






# GOURMET BISTRO

EAT | DRINK | UNWIND

## SOUPS

- LOBSTER BISQUE** 10  
A SMOOTH CREAMY SOUP WITH LOBSTER MEAT & HERB DE PROVENCE
- WILD MUSHROOM MEDLEY** 9  
CREMINI, KING OYSTER & SHIITAKE MUSHROOMS | CHICKEN VELOUTÉ  
SHERRY | CHIVES | TOPPED WITH TRUFFLE OIL

## APPETIZERS

- OYSTERS** per ½ dozen 15  
FRESH SHUCKED | HORSERADISH  
RED WINE MIGNONETTE | COCKTAIL SAUCE
- CHARCUTERIE** 15  
CURED MEATS | ARTISANAL CHEESES  
CHARRED PEPPERS | MARINATED OLIVES | CROSTINI
- CAPRESE SALAD**   14  
FRESH MOZZARELLA | VINE RIPE TOMATOES  
BABY ARUGULA | OLIVES | PESTO | BALSAMIC REDUCTION
- CALAMARI FRITTI** 15  
LIGHTLY DUSTED | FLASH FRIED  
SWEET CHILI DIP | WASABI AIOLI
- BUTTER CHICKEN POUTINE** 15  
CHICKEN BREAST | BUTTER CHICKEN SAUCE | MELTED CURD
- SEARED AHI TUNA** 15  
SASHIMI AHI TUNA | ASIAN SLAW  
SESAME HOISIN VINAIGRETTE | WASABI AIOLI
- COCONUT SHRIMP** 14  
FLASH FRIED | SWEET CHILI DIP
- TANDOORI CHICKEN WINGS**  15  
FRESH FLASH FRIED JUMBO WINGS | DRY TANDOORI SEASONING
- LOBSTER NACHOS** 18  
LOBSTER MEAT | ORGANIC NACHO CHIPS | TEX MEX CHEESE  
JALEPENOS | TOMATOES | FRESH GUACAMOLE | SALSA
- BISTRO BREAD & ARTICHOKE DIP** 14  
FRESH BAKED HERBED BREAD | WARM ARTICHOKE DIP



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## ENTRÉE SALADS

### CALAMARI FRITTI SALAD 24

FLASH FRIED CALAMARI | MEDITERRANEAN SALAD  
OLIVES | TOMATOES | CUCUMBERS | FETA | HERBED VINAIGRETTE

### TERIYAKI SALMON SALAD 24

TERIYAKI GLAZED ORGANIC SALMON | TOASTED SESAME SEEDS  
ORGANIC GREENS | ASIAN SLAW | FRESH GUACAMOLE | CUCUMBERS  
TOMATOES | SESAME VINAIGRETTE

### LAMB KEFTA SALAD 24

FLAME GRILLED LAMB KEFTA SKEWERS | MEDITERRANEAN SALAD  
OLIVES | TOMATOES | CUCUMBERS | FETA | HERBED VINAIGRETTE  
TZATZIKI DIP

### ANGUS STEAK SALAD 29

CHOICE GRILLED ANGUS STRIPLOIN | BABY ARUGULA  
GORGONZOLA | SAUTEED MUSHROOMS | TOMATOES  
CHARRED PEPPERS | HERBED VINAIGRETTE

### BISTRO CAESAR SALAD 21

FLAME GRILLED HORMONE FREE CHICKEN BREAST | CRISP ROMAINE  
HERBED CROUTONS | CRISP BACON | PARMIGIANO  
CREAMY CAESAR DRESSING

## BURGERS & WRAPS

### GOURMET CHICKEN PARM SANDWICH 20

ROASTED RED PEPPER | CHICKEN BREAST |  
CARMELIZED ONIONS | TOMATO SAUCE | MOZZARELLA  
SERVED ON A CIABATTA BUN

### W.T.F BURGER 18

WHY THE FUSS | 1/2 POUND FRESH BEEF PATTY  
THICK CUT BACON | AGED CHEDDAR | LETTUCE | TOMATO  
PICKLES | KETCHUP | MUSTARD  
CHOICE OF FRITES | HOUSE SALAD | CAESAR SALAD

### AHI TUNA WRAP 17

SASHIMI AHI TUNA | ASIAN SLAW | FRESH GUACAMOLE  
SESAME HOISIN VINAIGRETTE | WASABI AIOLI  
CHOICE OF FRITES | HOUSE SALAD | CAESAR SALAD

### CRISPY BUFFALO CHICKEN WRAP 16

CHICKEN TENDERS TOSSED IN BBQ & HOT SAUCE  
CHEDDAR CHEESE | LETTUCE | TOMATO  
CHOICE OF FRITES | HOUSE SALAD | CAESAR SALAD

### GOURMET FISH & FRITES 21

BEER BATTERED ROUGHY FILET | FRITES | SLAW | TARTAR SAUCE  
| CERTIFIED SUSTAINABLE FISH FROM NEW ZEALAND |



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## PASTA & ENTRÉE

### STEAK & FRITES 18

FLAME GRILLED 6oz NEW YORK STRIPLOIN  
PARM FRITES | TRUFFLE OIL DRIZZLE

### SEAFOOD LINGUINE 29

SEARED SEA SCALLOPS | BLACK TIGER SHRIMP  
LOBSTER MEAT | ROASTED CORN | WHITE WINE ROSÉ SAUCE |  
MUSSELS

### ORGANIC SALMON & SEAFOOD 32

PAN SEARED ORGANIC SALMON FILET | BLACK TIGER SHRIMP  
SEARED SEA SCALLOPS | HERBED MASHED | GLAZED MARKET VEG

### TIGER PRAWN & STRIPLOIN STEAK 34

FLAME GRILLED 10oz ANGUS STRIPLOIN STEAK | BLACK TIGER SHRIMP  
HERBED MASHED | GLAZED MARKET VEG | CABERNET DEMI GLACÉ

### MONTREAL BONE IN VEAL RIBEYE 36

FLAME GRILLED 12oz BONE IN VEAL RIBEYE | SMALL FARM PROCURED  
HERBED MASHED | GLAZED MARKET VEG | CABERNET DEMI GLACÉ

### BISTRO BUTTER CHICKEN 22

FLAME GRILLED TANDOORI MARINATED CHICKEN BREAST | CREAMY  
BUTTER CHICKEN SAUCE | SAFFRON RICE | NAAN

### CHICKEN PRIMAVERA PENNE 22

Sun dried tomato | peppers | mushrooms  
chicken in a rose sauce |

ASK YOUR SERVER ABOUT DONNA MINI'S

## PRIX FIXE PARTY MENUS

\$35 | \$45 | \$65 | \$85

AVAILABLE

FOR YOUR PRIVATE EVENTS

TEAM LUNCHES & DINNERS

TALK TO YOUR SERVER TO RESERVE

PLEASE ADVISE US OF ANY FOOD  
ALLERGIES | INTOLERANCES | RESTRICTIONS  
KITCHEN TEAM WILL DO THEIR BEST TO ACCOMMODATE

15% GRATUITY WILL BE ADDED TO PARTIES OVER 10 GUESTS