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## SOUPS

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*All Soups Are Served with Garlic Toast*

### **Chef's Daily Crafted Soup**

CUP | 6    BOWL | 8

### **Bistro French Onion Soup | 10**

### **Prawn & Chicken Wonton Soup | 15**

Savory chicken wontons, tiger prawns, and a medley of mixed vegetables.

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## SALADS

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*All Salads Are Served with Garlic Toast*

### **Signature Garden Greens**

Half | 8    Full | 12

Mixed greens, julienne carrots, cucumbers, tomatoes, cheddar cheese, and our homemade roasted red pepper vinaigrette.

### **Classic Caesar Salad**

Half | 9    Full | 14

Fresh romaine lettuce, crunchy croutons, savory bacon bits, and our signature homemade Caesar dressing.

### **Arugula & Goat Cheese Harvest Salad | 15**

Organic arugula, tomatoes, cucumbers, carrots, candied pecans, apple slices, goat cheese, and honey-apple vinaigrette.

### **Greek Salad | 16**

Crisp romaine lettuce, red onions, olives, bell peppers, tomatoes, cucumbers, and feta cheese, tossed in a classic Greek dressing.

### **Classic Cobb Salad | 21**

Baby greens, tomatoes, marinated dill cucumbers, shredded carrots, avocado, cheddar cheese, hard-boiled egg, ham, and herbed chicken breast, topped with turkey and balsamic vinaigrette.

### **Gourmet Soup & Salad Duo | 15**

Choose from the Chef's Daily Soup or Classic Parisian Onion, paired with either the Signature Garden Greens or Classic Caesar Salad.

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## ADD-ON RECOMMENDATIONS

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Grilled or Cajun Spiced Chicken | 7  
Garlic Butter or Cajun Tiger Prawns | 9  
Grilled Atlantic Salmon or Cajun Salmon | 12

## SANDWICHES & WRAPS

All burgers, wraps & sandwiches served with your choice of Soup, Salad, or Fries.

Upgrade to Baked French Onion Soup +\$3

Substitute Gluten-Free Option +3

### BURGERS

#### Bistro Burger | 19

8 oz beef patty, bacon, double cheddar, lettuce, tomato, sautéed mushrooms & onions, with homemade Bistro sauce.

#### Buttermilk Crunch Chicken | 18 Pacific Salmon | 22

Cornflake-crusted chicken breast, mozzarella, lettuce, tomato, onions, homemade Bistro sauce.

Salmon patty, Swiss cheese, avocado, lettuce, tomato, onion, remoulade sauce.

#### The Noble Bison | 23

8 oz bison patty, melted brie, lettuce, tomato, onion, sautéed mushrooms, garlic aioli.

#### Firecracker Buffalo | 19

Crispy chicken tossed in buffalo sauce, with coleslaw, dill pickle & Swiss cheese.

#### Veggie Garden Burger | 17 (V)

Plant-based patty with sautéed mushrooms & onions, Swiss cheese, arugula, tomatoes, and herb spread.

### WRAPS

#### Falafel Wrap | 17 (V)

Crispy falafel with hummus, spinach, tomato, cucumber, banana peppers, feta, tzatziki, all wrapped in a soft tortilla.

#### Chicken Souvlaki | 17

Marinated chicken breast, lettuce, tomato, onion, cucumber, peppers, feta, tzatziki.

#### Ginger Beef Wrap | 18

Crispy ginger beef, julienne vegetables, Asian noodles, and peanuts tossed in a sweet chili sauce, wrapped in a soft tortilla with fresh lettuce.

#### Cajun Chicken BLT | 17

Cajun chicken breast, wild boar bacon, lettuce, tomato, mozzarella, garlic mayo.

#### Buffalo Caesar Wrap | 17

Crispy chicken, romaine, Asiago cheese, parmesan Caesar dressing, wrapped in a soft tortilla.

### SANDWICHES

#### Chicken Tikka Naanwich | 18

Chicken tikka, crisp lettuce, Cilantro Tomato-Cucumber Slaw, mozzarella, and creamy cucumber sauce on warm naan.

#### Reuben | 18

Corned beef, sauerkraut, Russian dressing, mozzarella, served on rye bread.

#### The Bistro Beef Dip | 19

Shaved roasted beef, sautéed onions, Swiss cheese, horseradish mayo, served on Italian loaf with au jus.

#### Monte Cristo | 19

Ham, turkey, and Swiss on egg-dipped sourdough.

#### Steak Sandwich | 24

7 oz AAA N.Y. steak, sautéed mushrooms, creamy blue cheese sauce, served on garlic toast.

#### Spinach & Feta Melt | 17 (V)

Grilled spinach and tomato with feta and mozzarella on sourdough.

