

the Bistro

Starters

Chef's Featured Soup \$6.95

Served with a pretzel bun

Chef's Nacho Style Chips \$14.95

Fried potato chips; topped with mix cheese, tomatoes, green onions & spicy peppers. Served with salsa & sour cream

Add Guacamole \$0.75

The Bistro Single Stuffed Yorkie \$9.95

Sliced tender roast beef stuffed in our homemade Yorkshire pudding. Finished with pan jus & scallions.

Spicy Drunken Prawns \$15.95

6 prawns sautéed with red peppers, onions, spicy peppers & tossed in a vodka cream sauce. Finished with garlic bread.

The Bistro Poutine \$9.95

Canadian fries smothered with cheese curds & gravy; finished with scallions.

Side of Fries \$5.95

1 lb of Chicken Wings \$11.95

Tossed with your choice of: Salt & Pepper, Bourbon BBQ, Honey Garlic, Hot, or Jerk.

Add Ranch Dip \$0.75

Breaded Spicy Chicken Wings \$12.95 (10 count)

Served with your choice of garlic aioli or chipotle ranch.

1 lb of Dry Ribs \$11.95

Tossed with your choice of: Salt & Pepper, Bourbon BBQ, Honey Garlic, Hot, or Jerk.

Add Ranch Dip \$0.75

3-Cheese & Potato Perogies (6) \$7.95

Fried with sweet onions; topped with sour cream & scallions.

Side of Yam Fries \$7.95

Served with chipotle ranch or garlic aioli.

Salads

Add a Chicken Breast or Prawns (5) \$6

Tex Mex Salad \$16.95

Black beans, corn, green onions, tomato & mix cheese on a bed of mix greens. Finished with chipotle ranch & tortilla strips.

Palm Heart & Avocado Salad \$18.95

Tender spinach tossed with our Greek vinaigrette. Topped with palm heart, avocado, tomato, green onion, lemon, and mozza foir di latte.

Beet, Pear & Goat Cheese Salad \$14.95

Mix greens tossed with honey Dijon vinaigrette. Finished with goat cheese, poached pear, green onions & fresh beet curls.

Caesar Salad \$12.95

Crisp romaine tossed with our house Caesar dressing. Finished with bacon bits, croutons, & parmesan cheese.

Asian Salad

\$13.95

Seasonal fresh vegetables, red cabbage, & vermicelli noodles tossed in our Asian sesame dressing. Finished with bean sprouts, scallions & roasted peanuts.

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Pasta & Rice Bowl

Add a starter House Salad or Caesar \$3.50

Seafood Linguine \$23.95

Lobster, crab & prawns; tossed with diced tomato, onions, garlic, lemon, and linguine. Finished with sliced lemon, capers, smoked cheddar, & garlic bread

Roasted Mushroom Ravioli \$21.95

Roasted mushroom ravioli tossed in a parmesan wild mushroom cream sauce. Finished with roasted mushroom & truffle gouda. Served with garlic bread.

The Bistro Chicken Rice Bowl \$17.95

Chicken breast pan fried with seasonal vegetables tossed in our soy ginger sesame sauce, placed on a bed of your choice of white rice or vermicelli noodles. Finished with bean sprouts & roasted peanuts. **Sub Prawns (5) \$3.00**

The Castle Spätzle Bowl \$18.95

Your choice of Bratwurst or Chicken. Tossed in a tomato basil sauce with spätzle, grilled vegetables, & onions. Finished with parmesan cheese.

Beef Stroganoff

\$17.95

Our house braised beef roast tossed with our signature hunter sauce, sour cream & egg noodles. Served with garlic bread.

Casual Entrées

The entrées include your choice of Chef's Soup, Fries, or House Salad.

For a gluten free option substitute with lettuce wrap

Upgrade to our Caesar salad, Beef, Pear & Goat Cheese Salad, Yam Fries, or Poutine \$3.50

Chicken Fingers & Fries \$11.95

Our House breaded chicken breast; fried and served with your choice of: plum, ranch, or crunchy mustard.

