






# Menu

## BISTRO YYZ





### APPETIZERS & SHARABLES

<b>Bistro Pound Wings</b> 	20
spiced and dusted, kettle chips, celery and carrot sticks, ranch dip	
Flavours: Buffalo   Barbeque   Honey Garlic	
<b>Korean Fried Chicken</b> 	17
gochujang glaze, green onion, pickled radish	
<b>Sea Salt &amp; Peppercorn Fried Calamari</b>	17
breaded calamari, garlic aioli	
<b>Loaded Bacon &amp; Beans Nachos</b>	18
corn chips, bacon, tomato, black beans, scallion, jalapeño, Tex Mex cheese, sour cream, salsa	
Add: Buffalo Chicken 8    Add: Barbeque Chicken 8	
<b>Hummus &amp; Pita</b> 	16
warm pita wedges, crisp vegetables, crumbled Feta, marinated olives	
<b>Shrimp Dip Scampi</b>	19
warm pita chips	
<b>Zucchini Fries</b> 	16
honey sriracha aioli	
<b>Wagyu Beef Gyoza</b> 	15
tamari, scallion	
<b>Cheese &amp; Charcuterie</b>	Petite 17    Shareable 29
bresaola, prosciutto, Italian salami, aged Cheddar Brie cheese, marinated olives, fig chutney, crisp baguette	
<b>Asian Platter</b> 	Petite 17    Shareable 29
chicken satay, shrimp spring roll, shiitake & oyster mushroom potstickers, kimchi, Thai sweet chilli sauce	

### GOURMET PIZZA AND FLAT BREADS

<b>Meat Lovers</b>	19
Italian sausage, pepperoni, bacon, Mozzarella cheese	
<b>Barbeque Chicken</b>	19
red onion, bacon, barbeque sauce	
<b>Primavera</b> 	18
broccoli, green pepper, onion, mushroom, olive, pesto, Mozzarella cheese	
<b>Burrata Flat Bread</b> 	19
burrata, sundried tomato pesto, grape tomato, grilled marinated artichoke, basil, extra virgin olive oil, balsamic glaze	
<b>Mushroom &amp; Goat Cheese Flat Bread</b> 	18
Boursin cheese spread, caramelized onion, kale, balsamic glaze	

### SALADS AND SOUPS

<b>Caesar</b>	Small 11    Large 16
crisp romaine, house signature dressing, shaved Parmesan, croutons	
<b>Tangled Greens</b>  	Small 11    Large 16
sliced strawberries, Feta cheese, candied pecans, house bold sherry dressing	
<b>Green Salad</b>  	17
kale, textures of cabbage, carrot, Brussel sprouts, edamame, granny smith apple, caramelised pecan, cranberry, toasted pumpkin seeds, poppyseed dressing	
<b>Cobb Salad</b> 	17
romaine lettuce, cucumber, cherry tomato, red radish, avocado, Gorgonzola, bacon, house white balsamic dressing	
Add: Grilled Chicken Breast 9   Salmon 10   Shrimp 10	
<b>Carrot &amp; Lentil Soup</b>	Petite 6    Large 9
<b>Soup of the Day</b>	Petite 6    Large 9

### BURGERS, SANDWICHES AND MORE...




<i>Served with choice of French fries, sweet potato fries, house greens or soup of the day</i>	
<b>Classic Cheeseburger</b>	21
8 oz angus burger, Cheddar cheese, pickles, lettuce, tomato, red onion	
Add: Mushroom & Bacon 3	
<b>Tex Mex Chicken Burger</b>	22
chicken schnitzel, Monterey Jack cheese, chipotle aioli, pickle jalapeño chips, green lettuce, honey mustard slaw	
<b>Tuscan Chicken Sandwich</b>	22
grilled chicken , Provolone cheese, roasted red pepper, sliced tomato, pesto aioli	
<b>NY Steak Sandwich</b>	28
6oz striploin, sautéed mushroom & onions, Swiss cheese, sundried tomato pesto aioli, ciabatta bread	
<b>Fish Tacos</b>	22
baked cod, shredded cabbage, Pico de Gallo, cilantro lime crema, flour tortilla	
<b>Buffalo Chicken wrap</b>	22
crispy chicken, tomato, lettuce, ranch, buffalo sauce, Tex Mex cheese	
<b>Quesadilla</b> 	20
trio of peppers and onion, Tex Mex cheese, salsa, sour cream	
<b>Grilled Portobello &amp; Vegetable Sandwich</b>	20
crisp greens, sliced tomato, roasted pepper, onion & zucchini, spicy Monterey Jack cheese, sundried tomato pesto aioli, rosemary focaccia	





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## BISTRO YYZ

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.		
8 oz Rib Eye		44
6 oz Striploin & Garlic Shrimps		42
BBQ Pork Ribs	Half Rack 28    Full Rack 37	
served with coleslaw & choice of side		
Sides (Extra \$4 each)		
French Fries	Sweet Potato Fries	
Steamed Rice	House Green Salad	
Seasonal Vegetable		

PASTA & BOWLS	<b>Garden Penne</b> 	23
	seasonal vegetables, roasted peppers, pesto cream sauce, shaved Parmesan, garlic ciabatta	
	<b>Add:</b>	
	Grilled Chicken Breast 9   Salmon 10   Shrimp 10	
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<b>Pad Thai Noodles</b> 		
rice noodle, Asian vegetables, bok choy, vegetable spring roll, crushed peanut		
<b>Choose:</b>		
Vegetable & Tofu 22   Chicken 27   Shrimp 33		
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<b>Spaghetti Alle Vongole</b>		32
clams, nduja sausage, pinot grigio, Parmigiano Reggiano		
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<b>Butter Chicken</b> 		27
mix green salad, fragrant basmati rice, naan		

ENTRÉE	
<b>Moroccan Spiced Pacific Snapper</b> 38	
cranberry kale cous cous pilaf, tomato nage, steamed broccoli, baby carrots	
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<b>Lemon &amp; Herb Baked Salmon</b>  38	
herb tossed fingerling potato, seasonal vegetable, dill Hollandaise	
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<b>Chicken Breast Hunter-Style</b>  30	
potato gratin, mushroom sauce, sautéed tomato, seasonal vegetable	
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<b>Fish &amp; Chips</b> 27	
Wasabi scented battered haddock fillet, house coleslaw, tartar sauce	
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<b>All Day Breakfast</b> 20	
3 eggs any style, bacon, grape tomatoes, French fries, toast	
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<b>Entrée of the day</b>	
Ask your server	

DESSERT	
<b>Carrot Walnut Cake</b>  13	
caramel drizzle	
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<b>Mayan Chocolate Pyramid</b> 13	
chocolate mousse, almond meringue, crunchy chocolate	
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<b>Skors Cheesecake</b> 13	
caramel drizzle	
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<b>Vanilla Crème Brulée</b>  12	
fresh berries	
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<b>Deep Dish Apple Pie</b> 14	
vanilla ice cream	
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<b>Ice Cream</b> 9	
vanilla   chocolate   strawberry	