



## **PRIX FIXE \$65 per Guest**

Guests choose one item per course.

Menu can be modified at the time of booking to accommodate dietary requests.

### **Appetizers**

**BISTRO SALAD** (G/DF-GF-possible) mixed baby greens, frisée lettuce, cherry tomato, cucumber, pickled beets and quinoa, honey-beer mustard vinaigrette

**CAESAR SALAD** (G/D/Egg) Hearts of romaine, Caesar dressing, double-smoked beer bacon, house-made croutons, Parmigiano-Reggiano.

**BUFFALO WINGS** (GF/D/Soy) ½ lb house-smoked chicken wings, spicy buffalo sauce, buttermilk ranch, crudité.

**SEAFOOD CORN CHOWDER** (Seafood/D/G) salmon, bay scallops, potato, toasted corn, celery, carrots, with Delirium (+\$4.00)

### **Entrees**

**STEAK FRITES** (G/D) 8 oz. striploin, Belgian frites, Peppercorn gravy & braised stout beer mushrooms, toasted corn

**ROASTED CHICKEN SUPREME** (G/D) stout beer braised portobello, cremini mushrooms, thyme, Italian parsley, onion porter gravy, beer brined aged cheddar cheese, gratin dauphinoise, green asparagus, glazed heritage carrots coriander seed

**ATLANTIC SALMON** (GF/D/N/Fish) Grilled 6 oz salmon, wild rice & quinoa, toasted pumpkin, chia, sunflower & sesame seeds, salmon caviar, sour cream, herbs

**LARGE RAVIOLI, WHITE BEAN & KALE BAULOTTI** (D/G/V) toasted tomatoes & asiago cheese, extra virgin olive oil, roasted peppers, red onions, garlic confit, cherry tomatoes, basil, parsley, beer braised mushrooms, parmesan, cream

### **For the Sweet Tooth...**

**Belgian Chocolate Mousse, Chimay Blue**

**Sticky Toffee Pudding, Baileys Ice Cream**

**All Berry Bread & Butter Pudding, Berry Cider Ice Cream**



## **PRIX FIXE \$39 per Guest**

Guests choose one item per course.

Menu can be modified at the time of booking to accommodate dietary requests.

### **Appetizers**

**BISTRO SALAD** (G/DF-GF-possible) mixed baby greens, frisée lettuce, cherry tomato, cucumber, pickled beets and quinoa, honey-beer mustard vinaigrette

**CAESAR SALAD** (G/D/Egg) Hearts of romaine, Caesar dressing, double-smoked beer bacon, house-made croutons, Parmigiano-Reggiano.

**BUFFALO WINGS** (GF/D/Soy) ½ lb house-smoked chicken wings, spicy buffalo sauce, buttermilk ranch, crudité.

**SMOKED TOMATO SOUP** (G/D/V) Weihenstephan crème fraiche, basil

### **Entrees**

**PULLED PORK PRIMANTI** (G/D/Soy) smoked & shredded pork shoulder, wheat beer & cider vinegar, cheddar & Belgian frites

**BISTRO BURGER** (G/Egg) 6oz. angus beef patty, signature BB hot lime aioli, bistro salad & Belgian Frites

**BUFFALO CHICKEN SANDWICH** (G/D/Egg) crispy chicken, cheddar, buffalo sauce, bistro salad & Belgian Frites

**FISH TACOS** (4pc) (G/D/Fish) crispy haddock, purple slaw & crema, corn tomato, cilantro

### **For the Sweet Tooth...**

**Sticky Toffee Pudding, Baileys Ice Cream**

**Apple Strudel with Vanilla Bourbon Ice Cream**