



Menu for February 1, 2, 8, 9

Butternut Squash & Caramelized Apple Soup

With curried apple compote

Caesar Salad

Herbed croutons, shaved grana padano and crispy bacon strips



Smoked Pork Tenderloin

\$16

Served with grilled pineapple, dauphinoise potatoes and sugar snap peas with lemon

English Style Fish

\$15

Beer-battered haddock served with fresh cut fries, coleslaw and remoulade sauce

Lasagne Duet

\$15

Meat lasagna with tomato sauce paired with grilled vegetable and béchamel roulade.

Served with herbed garlic crostini



Menu for February 15, 16, 29, March 1

Onion Soup au Gratin

Made with beef consommé, caramelized red and white onions. Served with gruyère crostini

Iceberg Wedge Cobb Salad

With Thousand Island dressing, soya soaked quail egg, crisp bacon lardons, tomato crown, avocado and blue cheese



Pot Roast

\$16

Merlot braised beef round, garlic spun potato, Brussels sprouts with macerated cherries and reduction

Chicken Paillard

\$16

Grilled flattened chicken breast marinated with garlic, lemon and rosemary on a bed of black bean-grilled corn-cilantro salsa. Drizzled with lime-ginger vinaigrette

Tortelloni with Pesto Cream Sauce

\$15

Handmade pasta stuffed with roasted pepper-goat cheese mixture. Tossed with rich pesto cream sauce



Menu for March 7, 8, 14, 15

Tortilla Soup

With avocado slices and corn tortilla strips

Greek Salad

Crisp romaine, roma tomato, cucumber, bell pepper, kalamata olive, red wine vinaigrette and feta



Beef Rouladen

\$16

A classic German dish! Served with spaetzle, braised red cabbage and pan jus

Pork Souvlaki

\$16

Skewered cuts of pork loin marinated with lemon, garlic, oregano and grilled. Served with house made tzatziki sauce, rice pilaf and grilled vegetables

Seafood Newburg

\$16

Sherry-rich cream sauce filled with fish and scallops served over rice pilaf, buttered green beans and puff pastry fleurons



Menu for March 21, 22, 28, 29

Minted Green Pea Soup

Smooth pureé of green pea scented with mint

Savory Roasted Pepper Cheesecake with Smoked Salmon

Served with micro green salad and lemon vinaigrette



Chicken Ballotine ‘Grandmere’

\$16

Boneless chicken leg with bread stuffing and braised with bacon, mushrooms, pearl onions served with pommes william and buttered carrots

Sole Bonne Femme

\$16

Poached sole with lemon, mushroom, and shallot cream sauce, piped duchesse potato and steamed rapini

Beef Pot Pie

\$15

Slowly braised beef in a rich natural jus with chunky vegetables, potato and herbed puff pastry



Menu for April 4, 5, 11, 12

Carrot & Tarragon Soup

Smooth puree of carrot with a hint of ginger. Garnished with fresh tarragon leaves

Fish Cakes

Sole fillets mixed with potato and crusted with panko crumb. Pan fried and served with caper-dill tartar



Roast Pork Loin

\$16

Sage-rubbed and oven roasted pork loin served with chasseur sauce, chateau potato and buttered asparagus

Bistro M's Chicken Cordon Bleu

\$16

Boneless supreme of chicken stuffed with thinly sliced prosciutto, emmenthal cheese, rolled with panko crumb and shallow pan fried. Served with chateau potato, buttered asparagus and sauce robert

Lamb Navarin

\$16

Slowly braised Durham region lamb shoulder with turned vegetable. Served with herbed polenta