

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!

NEW! - Basket of warm bread with garlic olive oil & balsamic vinegar \$4

Soups

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

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/ \$12.50

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 \$6.50
Add a sesame crusted salmon fillet or garlic tiger shrimp for \$10
Add sliced smoked salmon and capers for \$6.50

Starters

NEW! - Basket of warm bread with garlic olive oil & balsamic vinegar \$4

Bruschetta - tomatoes, onions, garlic, basil and olive oil on a nan flatbread \$9.50
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 \$17.50

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 \$16.50

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

Magnifico \$17

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

with chicken breast add \$6.50

Seafood Fettuccini \$23.50

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 \$17

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 \$25

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 \$10

Fillet Mignon \$33

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 \$34

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 - \$2

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