# **MAINS**

## **BC WILD SALMON, 22**

Cajun Rubbed Wild Sockeye, BC Apple Salsa, Creole Pilaf, Roasted Cauliflower

#### STEAK AND FRITES, 22

7 oz Sirloin, Red Wine Hollandaise, Match Stick Fries

## **BRAISED BABY BACK RIBS, 22**

Fraser Valley Pork Ribs, Chef'S Maple BBQ Sauce, Southern Style Yam Salad

# SEAFOOD GUMBO, 18

Louisiana Style, Local Clams, Mussels, Oceanwise Prawns, Salmon, Ling Cod, Okra, Creole Rice

# FETTUCCINI, 18

Wild Mushrooms, Caramelized Onions, Grape Tomatoes, Asiago Cheese, Truffle Oil, Garlic Toast

# MORE OF A HANDFUL

served with house french fries or green salad (sub daily soup or caesar salad +2)

# **CHEESE STEAK, 16**

Sliced Sirloin, Bell Peppers, Beer Braised Onions, Wild Mushrooms, 3 Cheese Jalapeno Sauce

# PLAZA CHICKEN SUPREME, 15

Pulled Natural Chicken, Blueberry Tartar, Prosciutto, Provolone, Bacon, Tomato, Spinach, Brioche Bun

#### **DENMAN BURGER, 14**

63 Acres Farms Handmade Beef Patty, Garlic Aioli, Lettuce/Tomato, House Pickles, Caramelized Onions, Pretzel Bun

Add smoked cheddar cheese +1½ Add Two Rivers dry cured bacon +1½

Prices exclude applicable taxes. Taxes are subject to change without notice.

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# **FUN STUFF TO SHARE**

# **BRISKET POUTINE, 16**

Smoked Brisket, Village Cheese Curds, BC Craft Beer Gravy, Crisp French Fries WITHOUT THE BRISKET, 12

# **WEST END NACHO PLATE, 18**

Hand Cut Corn Tortilla Chips, Smoked Brisket, Grilled Peppers and Onions, Smoked Olives, Jalapeño Cheese Sauce, Roof Top Micro Cilantro WITHOUT THE BRISKET, 14

#### DRY RUB CHICKEN WINGS, 15

Chef's Signature "Rubbed and Roasted" Rossdown Farms Wings (Buffalo, Extra Hot - sorry, no refunds, Honey Garlic, Maple BBQ, Salt & Pepper)

#### **SMOKY CLAMS, 14**

Denman Island Savory Clams, Smoked Onion, Crisp Apple, Buttery White Wine Mustard Sauce, Rooftop Thyme, Crusty Bread

# **ADOBO LETTUCE WRAPS, 13**

Adobo Marinated Pulled Chicken, Butter Lettuce, House Pickles, Fresh Cucumbers, Crushed Cashews

#### TRIO OF GRILLED CHEESE SLIDERS, 13

Qualicum Raclette with Caramelized Onion / Camembert with Apple Relish / Smoked Cheddar with Two Rivers Dry Cured Bacon, Blackberry Ketchup

# **BISON CORN DOGS, 13**

Two Rivers Mini Bison Dogs, Cornmeal Batter, Blackberry Ketchup

# WILD MUSHROOM TACOS, 13

Foraged Mushroom Ragout, Pickled Lentils, Raclette Cheese, Fennel Relish, Corn Tortillas, Micro Sprouts

# **BOWLS AND GREENS**

#### COMOX CAESAR, 11

Baby Romaine and Spinach, Signature Dressing, Croissant Croutons, Crispy Bacon

# **OUINOA BOWL, 12**

Toasted Quinoa, Pickled Lentils, Roasted Seasonal Vegetables, Hand-picked Greens, House Vinaigrette, Happy Days Goat Cheese, Spicy Seeds

## **BLUEBERRY BOSTON BIBB, 8**

Butter-leaf, Pecan Crumble, Happy Days Goat Cheese, Wild Blueberry Vinaigrette

## WEST COAST SEAFOOD CHOWDER, 11

Chef's Secret Recipe, Clams, Mussels, Salmon Chorizo, Ling Cod

## DAILY SOUP, 8

Chef's Daily Creation

