

SOLEIL BISTRO

»»» SMALL PLATES «««

Leek & Gruyere Croquette

– with garlic aioli \$9 –

Grilled Prawns

– sautéed almonds, beurre noisette, cherry tomato, herbs \$14 –

Crispy Cauliflower

– with garlic aioli \$9 –

Beet Salad

– roasted beets, goat cheese, pistachio & dukkah 8/16 –

House Smoked Beef Tenderloin Tartare

– with grilled baguette \$15 –

Potato Bravas

– crispy crushed potatoes with Harissa aioli, paprika salt \$9 –

Thai Mussels

– mussels in a Thai lemongrass coconut sauce 11/18 –

Summer Salad

– watermelon, feta, mint, strawberry vinaigrette 8/16 –

Lamb Terrine

– pistachio, onion jam, puffed mustard seed and grilled baguette \$12 –

Whipped Goat Cheese

– with marinated cherry tomatoes and olives, served with focaccia bread \$11 –

Caesar salad

– Romain lettuce, croutons, parmesan cheese, anchovy 8/16 –

»»» LARGE PLATES «««

Steak & Frites

– 8oz New York Sirloin \$22.00 –

Grilled Octopus

– hazelnut harissa, cherry tomatoes, fennel salad \$22 –

Spinach Fettuccine

– house-made eggless pasta, hazelnut harissa sauce, cherry tomato, arugula (V) \$19 –

Crispy Chicken Poutine

– crispy chicken, cheese curds, gravy \$16 –

Pork Belly

– with celery root puree, remoulade, onion \$18 –

White Wine Mussels

– shallot, butter & white wine sauce, grilled baguette \$18 –

Wild Mushroom Risotto

– wild mushroom, truffle, parmesan \$22 –
+ add grilled chicken 5.00 +

Smoked Beef Tenderloin

– 6oz smoked beef tenderloin, potato mille-feuille, broccolini, red wine jus \$32.00 –

Baked Mac & Cheese

– three cheese sauce with aged cheddar, gruyere, & parmesan topped with garlic bread crumbs \$14 –
+ add crispy bacon 3.00 +

Porkbelly Poutine

– crispy pork belly, cheese curds, gravy \$18 –

»»» HANDHELDS «««

served with salad or fries

House Blend Beef Burger

– 6oz house made patty, cheddar cheese, crispy bacon, onion ring, truffle mayo, tomato & lettuce \$18 –

Chicken Burger

– crispy or grilled, avocado, cheddar, cabbage slaw, onion ring, tomato & chipotle mayo \$18 –

Pork Belly and Apple

– crispy pork belly, smoked cheddar, cabbage apple slaw, apple sauce \$18 –

Lamb Burger

– 6oz patty, sumac aioli, onion rings, lettuce & tomato \$19 –

Beyond Burger

– sautéed wild mushrooms, tomato, lettuce & vegan roasted garlic aioli \$17 –

»»» SIDES «««

Truffle Fries

– with truffle aioli \$8 –

Yam Fries

– with chipotle aioli \$7 –

Garlic + Parm Fries

– with roasted garlic aioli \$7 –

Miso Charred Carrots

– sesame seeds, onion jam \$8 –

Brussel Spout Slaw

– honey mustard vinaigrette \$8 –

Broccolini

– sautéed with shallot and garlic \$8 –

18% Gratuity will be added to groups of 6 or more