

Dinner Entree

Free Range Turkey \$25

Duo of Tannadice Farms turkey medallions and turkey confit & chanterelle terrine, served with savory bread pudding, and a homemade cranberry & apple compote

Seasonal Seafood Linguine \$26

Medley of white fish, candied salmon, mussels, clams, scallops and spot prawns, tossed with Prontissima carrot and dill linguini, in a light fresh herb and artisan cheese cream sauce

Coal Creek Farm Duck \$29

Pan seared cracked black peppercorn crusted duck breast, served with Manitoba wild rice and potato cakes, with homemade grape jelly and red wine sauce

Tannadice Farms Pulled Pork Tart \$26

Slow braised tender pork meat baked on a fresh thyme pastry with Locals' potato crust, served on a pan seared spiced pork loin medallion

Seafood Bouillabaisse \$31

Medley of local shellfish, Dungeness crab, fish, spot prawns and scallops simmered in anise infused tomato saffron broth, served with a roasted garlic citrus aioli sauce

Gunter Brother's Beef Tenderloin \$28

Charbroiled Comox Valley 6 oz. beef tournedos, served with Little Qualicum Cheeseworks Bleu Claire cheese & leek fondue, rissolée potatoes and Shiraz reduction jus

Island Bison Tournedos \$31

Charbroiled local bison tenderloin wrapped with double smoked Tannadice Farms bacon, served on braised French lentils with caramelized onion and lavender confit

Soup

Chicken & Garlic Soup \$11

Simmered free range chicken and vegetable broth with roasted garlic, finished with fresh herbs and Island Farms Cream.

Fish Market Chowder \$13

West Coast medley of fresh seafood and smoked candied salmon simmered in a creamy vegetable broth.

Baked Onion Soup \$10

Caramelized onions simmered in a rich beef broth with white wine and fresh bay leaves, baked with Little Qualicum Cheeseworks Rath Trevor cheese atop a crustini

Salad

Winter Season Salad \$10

Local organic greens and BC Belgium endive salad garnished with roasted hazelnuts, with Cider Press apple cider vinegar house dressing and Big D Bees pure honey

Organic Beet & Goat Cheese Salad \$12

Warm Pattison Farms beets and Okanagan pure goat cheese served on fresh Eatmore Sprouts micro greens, with roasted pine nuts and sherry vinegar dressing

Raclette Cheese & Apple Salad \$13

Little Qualicum Cheeseworks Raclette Cheese and sautéed apples served on seasonal Mesclun greens with walnut bread and lavender jelly

Christine's Quackery Duck \$14

Warm slow cooked duck leg confit served on Mesclun greens with grapes, roasted cashews, baked goat cheese crustini and local wild berry dressing

Appetizers

Cortes Island Gem Oysters \$12

Half dozen fresh oysters shucked to order, served raw with a fresh herb and cracked peppercorn mignonette

Curried Organic Beans \$10

Eatmore Sprouts mixed sprouted beans braised with Indian curry spices, served on beet and mixed cabbage slaw, pickled pumpkin and cucumber mint cream

Crispy Pork Belly \$13

Roasted fennel seed infused Tannadice Farm pork served on celeriac julienne slaw with pickled garlic scape, and tarragon peppercorn dressing

Island Bison Carpaccio \$14

Thinly sliced marinated bison tenderloin served with shaved Parmadammer cheese, extra virgin olive oil, capers and walnut crustini

West Coast Mussels or Clams \$13

Simmered in an anise infused light cream with shaved fennel, roasted garlic, pickled ginger, seasonal herbs and green peppercorns

Albacore Tuna Loin Tataki \$14

Estevan's tuna loin seared rare, served chilled with a rice & vegetable sushi roll, soy ginger dip, chili oil, fresh wasabi aioli and a roasted cashew coriander pesto

Pan Seared Fanny Bay Oysters \$12

Lightly dusted fresh oysters served with homemade organic tomato and horseradish salsa, fresh dill and citrus Aioli, with Bite Size pickled garlic scape and fennel crustini

Shrimp & Crab Stack \$15

Layered with short grain sticky rice, Eatmore Sprouts greens, Nature Springs wasabi aioli, pickled ginger and toasted Sesame seeds

Duck & Vegetable Rolls \$13

wrapped in rice paper
with fresh ginger, garlic and Asian five spice, served with homemade red plum sauce and cashew pesto

Local duck confit and crispy vegetables

Locals – Food from the Heart of the Island

“Locals” showcases the best in food the Comox Valley and Vancouver Island have to offer. Chef Ronald St. Pierre’s passion lies in providing memorable dining experiences that marry the bounty of the Island with his culinary artistry, served in a unique dining setting with heartfelt service.

We celebrate the uniqueness of Vancouver Island as everyone who works at Locals is passionate about life in the Comox Valley.



Chef Ronald St. Pierre CCC

Dinner Entrée

- WILD SALMON \$26
- WEST COAST HALIBUT FILLET \$28
- SNAPPER FILLET \$24
- LING COD FILLET \$25
- PACIFIC COAST SABLEFISH \$28
- ALBACORE TUNA STEAK \$26

- FANNY BAY OYSTERS \$27
- ISLAND SCALLOPS \$31
- SPOT PRAWNS TAILS \$31
- SILKEN EXTRA FIRM TOFU \$23

PLEASE SELECT YOUR CHOICE

- Simmered in a rich tomato saffron broth, Pernod and diced vegetables
- Charbroiled and served with organic cherry tomatoes, BC mushrooms and goat cheese cream
- Pan seared with sesame seed, finished with preserved black bean and roasted garlic sauce
- Thai green curry and coconut Stir-fry, sautéed seasonal vegetables and short grain rice timbale
- Baked with shaved fennel, Tannadice Farm double smoked bacon and honey butter sauce

Bon Appétit!!!

If you have any dietary restrictions
please advise your server and we will be pleased
to accommodate your needs.

Thank you for supporting our Local Producers!

Bates Beach Farms – Grace Obal

Beaufort Vineyard & Estate Winery Susan & Jeff

Big D Bees – Dan Ludwig

Bite Size Specialty Food Co. - Karen Pattison

Christine's Quackery - Christine Gauvin

Cider Press - Bill LePage

Coal Creek Farm – Paul & Christine

Eatmore Sprouts - Glen & Carmen Wakeling

Grains Bakery - Bernadette Pitcher

Gunter Bros Meat Co Ltd. – Dennis & Harry

Hot Chocolates – Jordan Marshall

Island Bison - Delton & Karen Henrich

Island Scallops - Qualicum Bay

Karma Coffee – Coombs, B.C.

Little Qualicum Cheeseworks Ltd. – Parkville, B.C.

MV. Estevan Tuna - Bruce W. Devereux

Natural Pastures Cheese Co.-Edgar & Maryanne Smith

Nature Springs Wasabi - Brian & Lia McCormick

Nature's Way Farm – Marla & George Ehrler

Pattison Farms - Gerry & Dagmar Pattison

Prontissima Pasta – Sarah Walsh

Royston Roasting Company – Gary & Dyan Spink

Stoney Bog Farm – Carl & Cyneth McKinnon

Seaview Game Farms – Lo Lanning

Tannadice Farm – Heather & Allen McWilliam

Watrin Orchard - Larry & Angelina Watrin

Whaletown Bay Oysters - Ces Robinson



Dinner Menu

