

SOLEIL BISTRO DATE NIGHT MENU

*Date Night for two is \$60.00 per couple.
Choose two small plates, two large plates,
and two desserts*

Available Wednesday and Thursday

»—> SMALL PLATES <—«

Leek & Gruyere Croquette

– with garlic aioli –

Caesar salad

– romaine lettuce, croutons,
parmesan, house made dressing &
anchovy –

Beet Salad

– roasted beets, goat cheese,
pistachio, dukkah –

Whipped Goat Cheese

– marinated cherry tomatoes, grilled
focaccia –

Summer Salad

– watermelon, feta, mint, strawberry
vinaigrette –

Garlic & Parm Fries

– served garlic aioli –

Thai Mussels

– Thai lemon grass and coconut
sauce, garlic baguette –

Crispy Cauliflower

– light and crispy tempura batter,
garlic aioli –

Truffle Fries

– with truffle aioli –

»—> LARGE PLATES <—«

Thai Mussels

– lemongrass and coconut sauce, grilled garlic baguette –

Spinach Fettuccine

– House made eggless pasta, hazelnut Harissa sauce, cherry
tomato, arugula (V) –

Wild Mushroom Risotto

– sautéed wild mushrooms, truffle, parmesan add grilled
chicken 5.00 –

Beyond Burger

– sautéed wild mushroom, tomato, lettuce, vegan aioli with
side fries or salad –

Lamb Burger

– 6oz patty, sumac aioli, onion rings, lettuce & tomato –

Crispy Chicken Poutine

– crispy chicken, cheese curds, gravy –

Grilled Octopus

– hazelnut harissa, cherry tomato and fennel salad –

Pork Belly

– with celery root puree, remoulade, onion –

Steak & Frites

– side gravy –

House Made Beef Burger

– 6oz patty, cheddar cheese, crispy bacon, onion rings,
truffle mayo, lettuce and tomato with side fries or salad –

Chicken Burger

– Crispy or grilled, avocado, aged cheddar, cabbage slaw,
onion rings & chipotle aioli with side fries or salad –

Pork Belly Poutine

– crispy pork belly, cheese curds, gravy –

»—> DESSERT <—«

please ask your server for this weeks selection