

BISTRO~LOUNGE~BAR

# APERITIF

**Restaurant week menu \$35**

***Choice of appetizers***

**Soup of the Day**

**Charred Brussels Sprouts**

With spicy maple bourbon glaze, toasted almonds

**Pumpkin & Goat Cheese Croquettes**

With walnut apple chutney, port wine reduction

**Escargot Bourguignon**

with garlic herb butter

**Mixed Greens Salad**

Roasted root veggies, melted brie cheese, spicy pumpkin seeds,  
honey sherry vinaigrette

***Choice of entrees***

**Mussels and Fries**

Mariniere or Provencale

**Butternut Squash Risotto**

With pan seared scallops, truffle cream sauce

**Wild Mushroom Ravioli**

With asparagus, creamy cognac sauce

**Pistachio Crusted Filet of Sole**

Basmati rice, Brussels sprouts, all spice beurre blanc

**Half Roasted Chicken**

Sticky rice, steam broccoli, chipotle teriyaki glaze

**Boneless Short Ribs**

With mashed potatoes, red wine sauce

***Choice of Dessert***

Pumpkin cheese cake or apple fritters or chocolate dried fruit bread pudding