

Gluten Free Menu

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

Welcome! Please inform your server of any allergies.

Gluten Free Bread with extra virgin olive oil and Balsamic vinegar \$4

Soup du Jour - please ask your server for today's freshly made selection \$6.75

Salads

Bistro Bouquet - artisan lettuce garnished with fresh vegetables \$7/ \$13

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

Creamy 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 \$7
Add a sesame crusted salmon fillet or garlic tiger shrimp for \$11

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

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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 garlic 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 garlic 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 garlic aioli \$14.50

Steak Frites - Grilled 7 oz. AA striploin steak grilled to your
specifications; served with home cut French fries \$20

Entrees (Lunch & Dinner)

Indo Stir Fry \$23

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 \$26

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 \$17

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

Entrees (Lunch & Dinner)

Magnifico \$18

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

with chicken breast add \$6.50

Seafood Pasta \$26

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 \$18

Sesame Atlantic Salmon \$23

Teriyaki glazed Salmon encrusted with seasoned white and black sesame seeds served with rice pilaf, fresh vegetables

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 white wine shitake mushroom cream sauce

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 \$11

Fillet Mignon \$34

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

New Zealand rack of lamb \$35

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

Little Extras

garlic aioli / Caesar dressing / extra sauce / side of asiago - \$1
Side of sautéed mushrooms or onions - \$4.50
Plate sharing charge for main courses and pastas - \$7

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**Thank you for Choosing
The Buell Street Bistro**