

the Bistro

Starters

Beef Goulash **\$7.95**
Our Hungarian beef goulash served with a pretzel bun. Topped with sour cream & scallions

Wings **\$12.95**
12 chicken wings tossed with your choice of: salt n pepper, lemon pepper, hot sauce, bourbon BBQ, honey garlic, or sweet chili lime.

Breaded Chicken Wings **\$12.95**
12 breaded spicy chicken wings, served with chipotle mayo.

Dry Ribs **\$12.95**
1 pound of button bone ribs, tossed with salt n pepper & lemon wedges.

The Bistro Stuffed Yorkie **\$10.95**
Sliced tender roast beef stuffed in our homemade Yorkshire pudding.
Finished with gravy & scallions.

Spicy Drunken Prawns **\$15.95**
6 prawns sautéed with red peppers, onions, spicy peppers, & tossed in our vodka cream sauce. Served with garlic bread.

Shellfish Duo **\$14.95**
Mussels & clams tossed in our smokey tomato broth. Served with garlic bread.

Anna's Perogies **\$9.95**
Locally made potato perogies (6 each), boiled & pan-fried with onions.
Finished with scallions & sour cream

Your Choice of: bacon & cheddar, dill & onion, or sauerkraut.

Gluten Friendly your Choice of: bacon & cheddar or dill & onion \$3.00 extra

Chef's Nacho Style Chips

Fried potato chips, topped with mix cheese, tomatoes, green onions, olives, & spicy peppers.
Served with salsa verde & sour cream. **Add guacamole \$1.50**

Full Order \$15.95 OR Half Order \$11.95

Basket of Fries **\$5.95**

Basket of Yam Fried **\$7.95**

Basket of Onion Rings **\$10.95**

Served with chipotle mayo.

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Casual Entrées

The entrées include your choice of: Goulash, Fries, or House Salad.

For a gluten free option substitute with lettuce wrap

Upgrade to our Caesar salad, Beet, Pear, & Goat Cheese Salad, Yam Fries,
or Onion Rings \$3.50

- The Bistro Burger** **\$14.95**
Prime rib beef patty, served with lettuce, tomato, onion, a pickle wedge, & garlic aioli on a brioche bun.
Add mushrooms, bacon (2), emmental swiss, smoked cheddar,
or truffle gouda cheese \$1.50 ea
- BBQ Castle Burger** **\$17.95**
Prime rib beef patty, served with lettuce, tomato, bourbon BBQ sauce, bacon, smoked cheddar, a pickle wedge, & onion rings on a brioche bun.
- Philly Cheese Steak** **\$15.95**
Sliced roast beef, served with sautéed onions, mushrooms, & red peppers on a demi baguette. Finished with garlic aioli & truffle gouda. Served with pan jus.
- Grilled Chicken Sandwich** **\$15.95**
Grilled chicken breast, served with lettuce, tomato, garlic aioli, bacon, emmental swiss, & a pickle wedge; on a demi baguette.
- Veggie Wrap** **\$14.95**
Cucumber, tomato, carrot, onion, lettuce, & goat cheese wrapped in a tomato basil wrap with guacamole & mayo.
- Black Bean Veggie Burger** **\$14.95**
Spicy black bean veggie burger, served with lettuce, tomato, a pickle wedge, guacamole, salsa verde, & smoked cheddar on a brioche bun.
- Chicken Fingers & Fries** **\$11.95**
House breaded chicken breast; fried and served with your choice of: plum, ranch, or crunchy mustard.

Cajun Fish n Chips

Cajun beer battered cod, served with coleslaw, lemon, & house made tartar sauce.

2 PC \$14.95 OR 1 PC \$11.95

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Salads

Add a Chicken Breast, Cod Filet, or Prawns (5) \$6.00

Sockeye Salmon \$10.00

(Blackened upon request)

Caesar Salad

\$12.95

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

Beet, Pear, Goat Cheese Salad

\$15.95

Mix greens tossed with honey Dijon vinaigrette. Finished with goat cheese, poached pear, green onions, & sliced beets.

The Bistro Chopped Salad

\$16.95

Freshly cut greens & romaine lettuce tossed with your choice of: smoked peach, roasted tomato & garlic, or lemon zaatar vinaigrette. Topped with grape tomatoes, red peppers, green onions, cucumbers, olives, & feta.

Taco Bowl Salad

\$16.95

Fried tomato basil wrap, filled with mix greens tossed in our chipotle sauce. Topped with red peppers, green onions, spicy peppers, tomatoes, mix cheese. Finished with salsa verde, sour cream, & cashews.

