



BRAVO
RESTAURANT & LOUNGE

FOR STARTERS

Fresh soup of the day	9
Organic greens, goat cheese, balsamic vinaigrette GF	9
Classic caesar with lemon parmesan croutons	9
Crispy calamari salad, Thai chiles, basil	13
Pickled beet salad, maple glazed walnuts, goat cheese GF	11
Chicago (rare) striploin, truffle aioli, saute mushrooms GF	14
Lobster and squid ink tagliatelle, truffled bisque	15
Prawns in pernod, fennel salad GF	12
Seared scallops on crispy potato w/wild boar bacon relish GF	14
Fresh mussels	
in house made bacon, garlic and fresh herbs GF	17
in spicy chipotle cream GF	17
Antipasto w/duck sausage, meats, olives & cheese (for 2)	19

FOR MAIN COURSE

Seared halibut, house made gnocchi & braised leeks	28
Pork tenderloin, maple squash puree, wild boar bacon & apple GF	25
Penne with chicken in fresh basil pesto	19
Chile rubbed albacore tuna, red curry and carrot puree GF	25
Wild salmon on lobster potato mash, lobster bisque sauce GF	25
Fraser valley duck, crispy potato latke, apple cider reduction GF	26
Seafood paella with Prawns, scallops and mussels GF	26
Lamb osso bucco with saffron risotto GF	25
Pappardelle w/braised beef, mushrooms, truffle cream	23
House-made Gnocchi, sundried tomatoes, peas, fresh herbs	19
Manhattan cut 8oz striploin, mushrooms & truffle mash GF	29
Chicken, chorizo herb stuffing, rst pepper bruschetta, risotto GF	25
Beef tenderloin, stilton butter, potato gratin 6oz GF	31
Provençal herb crusted rack of lamb, roast potatoes GF	37