## SIDES & UPGRADES

Gravy | 3

Upgrade to Classic Poutine | 6

Cajun Fries w/ Buffalo Ranch Dip ... 9 | Upgrade 3

Sweet Potato Fries w/ Mango Aioli ... 9 | Upgrade 3

Greek Fries w/ Tzatziki ... 10 | Upgrade 4

Herbed Parmesan Fries w/ Garlic Mayo ... 10 | Upgrade 4

Cajun Onion Rings w/ Buffalo Ranch Dip ... 10 | Upgrade 4

Onion Rings w/ Mango Sauce ... 9 | Upgrade 3

Truffle Tots w/ Garlic Aioli ... 10 | Upgrade 4

## DAILY DELIGHTS

### Fish & Chips | 20

Handcrafted beer-battered catfish served with fries, coleslaw, and tangy tartar sauce.

### Classic Poutine | 14

Crispy fries topped with mozzarella and homemade gravy.

**Add-Ons:**

Montreal Smoked Meat 7 | Crispy Chicken 7

### Mexican-Style Quesadillas

Onions, peppers, tomato, cheddar cheese, salsa, & sour cream.

Veggie | 17

Chicken or Beef | 20

Choice of side: Soup of the Day, House Salad, Caesar Salad, French Fries, or Baked French Onion Soup +3

## PASTAS

*Served with Garlic Toast*

**Substitute Gluten-Free Option +5**

### Baked Mac & Cheese Combo | 19

Creamy baked macaroni with a four-cheese blend, served with your choice of Caesar or House Salad.

**Add-Ons:**

Buffalo Ranch Chicken | 7      Bacon & Broccoli | 6

### Penne Napoli Classico | 19 (V)

Penne tossed with fresh cherry tomatoes, wild mushrooms, sun-dried pepperoncini, and crisp arugula in a house-made tomato sugo, finished with shredded Parmesan and a drizzle of extra virgin olive oil.

### Fettuccine alla Alfredo | 17

Fettuccine pasta tossed in a rich, cheesy Parmesan sauce.

### Shrimp Bruschetta Linguini | 23

Tiger shrimp sautéed with fresh bruschetta, tossed in extra virgin olive oil, and topped with Asiago cheese.

## ADD-ON RECOMMENDATIONS

Grilled or Cajun Spiced Chicken | 7

Garlic Butter or Cajun Tiger Prawns | 9

Grilled Atlantic Salmon or Cajun Salmon | 12

Grilled Asparagus | 6

Seared Scallops | 12

## BRUNCH

### Loaded Omelet | 19

*A hearty omelet filled with ham, bacon, onions, peppers, mushrooms, and cheddar. Served with your choice of herbed cubed hash browns or fresh fruit, and your choice of toast.*

### Mexican Breakfast Bowl | 21

*Your choice of chicken or beef taco meat, accompanied by a poached egg, avocado, cheddar cheese, jalapeño, tomatoes, cubed hash browns, salsa, sour cream, and chipotle hollandaise.*

### Quiche

*Served with your choice of herbed hash browns or fresh fruit.*

### Lorraine | 18

Bacon, mushrooms, onions, and cheddar cheese.

### Florentine | 16 (V)

Fresh spinach, sautéed mushrooms, and a blend of feta and mozzarella.

### Breakfast Poutine | 18

*Hearty herbed hash browns loaded with ham, bacon, sausage, mozzarella, and rich gravy, topped with two sunny-side-up eggs.*

### Meatlovers Skillet | 20

*A hearty two-egg scramble with bacon, ham, sausage, herbed hash browns, melted cheese, and homemade hollandaise, served with a fresh fruit cup.*

### Baked Denver Omelet Wrap | 17

Three eggs with bell peppers, onions, and cheddar cheese, wrapped and baked to perfection.

## BRUNCH SIDES

1 Egg | 2

Sliced Grilled Tomatoes | 4

Bacon | 6

Breakfast Sausage | 6

Steak Ham | 6

Herbed Hash Browns | 4

Fruit Cup | 6

House-Made Hollandaise | 2.50

Two Slices of Toast with Preserves | 3.50

**Please inform your server of any dietary restrictions or allergies.**

## BOWLS & GREENS

*All soups and salads are served with garlic toast.*

### Chef's Daily Crafted Soup

CUP | 6 BOWL | 8

### Bistro French Onion Soup | 10

**Signature Garden Greens**      *Half | 8*      *Full | 12*

Mixed greens, julienne carrots, cucumbers, tomatoes, cheddar cheese, and our homemade roasted red pepper vinaigrette.

**Classic Caesar Salad**      *Half | 9*      *Full | 14*

Fresh romaine lettuce, crunchy croutons, savory bacon bits, and our signature homemade Caesar dressing.

