

# Bistro Tuesdays

## To start, to share

Cheese & Charcuterie

3 pieces – \$22

4 pieces – \$28

5 pieces – \$32

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Fresh Shucked Oysters

6/\$21

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Frites & Parmesan Garlic Aioli – \$9

## Appetizers

Summer Fennel Salad – \$19

*Fennel, beets, citrus, pistachio, whipped ricotta,*

*pomegranate vinaigrette*

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Grilled Gem Lettuce – \$16

*Wild leek ranch, Parmesan, garlic pangrattato*

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Steak Tartare – \$22

*Crispy sunchoke, lovage, pickled wild leeks*

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## Mains

Haliburton Reuben – \$24

*Montreal smoked meat, Gruyère, frites*

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Steak Frites – \$34

*5 oz. prime striploin, Café de Paris butter,  
frites,*

*roasted garlic aioli, petit salad*

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Fish and Chips – \$29

*Crispy pickerel, cabbage slaw, wild leek tartar  
sauce*

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Halibut – \$42

*Cauliflower purée, caper brown butter sauce*

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Enchiladas – \$28

*Corn tortillas, roasted peppers, corn, black  
beans, mole rojo, queso, crema, avocado,  
cilantro*