

The Buell Street Bistro

Modern Mediterranean & Market Garden Cuisine in historic downtown Brockville
27 Buell Street, Brockville, Ontario (613) 345-2623

Welcome! Gluten Free and Vegetarian versions of our menu are available.
Please inform your server of any allergies. Bon Appetit!

Soups & Starters

Warm bread - served with extra virgin olive oil and balsamic vinegar \$4

Olives - Herb marinated black and green olives \$4.50

Soup du Jour - please ask your server for today's freshly made selection \$9

French Onion Soup - with garlic croutons and melted Swiss cheese \$12

Baked Brie - 5 ounces of brie cheese brushed with maple syrup and rolled in ground pecans; topped with spiced peach chutney; served with Naan \$15

Classic Escargot - sautéed with parsley and garlic butter au gratin;
served with crusty bread \$14.50

Mussels

One pound of fresh PEI mussels (while quantities last) choose from:

Cardinal - Lobster bisque, green onions, shallots, cognac \$18

Garlic Lovers - Roasted garlic, red onion, parsley, cream, white wine \$18

Served with crusty bread for dipping..... add a side of house-cut fries \$7.50

Salads

Bistro Bouquet Salad - artisan lettuce garnished with tomato, cucumber, carrots, bell peppers, radishes, red onion and a side of citrus herb vinaigrette \$11 / \$18

Classic Caesar Salad - Fresh Romaine Lettuce tossed in house Caesar dressing topped with garlic croutons, bacon bits and Parmesan \$12 / \$20

Mediterranean Salad - tomatoes, cucumber, peppers, black olives, artichoke hearts and red onion lightly dressed and topped with Iberico cheese \$14 / \$22

Add chili Lime marinated chicken to any salad for \$12
Add a pan seared salmon fillet \$15 / Add 5 garlic shrimp to any salad for \$14

Please ask about our nightly two course dinner specials and view the special's board for our daily cocktail and wine features!

Entrees

Mediterranean Quinoa \$26

Ancient grain quinoa served chilled with black beans, cucumber, peppers, carrots, tomatoes and herbs; tossed with vinaigrette and topped with toasted seeds

Indo Stir Fry \$33

A stir fry of basmati rice, chicken breast, black tiger shrimp, seasonal vegetables, coconut milk and our signature house-made curry blend; topped with sesame seeds. Ask for it mild, medium or hot!

Seafood Thermidor \$34

Tiger shrimp nestled on a fillet of Pacific snapper topped with sea scallops in thermidor sauce (onions, mushrooms, lobster paste, white wine, cream, Dijon) topped with melted Swiss cheese. Served with basmati rice and fresh vegetables

Seafood Fettuccini \$34

Fettuccini pasta sautéed with tiger shrimp, sea scallops, salmon, mushrooms, peppers, onions and a white wine cream sauce; topped with Parmesan cheese

Chili Lime Chicken \$30

Pan seared lime-chili marinated boneless chicken breast served with roasted potatoes Provençal sautéed vegetables and tangy peach chutney

Maple Hazelnut Salmon \$33

Fresh Atlantic Salmon fillet with a maple-hazelnut-preserved lemon crust broiled to perfection and served with basmati rice and fresh vegetables

Java Pork \$30

Spiced coffee rubbed butterflied pork tenderloin grilled to medium well served with creamy mashed potatoes, fresh vegetables and marsala wine sauce

New York Striploin 8 oz-\$40 / 10 oz-\$45

Canadian AAA beef grilled to your specifications served with roasted potatoes, sautéed vegetables and classic red wine green peppercorn sauce

Add 5 garlic shrimp to any main course for \$14
Add sauteed mushrooms or onions for \$9

Thank you for choosing the Buell Street Bistro

Prices do not include HST