

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