

BAZARETTE

	ANTIPASTI PLATTER	\$32.00
	Charcuterie, terrines and local cheeses, served with baguette slices and fruit ketchup.	
	BEEF TARTARE	\$29.00
	Beef, pickles, capers, Dijon mustard, Worcestershire sauce and chives.	
	CAPRESE-STYLE BURRATA 🍃	\$26.00
	Burrata, strawberries, heirloom tomatoes, garlic oil, pistachio praline and balsamic reduction.	
	MEDITERRANEAN SALAD 🍃	\$18.00
	Mixed greens, sumac beets, fried halloumi, pickled onions, cucumbers, olives, pomegranate seeds, sunflower seeds and Mediterranean vinaigrette.	
	OPTION TO ADD PROTEIN (extra)	
	Chicken	\$10.00
	Shrimp	\$12.00
	Salmon	\$16.00
	CRAB CAKE	\$23.00
	Tomato and corn salsa, served with a spicy mayonnaise.	
	CHICKEN WINGS	\$18.00
	Choice of creamy Jamaican JERK sauce, Tao sauce or smoked BBQ sauce.	
	EXTRAS	
	1. Truffle fries topped with grated Parmesan.	\$9.50
	2. Sweet potato fries, served with spicy mayonnaise.	\$8.50
	3. Sautéed seasonal vegetables.	\$9.25
	BEEF CHEEK POUTINE	\$24.00
	Braised beef cheek, peppercorn sauce, cheese curds and fries.	
	SURF & TURF	\$38.50
	7oz steak, shrimp, seasonal vegetables and sweet potato fries, served with béarnaise sauce or peppercorn demi-glace.	
	SALMON FILET	\$38.50
	Salmon, Creole-style rice, pan-seared asparagus and orange chimichurri.	
	LAMB SHANK	\$36.00
	Braised lamb shank, jus de cuisson, gratin style potatoes and garlic sautéed rapini.	
	VERDE RISOTTO 🍃	\$20.00
	Arborio rice, sunflower seed pesto, Parmesan, ricotta, zucchini and asparagus.	
	OPTION TO ADD PROTEIN (extra)	
	Chicken	\$10.00
	Shrimp	\$12.00
	Salmon	\$16.00
	CHEESEBURGER (vegetarian option upon request)	\$26.00
	Ground beef patty, bacon slice, pickle, cheese sauce, tomatoes and potato bun, served with fries or salad.	
	DESSERT OF THE DAY	\$9.00

TAXES NOT INCLUDED

ARRIVE EARLY, LEAVE LATE!