

Araxi Menu

Main Plates

SEA

Yukon Arctic Char \$28.50

aged cheddar croquettes, trout caviar, creme fraiche and grainy mustard vinaigrette
parsley root puree and roasted local beets

Qualicum Bay Scallops \$34.50

Salt Spring Island white cheddar cheese agnolotti with honey glazed local parsnips
scallop, saffron and white wine sauce

Red Tuna \$36.50

alder smoked and grilled, with Across the Creek true blue potatoes and salsa verde
baby green beans, quail egg and winter jade radish

Whole Nova Scotia Lobster from the Live Tank 1 lb and up AQ

Whole Dungeness Crab from the Live Tank 2 lbs and up AQ

with garlic and chive butter, organic green salad and Across the Creek potatoes

BEEF

Canadian Prime Tenderloin 6oz \$37.50

Prime Ribeye 10oz \$39.00

Certified Angus 16 oz. Bone-in Rib Steak \$45.50

baked semolina, button and king oyster mushroom saute with sauce au poivre
organic golden olive oil and watercress leaves

larger sizes available

LAND

Roasted Venison Rack \$42.50

potato and olive oil foam, brussel sprouts and pickled local apples
glazed local carrots and buffalo ricotta gnocchi

Fraser Valley Chicken \$29.50

with crisp Thiessen duck leg confit springroll with shiitake mushrooms
roasted cipolini onions, butternut squash and rustic arugula

Herb Crusted Lamb Rack \$38.50

accompanied by slow cooked lamb shoulder ragout with Pemberton salsify
crisp parmesan polenta with mint and basil salsa

Wild + Cultivated Mushroom Risotto \$28.00

truffle infused nage, pecorino tartufo and roasted Agassiz hazelnuts
add fresh black truffles \$8.00 per gram

FOR THE TABLE

Truffle Fries \$9.50
Crisp Polenta \$10.50
Pemberton Potatoes \$9.50
Baked Semolina \$9.50
Potato Croquette \$8.50
Green Beans \$9.50
Heirloom Carrots \$8.50
Sauteed Spinach \$8.50
BC Mushrooms \$11.50
Qualicum Beach Scallop \$6.00 each
Pacific Prawn \$3.00 each
Crispy Oyster \$3.00 each



Ocean Wise Member

Recommended by the Vancouver Aquarium for offering Ocean Friendly Seafood Choices