

The Buell Street Bistro

Condensed menu for large groups

Please inform your server of any allergies. Bon Appetit!

Soups & Starters

Warm bread - served with extra virgin olive oil and balsamic vinegar \$4

Olives - Herb marinated black and green olives \$4.50

Soup du Jour - please ask your server for today's freshly made selection \$9

Baked Brie - 4 ounces of brie cheese brushed with maple syrup and rolled in ground pecans; topped with sour cherry compote; served with Naan \$15

Classic Escargot - sautéed with parsley and garlic butter au gratin; served with crusty bread \$15

Salads

Bistro Bouquet Salad - artisan lettuce garnished with tomato, cucumber, carrots, bell peppers, radishes, red onion and a side of citrus herb vinaigrette \$11 / \$18

Classic Caesar Salad - Fresh Romaine Lettuce tossed in house Caesar dressing topped with garlic croutons, bacon bits and Parmesan \$12 / \$20

Feta-Berry Salad - Fresh garden greens, artichoke hearts, pistachios, berries and feta tossed in our maple balsamic vinaigrette \$14 / \$22

Add chili lime marinated chicken to any salad for \$12

Add a pan seared salmon fillet \$15 add 5 garlic shrimp for \$14

Entrees

Mango Quinoa Power Bowl \$26

Curried Ancient grain quinoa served chilled with black beans, cucumber, peppers, carrots, tomatoes and herbs; topped with mango salsa and toasted seeds

Add chili Lime marinated chicken for \$12 / Add 5 garlic shrimp for \$14

Seafood Thermidor \$34

Tiger shrimp nestled on a fillet of Pacific snapper topped with sea scallops in thermidor sauce (onions, mushrooms, lobster paste, white wine, cream, Dijon) topped with melted Swiss cheese. Served with basmati rice and fresh vegetables.

Seafood Fettuccini Rosa \$34

Fettuccini pasta sautéed with tiger shrimp, sea scallops, salmon, mushrooms, peppers, onions, garlic and a rosé sauce; topped with Parmesan cheese

Grilled Hallal Chicken \$30

Butterflied chili-lime marinated boneless chicken breast served with roasted potatoes Provençal, sautéed vegetables and tangy mango salsa

Pesto Salmon \$33

Broiled fresh Atlantic salmon fillet topped with Almond-arugula pesto served with basmati rice and fresh sautéed vegetables

Roast Pork \$30

Butterflied marinated pork tenderloin cooked to medium well served with creamy mashed potatoes, fresh vegetables and an agrodolce cherry compote

New York Striploin 8 oz-\$40

Canadian AAA beef grilled to your specifications served with roasted potatoes, sautéed vegetables and creamy shitake –red wine demie glace

Please view the chalkboard for our nightly two course dinner specials
Thank you for choosing the Buell Street Bistro

Prices do not include HST