

Bistro

YYZ

APPETIZERS & SHAREABLES

Bistro Pound Wings 	19	Lobster, Four Cheese, Spinach & Artichoke Dip	18
spiced and dusted/ kettle chips/ celery and carrot sticks/ ranch dip		warm pita	
Flavours: buffalo, barbeque, honey garlic			
Korean Fried Chicken 	16	Vegan Sriracha Honey Tempura Cauliflower 	15
gochujang glaze/ green onion/ picked radish		green onion	
Sea Salt & Peppercorn Fried Calamari	16	Wagyu Beef Gyoza 	14
breaded calamari/ garlic aioli		tamari/ scallion	
Loaded Bacon & Beans Nachos	17	Cheese & Charcuterie	
corn chips/ bacon/ tomato / black beans/ scallion/ jalapeño/ tex mex cheese/ sour cream/ salsa		bresaola/ prosciutto/ aged cheddar/ herbed goat cheese/ marinated olives/ fig chutney/ crisp baguette	
Add: grilled chicken 8 jerk chicken 7		Petite 16 Shareable 28	
Hummus and Pita 	15	Asian Platter 	
warm pita wedges/ crisp vegetables/ crumbled feta/ marinated olives		chicken satay/ shrimp spring roll/ shitake & oyster mushroom potstickers/ kimchi/ thai sweet chilli sauce	
		Petite 16 Shareable 28	

SALADS & SOUPS

Add: grilled chicken breast 8, salmon 9 or shrimp 9

Caesar 		Asian Chopped Vegan Bowl  	16
crisp romaine/ house signature dressing/ shaved parmesan/ grilled ciabatta		marinated tofu/ textures of cabbage/ carrot/ toasted cashew/ watermelon radish/ crispy seaweed/ toasted sesame/ edamame/ soy & sesame vinaigrette	
Small 10 Large 15			
Citrus House Salad  		Poached Pear and Radicchio Salad  	16
dried cranberries/ feta cheese/ toasted almond flakes/ orange/ balsamic vinaigrette		poached anjou pears/ arugula/ maple toasted pecan/ pickled red onion/ crumbled goat cheese/ pomegranate/ house bold sherry vinaigrette	
Small 10 Large 15			
Leek & Potato Soup  	Petite 6 Large 9	Soup of the Day	Petite 6 Large 9

GOURMET PIZZA AND FLAT BREADS

Meat Lovers	18	Italian Flat Bread 	17
italian sausage/ pepperoni/ bacon/ mozzarella cheese		parmigiano asiago/ grape tomato/ grilled marinated artichoke/ baby arugula/ extra virgin olive oil/ pesto	
Jerk Chicken	18	Mushroom and Goat Cheese Flat Bread 	17
jerk chicken/ red onion/ green pepper/ mozzarella cheese		boursin cheese spread/ caramelized onion/ baby arugula / balsamic glaze	
Primavera 	17		
broccoli/ green pepper/ onion/ mushroom/ olive/ pesto/ mozzarella cheese			



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

Prices subject to applicable taxes. Gratuities not included.
Parties of 6 or more, a 15% service charge will be added to the bill.
We are not a nut free facility.

BURGERS, SANDWICHES & MORE...

served with choice of french fries, sweet potato fries, house greens or soup of the day.

Classic Cheeseburger	20	Fish Tacos	21
8oz angus burger/ cheddar cheese/ pickles/ lettuce/ tomato/ red onion		baked cod/ shredded cabbage/ pico de gallo/ cilantro lime crema/ flour tortilla	
Add: mushroom & bacon 3			
Nashville Chicken Burger	21	House Club Wrap	21
chicken schnitzel/ homemade louisiana hot & sweet sauce/ mayonnaise/ pickle chips/ green lettuce/ peppered monterey jack cheese		grilled chicken breast/ bacon/ sliced tomato/ tortilla wrap/ lettuce/ sundried tomato pesto aioli/ monterey jack cheese	
Tuscan Chicken Sandwich	20	Quesadilla 	19
grilled chicken / provolone cheese/ roasted red pepper/ sliced tomato/ pesto aioli		trio of peppers and onion/ tex-mex cheese/ salsa/ sour cream	
NY Steak Sandwich	27	Grilled Portobello & Vegetable Sandwich 	19
6oz striploin/ sautéed mushroom & onions/ swiss cheese/ sundried tomato pesto aioli/ ciabatta bread		crisp greens/ sliced tomato/ roasted pepper, onion & zucchini/ peppered monterey jack cheese/ sundried tomato pesto aioli/ rosemary focaccia	

FIRE & GRILL

All steaks are AAA grade and rubbed with mountain steak spice.
Served with gluten free veal jus and one side of your choice.

8oz. Rib Eye	42	Sides (Extra \$4 each)
6oz. Striploin & Garlic Shrimp	40	french fries
BBQ Pork Ribs		roasted fingerling potato
served with coleslaw & choice of side		rice pilaf
Half Rack 27 Full Rack 35		house green salad
		seasonal vegetable

ENTRÉE

Sole Meunière	36	Fish & Chips	26
canadian wild sole/ caper, shallot, lemon & herb butter/ herb fingerling potatoes/ asparagus		wasabi scented cod fillet/ house coleslaw/ tartar sauce	
Grilled Salmon 	36	All Day Breakfast 	19
tarbais bean ragout/ grilled asparagus/ roasted butternut squash/ basil oil		3 eggs any style/ bacon/ grape tomatoes/ french fries/ toast	
Chicken Breast Hunter Style 	29	Entrée Of The Day	
potato gratin/ mushroom sauce/ sautéed tomato/ seasonal vegetable		ask your server	

PASTA & BOWLS

Garden Penne 	22	Lobster Ravioli	27
seasonal vegetables/ roasted peppers/ pesto cream sauce/ shaved parmesan/ garlic ciabatta		tomato lobster bisque/ toasted pine nuts/ asparagus/ charred baby onion	
Add: grilled chicken 8 salmon 9 shrimp 9		Butter Chicken 	26
Pad Thai Noodles		mix green salad/ fragrant basmati rice/ naan	
rice noodle/ asian vegetables/ bok choy/ vegetable spring roll/ crushed peanut			
Vegetable & Tofu 21   Chicken 26 Shrimp 32			

DESSERT

Chocolate Orange & Ginger Cake 	12	Vanilla Crème Brûlée	11
chocolate sponge/ caramelised orange		fresh berries	
Mayan Chocolate Pyramid	12	Peach Cranberry Pie	13
chocolate mousse/ almond meringue/ crunchy chocolate		vanilla ice cream/ caramel sauce	
Coconut Malibu cheesecake	12	Ice Cream	7
seasonal fresh berries		vanilla/ chocolate/ strawberry	