

Gluten Free Menu

The Buell Street Bistro 27 Buell, Brockville, Ontario. 613-345-2623

Welcome! Please inform your server of any allergies.

Soup du Jour - please ask your server for today's freshly made selection \$6.50

Salads

Bistro Bouquet - artisan lettuce garnished with fresh vegetables \$7/ \$12.50

Caesar Salad - homemade dressing, bacon bits, Asiago \$8 / \$14.50

Traditional Greek Salad - tomatoes, cucumber, peppers, feta, black olives and red onion tossed in a light balsamic vinaigrette sprinkled with oregano \$8.50 / \$15

Kool Kale Salad - fresh kale, cucumbers, tomato, peppers, dried cranberries and walnuts tossed in Caesar dressing; topped with Asiago \$8 / \$14.50

Add marinated chicken breast to any salad for an additional \$6.50
Add a sesame crusted salmon fillet or garlic tiger shrimp for \$10
Add sliced smoked salmon and capers for \$6.50

Baked Brie - 5 ounces of brie cheese brushed with maple syrup and rolled in ground walnuts; topped with apple strawberry marmalade and served with GF bread \$13

Classic Escargot - sautéed with parsley and garlic butter au gratin \$12

Mussels

Fresh from P.E.I.- small (1 lb.) \$12.50 or large (2 lbs.) \$20

Mariniere - white wine, shallots, fine herbs

Garlic Lovers - Roasted garlic, onions, shallots, white wine, cream

Chef's Choice - Tomatoes, onions, garlic, olive oil, cream, horseradish, pepper

Side of home cut fries \$5 Gluten Free Bread \$4

Our deep fryer is not designated gluten free

Our deep fryer is not designated Gluten Free

Sandwiches- Lunch only

Made with gluten free buns. Please choose from the following sides:
soup of the day or bistro salad or fresh cut fries
upgrade to any soup or salad menu choice for only \$2 extra

Norwegian - Tender smoked salmon, lettuce, cucumber and red onion with avocado lime-wasabi aioli \$14.50

Chick n'brie - Marinated chicken breast served open faced topped with brie cheese and strawberry apple marmalade \$14.50

Club Panini - Marinated chicken breast, lettuce, tomatoes, onion and bacon with avocado lime-wasabi aioli \$14.50

British Panini - Shaved striploin, sautéed onions and Swiss cheese \$15

Grilled Cheese Melt - Smoked cheddar, creamy brie, artichoke hearts and tomato served open faced with avocado lime-wasabi aioli \$14.50

Steak Frites - Grilled 7 oz. AA striploin steak grilled to your specifications; served with home cut French fries \$18.50

Entrees (Lunch & Dinner)

Indo Stir Fry \$20.50

A stir fry of rice, chicken breast, black tiger shrimp, seasonal vegetables and our signature house-made curry blend; topped with sesame seeds.

Ask for it mild, medium or hot!

Seafood Thermidor \$24

Scallops and shrimp nestled on a fillet of Pacific snapper surrounded by Thermidor sauce (red onions, mushrooms, white wine, cream and a touch of Dijon) topped with melted Swiss cheese. Served with rice pilaf and fresh vegetables

Vegetarians Dream \$16.50

Rice pilaf stir fried with fresh vegetables, chick peas, garlic, ginger, coconut milk, artisanal roasted curry and sesame seeds

Entrees (Lunch & Dinner)

Magnifico \$17

Gluten free pasta, leeks, artichoke hearts, sundried tomato, onions, mushrooms, garlic, Asiago and tomato cream sauce

with chicken breast add \$6.50

Seafood Fettuccini \$23.50

Gluten free pasta sautéed with tiger shrimp, sea scallops, salmon, leeks, onions, mushrooms, peppers and white wine cream sauce topped with Asiago cheese

Vegetarian version available without seafood for \$16.50

Sesame Atlantic Salmon \$23

Salmon encrusted with seasoned white and black sesame seeds served with rice pilaf, fresh vegetables and lemoncello cream sauce

Dinner Entrees (not available at Lunch)

Ontario Pork Tenderloin \$22.50

Juicy pork pan seared to medium-well served with creamy garlic mashed potatoes, fresh vegetables and apple-strawberry marmalade

Herb Chicken \$21

Grilled butterflied chicken breast served with roasted potatoes Provencal, fresh vegetables and Saskatoon berry coulis

New York Striploin Steak - Center cut AA beef grilled to your specifications served with roasted potatoes Provencal, fresh vegetables

8 oz. - \$25 10 oz. - \$28 12 oz. - \$31 14 oz. - \$34

add garlic tiger shrimp to any steak and feast on surf and turf for \$10

Fillet Mignon \$33

7 ounces of classic bacon wrapped AA beef tenderloin served with roasted potatoes Provencal, fresh vegetables

New Zealand rack of lamb \$34

Roasted to perfection and served with creamy garlic mashed potatoes and fresh vegetables

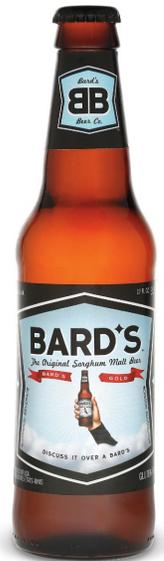
Gluten Free Desserts

Save room for one of our delicious desserts.
We always have a few that are gluten free.

Crème Brule
Decadent Chocolate Torte
Fresh fruit
Tartuffos

Bard's Gold Gluten Free Beer \$7.25 355 mL

100% malted sorghum beer providing traditional beer flavour that everyone can enjoy. Medium clear amber gold colour with a moderate head; aromas of roasted malt and toasted grains with sweet fruit notes; off-dry and light bodied with balanced hops and flavours of apple, caramel and sweet grain.



Little Extras

garlic aioli / Caesar dressing / extra sauce / side of parmesan - \$2

Side of sautéed mushrooms or onions - \$4.50

Plate sharing charge for main courses and pastas - \$7

Like us on [facebook](#) to get up to the minute info on our monthly festivals, live music, special events, holiday hours and coupons

Thank you for Choosing the Buell Street Bistro