

FROM THE GRILL

We are proud to serve premium British Columbia beef—Canadian and top-tier AAA—renowned for its marbling, tenderness, and traceable quality.

Our wild BC Coho salmon is purchased whole and thoughtfully prepared by our chefs, ensuring nothing goes to waste.

We proudly source local produce, honouring the seasonal abundance of Vancouver Island and supporting the local farmers in our community.

With the changing seasons, our vegetable and potato selections are purposefully varied. Kindly consult your server for today's offerings.

DAI MONTI

FROM THE LAND...

CHICKEN PARMIGIANA **\$40**

Breaded chicken breast, marinara and gratinated mozzarella cheese, with spaghetti Aglio e Olio

GRILLED 8 OZ AAA B.C. STRIPLOIN **\$55**

Served with seasonal vegetables, seasonal potato offering, red wine reduction, truffle compound butter

GRILLED 10 OZ AAA B.C. RIBEYE **\$60**

Served with seasonal vegetables, seasonal potato offering, red wine reduction, chimichurri

GRILLED 6 OZ AAA B.C. TENDERLOIN **\$66**

Served with seasonal vegetables, fried polenta topped with Gorgonzola, red wine reduction

BRAISED SHORT RIB **\$55**

Served with mashed potatoes, seasonal vegetables, black peppercorn brandy sauce

AL MARE

...TO THE SEA

HALIBUT **\$55**

Pan seared halibut with primavera couscous and herb pesto

SALMONE **\$48**

Cauliflower purée, seasonal vegetables and Grand Marnier orange sauce

PRAWN CASSEROLE **\$44**

Prawns with sautéed peppers and onions, Italian sausage and spicy marinara sauce, topped with gratinated mozzarella, served with focaccia

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