

DT Bistro – Dinner

starters

Crisp Vegetable Spring Rolls with Mango Salsa	6
Crisp Seafood Spring Rolls Shrimp, Crab with Mango Salsa	6
Wild Mushroom Tart Baked Crispy Phyllo with Goat Cheese	8
Grilled Calamari Lemon miso vinaigrette on mixed greens	10
Crispy Soft Shelled Crab Lightly fried till crisp served with roasted pepper aioli and mixed greens	10
P.E.I. Mussels <i>1 lb for 10/2 lbs for 15</i> Steamed in a coconut curry broth or tomato white wine broth	

Duo of Bruschetta Heirloom tomatoes with creamy goats milk ricotta & shrimp with tomato garlic pesto	15
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pasta

Mushroom Pappardelle Roasted Garlic, Fennel, Tomatoes, in a Light Creamy White Wine Sauce add Braised Beef 6	16
French Potato Gnocchi Seasonal market vegetables in a sage butter sauce	18
Chicken Artichoke Fusili Tomato white wine sauce with fresh herbs	15
Crab & Ricotta Cannelloni Baked with homemade tomato sauce	18
Lobster & Chorizo Pappardelle with wild mushrooms and fennel in a rose sauce	24

soups and salads

Wild Mushroom Soup	7
French Onion Soup Classic baked French soup with Gruyere	8
Poached White Tuna Salad <i>12/20</i> Poached in olive oil with a side of orange and fennel salad, olives and capers	
House Mixed Greens A daily mix of fresh leafy greens composed seasonally with our house dressing	7
House Caesar <i>add Chicken 5</i>	8

mains

Angus Beef Burger Brioche bun, mustard, onion jam & frites	14
King Ko Duck Breast Quick seared with a cassis demi-glace served with roasted seasonal fruit and fennel	18
Marinated Grilled Lamb Chops With Couscous and Seasonal Vegetables	18
Chimichurri Sirloin Steak Grilled Angus beef served with a vibrant and herbaceous Argentinean marinade served with frites or mash	26
Baked Mahi Mahi Served on a vegetable ratatouille, couscous with a crushed almond pesto	24
Grilled Seafood Platter Prawns, scallops and calamari in a lemon butter caper sauce with roasted vegetables	26
Rack of Lamb <i>26 for one /42 for two</i> Rosemary and garlic crust, blueberry caramelized onion demi-glace, truffled mash and seasonal vegetables	



Sides

French Fries 4 / Sweet Potato Fries 5
Pesto Shrimp 8/ Seasonal Roasted Veg 6
Mushroom & Herbed Butter 6
French Beans & Asiago 7/Quinoa & Veg 7

3 Course Prix Fixe

choice of one appetizer, main and dessert

Appetizer

Mushroom Soup / Mixed Green Salad / House Caesar Salad
Vegetarian Spring Rolls / Seafood Spring Rolls
Mushroom & Goat Cheese Phyllo Tart / Shrimp Bruschetta

Main

25	35
Wild Mushroom Pappardelle	Grilled Lamb Chop
Braised Beef Brisket Root Vegetables, Red Wine, Miso Tomato Broth Served with Garlic Mash	Grilled Seafood Platter
Crab and Ricotta Cannelloni	Baked Mahi Mahi
Angus Beef Burger	King Ko Duck Breast

Dessert

Lemon Tart/ Mascarpone Carrot Cake
Chocolate Truffle Cake / Crème Brûlée/ Blueberry Flan
or
Gelato

