

# The Buell Street Bistro

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

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Welcome! Gluten Free and Vegetarian versions of our menu are available.  
Please inform your server of any allergies. Bon Appetit!

## Soups & Starters

**Warm bread** - served with extra virgin olive oil and balsamic vinegar \$4

**Olives** - Herb marinated black and green olives \$4.50

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

**French Onion Soup** - with garlic croutons and melted Swiss cheese \$12

**Baked Brie** - 4 ounces of brie cheese brushed with honey and rolled in ground pecans; topped with sour cherry compote; served with Naan \$15

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

## 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

**add a side of house-cut fries \$8**

## Salads

**Bistro Bouquet Salad** - artisan lettuce garnished with tomato, cucumber, carrots, bell peppers, radishes, red onion and pickled cabbage; citrus herb vinaigrette \$11 / \$18

**Classic Caesar Salad** - Fresh Romaine Lettuce tossed in house Caesar dressing topped with garlic croutons, 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**

**Please ask about our nightly two course dinner specials and view the special's board for our daily cocktail and wine features!**

## **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 Fettuccini \$34**

Fettuccini pasta sautéed with tiger shrimp, sea scallops, salmon, mushrooms, peppers, onions, garlic 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

### **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**