

Menu for October 3, 4, 10, 11

Cream of Mushroom Soup

or

Classic Caesar Salad

Grana Padano, bacon, herb crouton

&≈

Sage Rubbed Roast Durham Pork Loin

Spiced apple compote, roasted potatoes and tarragon glazed carrots

\$16

Pickerel Fish'n Chips

Dill pickle potato chip crusted pickerel, fresh cut fries and red pepper tartar sauce

\$16

Spaghetti and Meatballs

Classic home-style meatballs simmered with Willow Springs merlot and tomato-basil sauce \$15

જે જે

Crème Brûlée

or

Fruit Plate



Menu for October 17, 18, 24, 25

Tomato Basil Duo

Mini grilled tomato, bocconcini, basil sandwich and tomato basil soup

or

Asian Lettuce Wraps

Thinly sliced beef, sticky rice, enoki mushroom, bell pepper wrapped, red leaf lettuce, cucumber slaw and sweet soya dipping sauce

&≈

Roast Striploin of Beef

White wine-grainy mustard marinade, Lyonnaise potatoes, sautéed Brussels sprouts with bacon and cranberry

\$17

Grilled Supreme of Chicken

Wilted spinach, black bean & corn salsa and lime - ginger vinaigrette

\$16

Tequila Grilled Scallop and Arugula Salad

Tequila-lime marinated scallops, king oyster mushroom, plum tomato, artichoke, fennel, spiced tortilla straws and lemon-basil vinaigrette

\$17

ૹજ

Chocolate Mousse and Berries

or

Grilled Pineapple

For Reservations Please Call (905) 721-2000 ext 2488 or email bistro.max@durhamcollege.ca

Prices Do Not Include Tax or Gratuity



Menu for October 31, November 1, 7, 8

Minestrone Soup

or

Smoked Salmon with Herbed Cream Cheese and Endive Spears

Smoked Atlantic salmon, caper, red onion, dill, herb cream cheese, lemon

&~

Cabbage Rolls

Beef and pork cabbage rolls, tomato sauce, spaetzle and jardinière vegetables

\$15

Lamb Shank

Braised lamb shank, herbed polenta and roasted root vegetables

\$17

Smoked Duck Breast Cobb Salad

Smoked King Cole duck breast, Boston bibb, radicchio, quail egg, charred corn, avocado, tomato, blue cheese, bacon and honey-Dijon vinaigrette

\$17

ૹજ

Apple Pie

or

Biscotti and Coconut Ice Cream

For Reservations Please Call (905) 721-2000 ext 2488 or email bistro.max@durhamcollege.ca



Menu for November 14, 15, 21, 22

Crab and Roasted Corn Chowder

Dungeness crab, charred corn and bacon

or

Mini Pastry and Mesclun Salad

Mini curried pork and beef filled pastry with mango chutney

&~6

Grilled Pork Chop

Rösti potato, braised cabbage, patty pan squash, caramelized apple and cider sauce

\$16

Buttermilk Fried Chicken

Chicken breast marinated in buttermilk and dredged in seasoned flour, champs potato, steamed broccoli, roasted beets and country gravy

\$16

Shrimp Linguine

Roma tomato, Applewood Winery's Smokin' Apple wine, sugar peas, shallots, garlic and shredded basil

\$17

2003

Classic Cheese Cake

or

Poached Pears, Wine Sorbet & Fruit Coulis

For Reservations Please Call (905) 721-2000 ext 2488 or email bistro.max@durhamcollege.ca

Prices Do Not Include Tax or Gratuity



Menu for November 28, 29, December 5, 6

Borscht Soup

or

Catfish Wonton Cups

Cajun spiced catfish and nappa cabbage slaw filled wonton cups.

&°€

Braised Beef Short Ribs

Sweet potato mash, roasted carrot, parsnip, peas and merlot jus

\$17

Trout Grenobloise

Pan seared rainbow trout, brown butter, caper, lemon, parsley, wild rice pilaf, and green beans

\$17

Penne Arrabbiata

Italian sausage, bell pepper, zucchini, mushroom and spicy tomato sauce

\$16

&~

Bread & Raisin Pudding

Rum butterscotch sauce

or

Fruit Crêpe