

The Buell Street Bistro

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

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

Savory Cheesecake - black peppercorn-Iberico cream cheese spread
served with Nann bread wedges and tomato marmalade \$15

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

Re-imagined Shrimp cocktail - tender mini bay shrimp tossed in
rose aioli served on greens with mango salsa \$17

Mussels

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

Cardinal - Lobster bisque, green onions, shallots, cognac \$18

Fresca - Olive oil, white wine, onions, dill, arugula, pine nuts \$18

Served with crusty bread for dipping..... add a side of house-cut fries \$7.50

Salads

Bistro Bouquet Salad - artisan lettuce garnished with tomato, cucumber, carrots,
bell peppers, radishes, red onion and a side of citrus herb vinaigrette \$11 / \$18

Kicked-up Kale - Kale tossed in our house spicy Caesar dressing with
garlic croutons, bacon bits and Parmesan \$12/ \$20

Berry Pecan Salad - green and red leaf lettuce, pecans, berries; topped with a
wedge of imported cheese of the day and a citrus herb vinaigrette \$14 /\$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

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

Entrees

Mediterranean Quinoa bowl \$25

Ancient grain quinoa served chilled with black beans, cucumber, peppers, carrots, tomatoes and herbs; tossed with vinaigrette and topped with mango salsa and toasted seeds

Bistro Style "Paella" \$33

Basmati rice sauteed with chorizo sausage, chicken breast, shrimp, mussels green peas, onions, mushrooms, peppers, garlic, tomatoes, herbs and saffron

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 and a white wine cream sauce; topped with Parmesan cheese

Chili Lime Chicken \$29

Pan seared lime-chili marinated boneless chicken breast served with roasted potatoes Provençal sautéed vegetables and tangy mango salsa

Rucola Salmon \$33

Broiled fresh Atlantic Salmon fillet with topped with Rucola pesto (lemon, dill, arugula, pinenuts) Served with basmati rice and fresh vegetables

Ontario Pork \$30

Orange marinated butterflied pork tenderloin grilled to medium well served with creamy mashed potatoes, fresh vegetables and blueberry port wine sauce

New York Striploin 8 oz-\$40 / 10 oz-\$45

Canadian AAA beef grilled to your specifications served with roasted potatoes, sautéed vegetables and mushroom-green peppercorn beurre maître d'hôtel

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

Thank you for choosing the Buell Street Bistro

Prices do not include HST