

Petit Bill's Bistro

Four Course Menu

Starter

Choice of:

Soup of the Day

Or

Seafood Chowder

Appetizer

Choice of:

Mixed Greens

*Mixed greens, carrot & crimson beet ribbon
tossed with a house made smoked vegetable vinaigrette*

or

Classic Greek Salad

Peppers, red onion, cherry tomatoes, olives and feta. Tossed in an herbed white balsamic vinaigrette.

Main

Choice of:

Maple Bourbon Salmon

Pan seared Atlantic Salmon topped with an orange, maple, bourbon glaze.

Served with herbed Israeli cous cous and buttered beans.

or

Ribeye

Alberta AAA ribeye, topped with a gorgonzola croquette, finished with a red wine demi reduction

Served with mini red potatoes & vegetables

or

Spicy Chicken Supreme

Dry sriracha rub and citrus marinated chicken supreme. Served risotto corn fritters,

baby kale, and a ginger-garlic broth

or

Brown Rice Bowl

Brown Rice, marinated tofu, sweet potato, cranberries, cucumber, cherry tomatoes, and sprouts.

Served with a tahini honey yogurt

Dessert

Choice of:

Crème Brûlée

or

House Cheesecake

\$68/person

(Tax & Gratuity Extra)

Wine Flights & Matches available