



RESTAURANT WEEK

Menu

SEPTEMBER 10-16, 2023

APPETIZER (CHOOSE 1)

Bistro House Salad - mixed greens, tomatoes, cucumbers and red onion served with a champagne shallot vinaigrette

Hummus of the Day - served with raw veggies & flatbread crackers

Mussels Provincial - tossed with garlic and shallot white wine sauce

Toasted Ravioli - toasted cheese ravioli served with marinara sauce

Chef's Specialty appetizer du jour

ENTREE (CHOOSE 1)

Harvest Garden Tortellini - seasonal fresh vegetables tossed in a white wine, garlic sauce served over five cheese tortellini

Fish & Chips - buttermilk tempura fried haddock served with tartar sauce, coleslaw and house-made fries.

Chicken Milanese - Italian breaded chicken, heirloom cherry tomatoes, mesclun greens, lemon cream sauce, served over angel hair pasta

Shrimp Scampi - Jumbo shrimp cooked in butter, garlic, and white wine sauce. Served over angel hair pasta.

Honey Dijon Pan Seared Salmon - Scottish Salmon seared with a honey dijon glaze served with bistro vegetables & starch of the day.

Roast Prime Rib or Beef - served with Au jus, chef's selection of starch & vegetables.

DESSERT (CHOOSE 1)

Freshly Baked Mile High Apple Pie

Sliced Pumpkin Roll

Pavlova - served with fresh berries & whipped cream

Chef's Dessert selection du jour

\$35 PER PERSON (NOT INCLUDING BEVERAGES, TAXES OR GRATUITY)

POST ABOUT RESTAURANT WEEK USING #DINELGR FOR A CHANCE TO WIN A GIFT CERTIFICATE!