Asian Salad

\$14.95

Vermicelli rice noodles tossed with red peppers, scallions, carrots, & celery in our Asian sesame dressing. Topped with mandarin oranges, cashews, & crispy wonton.

Pasta & Rice Bowls

Add Starter House Salad or Caesar \$3.50

Mediterranean Seafood Linguine

\$23.95

Mussels, clams, prawns, lobster, crab, & linguine tossed with our sundried tomato miscella sauce. Finished with smoked cheddar & garlic bread.

Roasted Mushroom Ravioli

\$22.95

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

Beef Stroganoff

\$17.95

Our house roast beef, tossed with our signature hunter sauce, sour cream, & egg noodles. Topped with sour cream & scallions, served with garlic bread.

The Castle Spätzle Bowl

\$18.95

Your choice of Bratwurst or Chicken. Tossed with seasonal vegetables, house tomato basil sauce & spätzle. Finished with parmesan cheese.

The Bistro Chicken Rice Bowl

\$19.95

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 peanuts, mandarin oranges, scallions, & crispy wonton. **Sub Prawns (5)**

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Signature House Schnitzel Entrées

Schnitzel Pasta Entrées

Add Starter House Salad or Caesar \$3.50

Crispy Chicken Parmigiana

\$16.95

House breaded chicken schnitzel; fried & then baked with our house tomato basil sauce & parmesan cheese. Served on a bed of chef's pasta, tossed with our tomato basil sauce & garlic bread.

Pork Cutlet Parmesan

\$16.95

House breaded pork schnitzel; fried & then baked with our house tomato basil sauce & parmesan cheese. Served on a bed of chef's pasta, tossed with our tomato basil sauce. Finished with red chili flakes & garlic bread.

Parmigiana Veal Scaloppini

\$18.95

House breaded veal schnitzel; fried & then baked with our house tomato basil sauce & parmesan cheese. Served on a bed of chef's pasta, tossed with our tomato basil sauce. Finished with capers & garlic bread.

Dinner Entrées

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

Sub for our lobster & crab béarnaise sauce \$5.00

Chicken Schnitzel

\$22.95

House breaded chicken schnitzel; fried & served with your choice of our house mushroom cream sauce or hunter sauce.

Pork Schnitzel

\$22.95

House breaded pork cutlet; fried & served with your choice of our house mushroom cream sauce or hunter sauce.

Veal Schnitzel

\$24.95

House breaded veal schnitzel; fried & served with your choice of our house mushroom cream sauce or hunter sauce.

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The Castle Entrées

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

Bratwurst with Sauerkraut **\$17.95**

Grilled local bratwurst smothered in sauerkraut.
Served with crunch mustard.

Modenese Pork Chops **\$22.95**

Grilled pork chop finished in a rosemary white wine butter sauce.

The Bistro Stuffed Chicken Supreme **\$19.95**

Pan-fried & baked chicken supreme stuffed with roasted red peppers, basil, & feta.
Finished in our garlic white wine cream sauce.

House Braised Roast Beef **\$19.95**

House braised roast beef. Finished with pan jus & our signature house
Yorkshire pudding.

Coffee Braised Short Rib **\$25.95**

Slow braised beef short rib. Finished in our coffee braise jus.

BBQ Pork Ribs

Braised pork ribs, grilled, and then finished in our house smoky bourbon BBQ sauce.

Full Rack **\$25.95** OR Half Rack **\$16.95**

Smoked Peach Wild BC Salmon **\$25.95**

Pan-fried & baked sockeye salmon in a smoked peach glaze. Topped with our lemon caper
compound butter.

*Thank you for dining at The Bistro
At the Castle at Swan Lake*

*“We want to be your favourite hello and your hardest
goodbye.”*

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Beverage List

Milk	\$3.00	Bottle Water	\$2.50
Juice (Assorted – ask your server)	\$3.00	Sparkling Water	\$2.50
Bottomless Pop (Coke, sprite, Iced Tea, Ginger Ale, Diet Coke)	\$2.50	Red Rose Tea	\$2.50
Root Beer Float	\$3.50	Herbal Tea	\$2.50
		Coffee or Decaf	\$2.50
		Hot Chocolate	\$2.50

Non-Alcoholic Drinks \$4.00 Each

Shirley Temple
Virgin Caesar

Cardinal Punch
Budweiser Prohibition

Desserts \$6.00 Each

Sticky Toffee Pudding
House Chocolate Brownie (GF)

Cheesecake
Cherry Chocolate Mousse Parfait

Crumble Apple Pie Al A Mode

Specialty Coffees \$8.75 Each (1.5oz)

B 52
Spanish Coffee

Blue Berry Tea
Café Amaretto

Monte Cristo
Irish Coffee