



# Lunch Menu

## Enhanced Protocols

Thank you for trusting us with your dining experience. We are actively following all protocols. Your table has been reserved for 90 minutes to allow us time to properly clean between each guest and enable as many people as possible to enjoy their dining experience.

Wearing a mask is mandatory inside only when leaving your seat as is mandated by Burlington's bylaw or until things get back to "normal".

Thank you and stay safe!

## Appetizers

French Onion Soup \$12

Prepared in the classic style with a Brulée of Gruyère

Blistered Brussels Sprouts \$12

Double smoked bacon, Maldons salt, red chili and sesame seeds finished with red chili simple syrup

Bruschetta \$13

Fire roasted baguette, roasted plum tomatoes, caramelized onions, herbed Chèvre plated with Arugula purée, chive & balsamic reduction

Baked Brie \$18

Warm Double Cream Brie, rosemary crostini, roasted garlic, toasted almonds, cranberry, herb oil, lemon preserve and pea tenders

Mussels, Curry or White Wine \$16

Choose Chef's own blend of yellow curry spice, cream, shallot, leek, red pepper and scallion or prepared with butter, white wine, garlic, shallot and herbs. Frites \$4

Crab Cakes \$18

Two tender crab meat cakes with traditional herbs bound with shrimp mousse. Accompanied by chili oil, lemon, chive, red pepper and frisée.

Classic Escargot \$14

Snails nestled in Cremini mushroom caps served with garlic herb butter, Gruyère and chives

## Soup

Soup du jour \$8

## Salads

Caesar Salad \$14

Romaine hearts in garlic dressing with smoked bacon, crostini, parmesan and lemon

Arugula & Poached Pear Salad \$16

Baby Arugula with maple vinaigrette, Merlot poached pear, candied walnuts, cranberries and Stilton cheese

Beet & Goat Cheese Salad \$16

Greens in honey mustard vinaigrette, red and yellow beets. breaded Chèvre. crisp chickpeas, shaved onion, frisée and lemon

Mesclun Greens \$12

Gently tossed in herb infused balsamic vinaigrette, grape tomato, cucumber and onion sprouts

# Mains

## Quiche \$16

Handmade quiche du jour. Served with Mesclun greens or fries

## Pasta du jour Market price

Our kitchen creates incredible daily pasta specials

## Salmon Strudel \$18

Lemon brushed salmon with goat cheese, asparagus and sun-dried tomato wrapped in puff pastry, plated with vodka cream reduction, lemon and frisée. Served with Mesclun greens or fries

## Fish & Chips \$19

Chardonnay battered haddock filet, coleslaw, tartar sauce, lemon and parsley

## Steak and Frites \$36

Grilled 10 oz New York Striploin, house cut fries, French beans, carrot, beet, Brandy infused beurre composé

## Chicken Waldorf Salad \$17

Tender white meat chicken, toasted almonds, raisins, mandarin oranges, scallions, celery and apples dressed in a lemon mayonnaise. Plated on a bed of greens with red pepper and balsamic reduction.

## Chicken Pot Pie \$15

Tender white meat with peas, onion, carrot, celery, potato and herbs in a velvety base baked under a puff pastry dome. Served with Mesclun greens or fries

# Sandwiches & Burgers

All of our sandwiches and burgers are served with your choice of Mesclun greens or fries

## Bistro Burger \$19

A ground beef patty studded with braised beef, garnished with bacon, arugula, roasted garlic aioli, mushrooms, Gruyère, onions on a Pretzel bun

## Roast Beef Sandwich \$15

Roast Beef on Onion Poppyseed bun with horseradish mayo, Gruyère, tomato, arugula, shaved red onion

## Croque Madame \$17

A classic French grilled ham and cheese topped with a fried egg, Béchamel sauce and chive

## Chicken Panini \$16

Our pressed sandwich stuffed with chicken breast, bacon, Gruyère cheese, Ranch dressing, tomato and arugula