### Fire-Grilled Mediterranean Salad | 17

Flame-grilled romaine, fresh tomato, cucumber, peppers, and onion, topped with feta, olives, and our signature Mediterranean dressing. Served with bruschetta toast.

#### ADD PROTEIN:

Grilled or Cajun Chicken 7 || Garlic or Cajun Prawns 9 || Grilled or Cajun Salmon 12

## CHEF'S STARTERS

**3 Samosas**      **Veg 10 | Beef 14**

W/ cucumber yogurt and tamarind dipping sauce.

**Spring Rolls (5 pcs)**      **Veg 10 | Shrimp \$14**

Served with sweet chili sauce.

**Thick-Cut Bruschetta | 14 (V)**

Hearty toast with tomato, garlic, basil, Parmesan & balsamic drizzle.

**Spinach & Artichoke Parmesan Dip | 16 (V)**

Warm, cheesy dip served with naan and crunchy corn chips.

**Nachos | 21**

Corn chips topped with red & green peppers, onions, tomatoes, jalapeños, cheddar, salsa, and sour cream.

**Add: Chicken or Beef | 6    Guacamole | 5**

**Tangy Chicken Tacos | 14**

Tangy chicken, asian slaw, tomatoes, sweet chili, cilantro & lime in crispy wontons.

**Cashew Chili Chicken Lettuce Wrap | 17**

Crispy ginger chicken, fresh veggies, pineapple & cashews, wrapped in crisp lettuce.

**Chicken Wings | 18**

**Choice of flavor:** BBQ, Buffalo Ranch, Honey Garlic, Hot, Greek, Teriyaki, Lemon Pepper, or Salt & Pepper.

**Crispy Calamari | 15**

Fried calamari with onions, tomato, tzatziki, and lemon.

**Coconut Tiger Prawns | 15**

W/ sweet and zesty mango aioli.

**Stuffed Crab Mushrooms | 16**

Crab-stuffed mushrooms baked to perfection, served with garlic bread.

**Shrimp Scampi | 15**

Served with garlic bread.

**Creamy Garlic-Infused Scallops | 19**

Scallops cooked in creamy garlic sauce, served with garlic toast.

**Steamed Mussels | 17**

Mussels in a white wine broth with tomatoes, roasted garlic, and scallions, served with garlic bread.

**Boneless Dry Ribs | 17**

**Choice of flavor:** BBQ, Buffalo Ranch, Honey Garlic, Hot, Greek, Teriyaki, Lemon Pepper, or Salt & Pepper.

**Charcuterie Board | 37**

Sliced sausages, assorted cheeses, nuts, olives, pickles, artichokes, fresh fruit & crackers with Dijon mustard.

**Build Your Own Platter (Choose 4) | 41**

**Select any 4:** Wings, Boneless Ribs, Spring Rolls (Shrimp or Veg), Samosas (Beef or Veg), Wonton Chicken Tacos, Bruschetta, or Stuffed Crab Mushrooms. Served with dipping sauces.

## ENTRÉES

*All Entrées accompanied by seasonal vegetables and a choice of herb-roasted potatoes, garlic mashed potatoes, basmati rice, or daily risotto +5*

### THE BUTCHER'S CUT

RIBEYE	11oz   47	13oz   53
NEW YORK	9oz   39	13oz   45

#### CHOICE OF SAUCE | 3

Béarnaise || Creamy Blue Cheese || Whiskey Peppercorn || Chimichurri || Teriyaki

#### ADD-ON RECOMMENDATIONS

Sautéed Garlic Mushrooms   6	Grilled Asparagus   6
Cajun / Garlic Shrimp   9	Seared Scallops   12
Grilled / Cajun Salmon   12	Lobster Tail   Market price

### POULTRY & DUCK

#### Chicken Supreme (GF) | 26

Herb-marinated chicken with a zesty Chardonnay lemon butter sauce.

#### Bourbon-Infused Chicken & Shrimp (GF) | 29

Handcrafted bourbon-glazed chicken breast paired with bourbon-infused shrimp, sautéed mushrooms, and onions.

#### Bistro Chicken & Saskatoon BBQ Ribs Half 33 | Full 41

Mediterranean-style Chicken paired with slow cooked Saskatoon Berry BBQ Pork Back Ribs & Coleslaw.

#### Tuscan Style Chicken | 27

Tuscan-style chicken simmered in a creamy Parmesan sauce with spinach and sun-dried tomatoes.

#### Crispy Pan-Seared Duck Breast | 31

Seared duck breast glazed with blood orange and balsamic, topped with crispy onions.

### FRESH CATCH

#### Northern Sask Pickerel | 33

Fresh pickerel, pan-seared and served with a creamy sun-ripened tomato sauce and vibrant mango salsa.

#### Salmon Royale (GF) | 31

Tender salmon crowned with buttered spinach, drizzled with a luxurious maple mustard glaze for an elegant touch.

