

Gluten Free Menu

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

Welcome! Please inform your server of any allergies.

Soups & Starters

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

Olives - Herb marinated black and green olives \$4

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

Baked Brie - 5 ounces of brie cheese brushed with maple syrup and rolled in ground walnuts; topped with spiced mango chutney; served with gluten free bread \$15

Classic Escargot - sautéed with parsley and garlic butter au gratin; served with gluten free bread \$14.50

Summer Shrimp - 5 chilled shrimp with chimichurri and sriracha aioli \$15

Mussels

One pound of fresh PEI mussels (while quantities last) choose from \$17

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

Pesto Rosso - Sundried tomato pesto, fresh dill, white wine

Served with gluten free bread for dipping..... add a side of home-cut fries \$7
(Our deep fryer is not designated gluten free)

Salads

Bistro Bouquet Salad - artisan lettuce garnished with tomato, cucumber, carrots, bell peppers, radishes and a side of citrus herb vinaigrette \$10 / \$18

Caesar Salad - homemade dressing, bacon bits, Parmesan \$11/ \$20

Athenian Salad - A chunky Greek salad with tomato, peppers, cucumber, red onions, marinated feta, olives and citrus herb vinaigrette \$12 / \$22

Add marinated chicken to any salad for \$12

Add a pan seared salmon fillet \$15 / add 5 garlic shrimp to any salad for \$14

Our servers will be happy to tell you about our dinner specials. Most are Gluten Free or can be adjusted to be GF. All specials include soup of the day or garden salad.... For onion soup (no crouton) Caesar or Athenian salad, add \$2.50

Entrees

Curried Quinoa bowl \$23

Curried ancient grain quinoa served chilled with chick peas, cucumber, peppers, carrots and tomatoes; tossed with citrus vinaigrette and topped with toasted seeds

Marinated Chicken \$27

Pan seared lemon and herb marinated boneless chicken breast served with roasted potatoes provincial, sauteed vegetables and spiced mango chutney

New Orleans Sauté \$31

Basmati rice sauteed with chicken breast, shrimp, seasonal vegetables and our sweet and spicy Cajun sauce; Ask for it mild, medium or hot!

Seafood Thermidor \$33

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 Pasta \$33

Gluten free pasta sautéed with tiger shrimp, sea scallops, salmon, zucchini, onions, mushrooms, peppers and a white wine cream sauce; topped with Parmesan cheese (vegetarian version without seafood \$23)

Mediterranean Salmon \$32

Baked fresh Atlantic Salmon fillet topped with sun dried tomato-dill pesto, olive oil and garlic served with basmati rice and fresh sauteed vegetables

Ontario Pork \$29

Orange marinated butterflied pork tenderloin grilled to medium well served with French fries or roasted potatoes, fresh vegetables and siracha garlic aioli

New York Striploin 8 oz-\$38 / 10 oz-\$43

Center cut AAA beef grilled to your specifications served with roasted potatoes Provencal, sauteed vegetables and fresh herb chimichurri

Add 5 garlic shrimp to any main course for \$14
Add sautéed mushrooms or onions for \$8

Prices do not include HST