic

### LAND AND SEA

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**SALMON** \$42

House potato & two fresh seasonal vegetables  
*Pair With: New World Pinot Gris, Oaked Chardonnay*

**PAN ROASTED CHICKEN** \$39

House potato & two fresh seasonal vegetables  
*Pair With: Oaked Chardonnay, Pinot Noir*

**SAUTEED HALIBUT** \$46

House potato & two fresh seasonal vegetables  
*Pair With: Pinot Noir, Sangiovese, Malbec*

### STEAKS

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**6 OZ TENDERLOIN** \$65

**8 OZ STRIPLOIN** \$58

**10 OZ RIBEYE** \$60

**ALL STEAKS SERVED WITH**

House potato & two fresh seasonal vegetables  
*Pair With: Merlot, Cabernet Sauvignon (& Blends)*

### PASTA

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**LAMB PAPPARDELLE** \$35

Braised lamb, red wine pomodoro, basil, tomato, pine nut,  
chili me de pain

*Pair With: Pinot Noir, Sangiovese (& Blends)*

**PRAWN LINGUINE** \$39

Chili garlic prawns, tomato ragu, olives, capers, feta cheese  
*Pair With: Sauvignon Blanc, Pinot Gris, Oaked Chardonnay*

### ADDITIONAL SIDES

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**CHIVE MASHED POTATO** \$10

**MUSHROOM RISOTTO** \$14

**CRISPY BRUSSELS SPROUTS** \$11

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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.

**THE WESTIN**  
BEAR MOUNTAIN  
RESORT & SPA  
VICTORIA