

Dinner 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!

Soup

Soup du jour \$8

Salads

Beet & Goat Cheese Salad \$16

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

Caesar Salad \$14

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

Mesclun Greens \$12

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

Arugula & Poached Pear Salad \$16

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

Appetizers

Blistered Brussels Sprouts \$12

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

Baked Brie \$18

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

French Onion Soup \$12

Traditional French Onion Soup prepared in the classic style, finished with a Brulée of Gruyère

Mussels, Curry or White Wine \$16

Prepared with the 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. Add Frites \$4

Bruschetta \$13

Fire roasted baguette, roasted plum tomatoes, caramelized onions and herbed Chèvre. Plated with Arugula purée, chive and balsamic reduction

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

Mains

Pasta du jour	Market price
Ask your server about our delectable Pasta du jour	
Moroccan Pork	\$26
Pork tenderloin tips with garden vegetables sautéed with Moroccan spices and finished with a butter sauce, served over Israeli couscous studded with raisins and apricots	
Steak and Frites	\$36
Grilled 10 oz New York Striploin, house cut fries, French beans, carrot, beet, Brandy infused beurre composé	
Seared Canadian Salmon	\$25
Seared Canadian Salmon with turmeric beurre blanc with kalamata olives, capers, sundried tomato and red onion over beluga lentils and asparagus	
Chicken Supreme	\$28
Chicken Supreme with truffled wild mushroom cream over wild rice, carrot, beet and bean	
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. Served with fries.	
Roasted Acorn Squash	\$20
Roasted acorn squash with wild rice, garden vegetables, curry cream, chickpeas, onion sprouts and red chili	
Schnitzel	\$22
With Jägermeister cream, shiitake mushrooms over roasted potato, carrot, golden beet, beans and micro greens	
Beef Bourguignon	\$30
Red wine braised beef chuck, pomme purée, shiitake, caramelized pearl onions, demi grace, port reduction, carrot, golden beet and french beans	
Fish & Chips	\$19
Chardonnay battered haddock filet, coleslaw, tartar sauce, lemon and parsley	
Lamb Shank	\$28
Frenched and rubbed with Moroccan spices, braised in veal stock with caramelized onion, raisins and apricots, plated with braising jus, Hasselback potato, carrot, beets, French beans and pea tenders	