



LUXÉ
BISTRO

LUNCH MENU

SOUPS

CHEF'S SOUP DE JOUR 8
Chef's daily soup creation with select garnishes

ONION SOUP "AU GRATIN" 10
Sherry scented caramelized onion broth /
house crouton / Close St. Ambroise cheese

APPETIZERS

BRUSCHETTA OF SALSA VERDE 10
Salsa verde pesto / shaved Parmigiano / confit of roasted
tomatoes / balsamic drizzle

LUXE POMME FRITES 9
Bistro shoestring potatoes / chive mayonnaise /
truffle aioli / ketchup / Himalayan salt

SEARED SEA SCALLOPS 16
Butter-braised leeks / kumquat compote

CHARCUTERIE PLATTER 29
Assortment of cured meats / cheeses / grilled vegetables /
house bread

MOULES FRITES

MOULES FRITES 18
Steamed P.E.I. mussels / white wine / garlic / fennel /
pommes frites / chive mayonnaise

SALADS

CAESAR SALAD 12
Romaine / lemon vinaigrette / Parmesan / olive oil
crouton / bacon

HOUSE SALAD 12
House vinaigrette / grape tomato / Asian pear / Portuguese
sea salt

GREEK SALAD "LUXE STYLE" 14
Vine ripened tomatoes / feta cheese / cucumber /
Kalamata Olives / fresh herb vinaigrette

PROVENCAL ROASTED CHICKEN SALAD 17
Fresh greens / c'est bon goat cheese / wild mushrooms /
black olives / fresh thyme / house vinaigrette

STEAK – PORTOBELLO SALAD 18
Sliced beef striploin / grilled Portobello / blue cheese /
crispy bacon / roasted fingerling potato / bitter greens
with Pommery mustard vinaigrette

SEAFOOD SALAD 20
Prosciutto wrapped scallops / jumbo roasted prawn /
poached mussels / frisee lettuce / grilled tomato

SANDWICHES

served with your choice of frites or house salad

DELUXE BISTRO BURGER 16
Applewood smoked cheddar / double-smoked bacon / house
pickle / red onion jam

ADD SEARED FOIE GRAS TO YOUR BURGER 11

LOBSTER "CLUB" MELT 20
Crispy bacon / creme fraiche mayonnaise / fresh tomato /
provolone

STEAK SANDWICH 17
Sliced New York steak / olive oil grilled onions /
wild mushrooms / provolone / chive mayonnaise

PORTABELLO SWISS MELT 14
Griere / tempura tomato / chive aioli

BISTRO

MAPLE ROASTED SALMON 20
Fingerling potatoes / apple - maple reduction / seasonal
vegetables

ROAST CHICKEN BREAST 20
Fingerling potato / seasonal vegetables / wild mushroom
jus

STEAK & FRITES 27
10oz New York striploin / fresh thyme butter /
pommes frites / chive mayonnaise / sea salt

6 OZ CENTER CUT BEEF TENDERLOIN 28
Fingerling potatoes / seasonal vegetables / Bordelaise "au
jus"

PLEASE ASK ABOUT OUR CHEF'S DAILY SPECIAL

PASTA

ROAST PRAWN GNOCCHI 19
Gorgonzola cream / toasted pine nuts / figs / Anjou
pear

PENNE 16
Garlic olive oil / Kalamata olives / Mill Creek farm
summer pea / roasted capsicums

CHEF DUANE KEATS
Fall/Winter menu