

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 \$4.50

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 gluten free bread \$15.50

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

Mussels

One pound of fresh PEI mussels (while quantities last) choose from:

Tuscan - Pesto, tomato, artichoke hearts, white wine \$18

Garlic Lovers - Roasted garlic, red onion, parsley, cream, white wine \$18

Served with gluten free bread for dipping..... add a side of house-cut fries \$8
(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 \$11 / \$18

Classic Caesar Salad - Fresh Romain Lettuce tossed in house Caesar dressing topped with 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 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 gluten free.

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

New Orleans Sautee \$33

Sauteed spicy sausage, chicken breast, black tiger shrimp, seasonal vegetables and our secret sweet and spicy Cajun cream sauce served over basmati rice
Ask for it medium or hot!

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 Rosé Pasta \$34

Gluten free pasta sautéed with tiger shrimp, sea scallops, salmon, mushrooms, onions, peppers 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

Almond 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 / 10 oz-\$45

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

Add 5 garlic shrimp to any main course for \$14
Add sauteed mushrooms or onions for \$9

Prices do not include HST