

## La Rua Restaurante ~ Main Course



### **\*B.C. Sablefish \$32**

Soy & ginger marinated fillet, shimeji mushrooms, soba noodles & dashi broth



### **\*Wild B.C. Salmon \$26**

Leek, dill & pumpkin seed encrusted Sockeye, candied salmon potato cake, French green beans & limoncello sauce

### **\*West Coast Bouillabaisse \$28**

Crab legs, shellfish, prawns & local fish, tomato saffron broth, espellette pepper rouille & crostinis

### **B.C. Wild Venison \$32**

Grilled Sidney Island peppered sirloin, beluga lentils, roasted shallots & juniper rosemary demi

### **Veal Osso Bucco \$28**

Slow cooked shank in red wine, aromatics, herbs, and spices with mushroom risotto

### **Short Rib Fazzoletti \$24**

Pasta filled with Heritage Beef, peas, carrots, mushrooms and bechamel with herbed beef jus and crispy onions

### **Rangeland Alberta Buffalo \$34**

Dijon roasted organic bison, Anna potato, chimichurri sauce & broccolini

### **New York Steak \$32**

Grilled 10 oz AAA strip loin, mashed potatoes, garlic buttered buttons, broccolini, & peppercorn sauce

### **Lamb Times Two \$35**

Roasted Australian half rack and braised shank ragu, mashed potatoes, green beans, & peppercorn shallot sauce

### **Sweet & Sour Duck \$27**

Honey & tamarind glazed breast with bok choy & scallion risotto, fresh orange & chili sour sauce

### **Cassoulet \$28**

Stew pot of duck confit, braised lamb, sausage, smoked ham & baked beans



\*Ocean Wise

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.