Philly Cheese Steak \$16.95

Sliced roast beef, sautéed with peppers, onions, & mushrooms on a ciabatta bun. Finished with garlic aioli & truffle gouda. Served with pan jus.

The Castle Chicken Ciabatta \$14.95

Grilled chicken breast with bacon (2), emmental swiss cheese, lettuce, tomato, & red pepper aioli on a pressed ciabatta bun.

Maple Chipotle Glazed Chicken Sandwich \$14.95

Breaded chicken thigh topped with a maple chipotle glaze and served with lettuce, tomato, & chipotle ranch on a brioche bun.

Add **bacon (2), emmental swiss or smoked cheddar cheese \$1.50 ea**

Roasted Veggie Pressed Wrap \$13.95

Seasonal grilled vegetables, lettuce, tomato, roasted peanuts, vermicelli noodles, and red pepper aioli. Wrapped & pressed in a tomato basil wrap.

The Bistro Burger \$14.95

Our house made beef patty with lettuce, tomato, onion, and garlic aioli on a brioche bun.

Add **mushrooms, bacon (2), emmental swiss, smoked cheddar, or truffle gouda cheese \$1.50 ea**

Mushroom & Smoked Cheddar Beyond Burger \$15.95

Plant-based burger topped with sautéed mushroom and smoked cheddar cheese. Served with lettuce, tomato, garlic aioli on a brioche bun.

Fish n Chips (2pc) \$14.95

1pc Fish n Chips \$11.95

Our beer batter cod, served with coleslaw, lemon, & our house made tartar sauce.

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European Entrées

Served with our braised red cabbage, seasonal vegetables, and your choice of our house made spätzle, garlic mash potato, dirty rice or rice.

Bratwurst with Sauerkraut **\$17.95**

Grilled local bratwurst smothered in sauerkraut

Modenese Pork Chops **\$16.95**

Grilled pork chops finished in a rosemary white wine butter sauce

Chicken Perkelt **\$18.95**

Pan fried chicken supreme finished in a paprika, sour cream, & mushroom sauce

Our Signature House Made Schnitzels

Pork or Chicken Schnitzel **\$22.95**

Served with your choice of: mushroom cream sauce or mushroom & onion sauce.

Sub for lobster meat topped with béarnaise sauce \$5.00

Swiss Style Pork or Chicken Schnitzel **\$23.95**

Our breaded schnitzel topped with ham & emmental swiss cheese.

Add your choice of mushroom cream sauce or mushroom & onion sauce \$2.00

Veal Schnitzel **\$24.95**

Served with your choice of mushroom cream sauce or mushrooms & onion sauce.

Sub for lobster meat topped with béarnaise sauce \$5.00

Swiss Style Veal Schnitzel **\$25.95**

Our breaded schnitzel topped with ham & swiss cheese

Add your choice of mushroom cream sauce or mushroom & onion sauce \$2.00

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International Entrées

Served with our braised red cabbage, seasonal vegetable, and your choice of our house made spätzle, garlic mash potato, dirty rice or rice.

Braised Roast Beef **\$19.95**

House Braised Roast Beef; finished with Pan Jus & our House Yorkshire pudding

Full Rack BBQ Ribs **\$25.95**

½ Rack of BBQ Ribs **\$16.95**

House Braised Pork Ribs, Grilled, and finished with our House Bourbon BBQ Sauce

Roasted Mushroom Ribeye Steak **\$34.95**

8oz Angus Reserved Canadian Ribeye Cooked to your Liking and finished with a Roasted Mushroom Jus.

Oven Baked Wild BC Salmon **\$25.95**

Pan Fried & Baked Sockeye Salmon. Finished in our Lemon Caper Butter & Fresh Dill.

Grilled Jerk ¼ Chicken **\$17.95**

Leg & Thigh Chicken Grilled and then Baked with a Jamaican Jerk Sauce

**Join us Friday Nights for our Famous Prime Rib
& Yorkshire Pudding Dinner for \$24.95**

Add Prawns (5) \$6.00