

# The Buell St. Bistro

Modern Mediterranean & Market Garden Cuisine in historic downtown Brockville  
27 Buell Street, Brockville, Ontario (613) 345-2623

Welcome! A gluten free version of our menu is available.  
Please inform your server of any allergies. Bon Appetit!

**Warm bread with extra virgin olive oil & balsamic vinegar \$4**

## Soups

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

**French Onion Soup** - with garlic croutons and melted Swiss cheese \$9

## Salads

**Our homemade house dressing is an Italian balsamic vinaigrette;  
We also offer blue cheese, 1000 Islands and ranch**

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

**Caesar Salad** - homemade dressing, garlic croutons, 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

## Starters

**Warm bread with extra virgin olive oil & balsamic vinegar** \$4

**Bruschetta** - tomatoes, onions, garlic, basil and olive oil on a nan flatbread \$ 10  
**with smoked cheddar or chevre or feta** \$12

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

**Classic Escargot** - sautéed with parsley & garlic butter au gratin; served w/ bread \$12

## Mussels

Fresh from P.E.I.- small (1 lb.) \$13 or large (2 lbs.) \$21

**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

**Served with crusty bread for dipping..... add a side of home-cut fries** \$5

## Entrees (Lunch & Dinner)

**Agnolotti Pomodoro** \$18

Jumbo pasta purses stuffed with a creamy four cheese blend layered with roasted red peppers in a garlic herb tomato sauce topped with Asiago

**Vegetarians Dream** \$17

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

**Magnifico** \$18

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

**with chicken breast add \$7**

**Seafood Fettuccini** \$26

Fettuccini 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**

## 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

### **Sesame Atlantic Salmon \$23**

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

## Dinner Entrees (not available at Lunch)

### **Ontario Pork \$22.50**

Juicy pork tenderloin 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 and green peppercorn sauce

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 and Bordelaise sauce with a touch of blue cheese

### **New Zealand rack of lamb \$35**

Roasted to perfection and served with Creamy garlic mashed potatoes, fresh vegetables and roasted garlic red wine thyme sauce

## Available Lunch Only

11AM to 3PM

Sandwiches are served with choice of:  
**soup of the day or bistro salad or fries.**  
upgrade to any soup or salad menu choice for \$2 extra

**Norwegian Roulade** - smoked salmon, lettuce, cucumber and red onion wrapped in a flour tortilla with garlic aioli \$14.50

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

**Club Panini** - Marinated chicken breast, lettuce, tomatoes, onion and bacon on a ciabatta bun with garlic aioli \$14.50

**British Panini** - Shaved striploin, sautéed onions and Swiss cheese on a garlic buttered ciabatta bun \$15

**Grilled Cheese Melt** - Smoked cheddar, creamy brie, artichoke hearts and tomato on an open faced flatbread served with garlic aioli \$14.50

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

## Little Extras

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

Prices do not include HST