### VEGGIE INSPIRATIONS

#### Risotto-Stuffed Bell Peppers (GF) | 25

Grilled peppers filled with a savory corn, sun-dried tomato, and green pea risotto, served alongside grilled asparagus, tomatoes, zucchini, and herbed roasted potatoes.

#### Vegetable & Paneer Korma | 23

Paneer and fresh vegetables cooked in a mild, creamy korma sauce, served with basmati rice and garlic naan.

## BOWLS/PASTAS/BURGERS

### PASTA PERFECTION

*Served with Garlic Toast*  
*Substitute Gluten-Free Option +5*

#### Pascatori Linguini | 33

A medley of fresh seafood with leeks, tomatoes, roasted garlic, and oregano in a white wine tomato sauce, finished with extra virgin olive oil.

#### Creamy Lobster Ravioli | 35

Tender pasta filled with lobster and mascarpone, tossed in a luxurious lobster cream sauce, garnished with pine nuts and shredded Parmesan.

#### Carole Jambalaya | 27

Fettuccine with Italian garlic sausage, jumbo prawns, sautéed peppers, and our homemade tomato sauce.

#### Pesto Chicken al Forno | 25

Tender chicken and thinly sliced vegetables baked in a creamy, pesto-infused cheese sauce, served over penne pasta and finished with melted mozzarella.

### RECOMMENDATION

Sautéed Garlic Mushrooms | 6  
Cajun / Garlic Shrimp | 9  
Grilled / Cajun Salmon | 11.50

Grilled Asparagus | 6  
Seared Scallops | 12

### SIGNATURE BOWLS

#### Signature Butter Chicken | 23

Marinated chicken in a creamy tomato sauce, served with basmati rice, seasonal vegetables, and buttered naan.

#### Creamy Coconut Shrimp Balls | 25

Tiger prawn balls in creamy coconut curry with seasonal vegetables, served with basmati rice and garlic naan.

### VEGETABLE STIR-FRY | 16

Assorted vegetables and onions stir-fried with a homemade sauce served over basmati rice.

**Add: Chicken 7 || Ginger Beef 8 || Tiger prawns 9**

### BURGERS

*SERVED WITH YOUR CHOICE OF*  
*SOUP DU JOUR, HOUSE SALAD, CEASAR SALAD, FRENCH FRIES or BAKED FRENCH ONION SOUP +3*  
*Substitute Gluten-Free Option +3*

#### Bistro Burger | 19

8 Oz beef patty, bacon, cheddar, lettuce, tomato, sautéed mushrooms & onions, with homemade Bistro sauce.

#### Buttermilk Crunch Chicken | 18

Cornflake-crusted chicken breast, mozzarella, lettuce, tomato, onions, homemade Bistro sauce.

#### The Noble Bison | 23

8 oz bison patty, melted brie, lettuce, tomato, onion, sautéed mushrooms, garlic aioli.

#### Veggie Garden Burger | 17 (V)

Plant-based patty with sautéed mushrooms & onions, Swiss cheese, arugula, tomatoes, and herb spread.

## 10" PIZZAS

### Hawaiian BBQ | 25

Ham, bacon, pineapple, barbecue sauce, pizza sauce, and mozzarella.

### Tex-Mex | 25

Ground beef, onions, tomatoes, jalapeños, salsa, cheddar, and mozzarella.

### Pepperoni Margherita | 25

Ripe tomatoes, garlic, basil, pepperoni, tomato sauce, mozzarella, finished with a drizzle of balsamic glaze.

### Meat Lovers | 25

Ham, bacon, salami, sausage, pepperoni, tomato sauce, and mozzarella.

### Tuscan (V) | 23

Spinach, tomatoes, roasted red peppers, artichokes, onions, tomato sauce, and mozzarella.

### Loaded Supreme | 25

Chicken breast, crispy bacon, ham, pepperoni, Italian sausage, fresh baby arugula, pineapple, oregano, pizza sauce, and mozzarella.

### Indian Chicken Tikka | 25

Chicken marinated in Indian masala, diced paneer, tomatoes, onions, tikka masala sauce, and a sprinkle of chili flakes.

### Dill Pickle | 23

Crispy maple bacon, dill pickle, ranch, and mozzarella.

### Peach Orchard | 25

Peach, bacon, chicken, goat cheese, marinara sauce, and mozzarella.

### Athenian | 25

Chicken, feta, spinach, tomatoes, onions, peppers, olives, tomato sauce, and mozzarella.

### Substitute Gluten-Free Option +5

## SIDES / UPGRADES

Gravy | 3

Upgrade to Classic Poutine | 6

Cajun Fries w/ Buffalo Ranch Dip ... 9 | Upgrade 3

Sweet Potato Fries w/ Mango Aioli ... 9 | Upgrade 3

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