

Gabrieau's Bistro - Dinner Menu

APPETIZERS

- Warm Spiced Olives – Kalamata, Chupados, Castelvetrano & DiBietto 9
- Chef's Famous Bruschetta – Drizzled w/pesto aioli 17
- Jumbo Coconut Shrimp - Citrus horseradish marmalade – Thai vegetable slaw 18
- Tuna Duet – Asian Seared Tuna & Spicy Tuna Tartar - Avocado & crostini 20
- Spanakopita – drizzled w/lemon aioli 17
- Crab Cakes - w/ green tomato, pepper & onion relish – lemon aioli 22
- Flash Fried Calamari w/bagna cauda aioli 18 or Greek-style (tomatoes, peppers, olives, feta, garlic) 18
- House Smoked Salmon 20
Goat cheese mousse, caper crisps, pickled onion & crostini – Fennel & endive slaw
- Mediterranean Pastry Tart 18
Oven roasted tomatoes, caramelized onion, tapenade, mozza, goat cheese – Topped with Prosciutto, arugula & Parm
- PEI Braised Mussels 17
Nova Scotia white wine, summer savory & roasted garlic with a hint of cream
- Korean Barbequed Baby Back Ribs 18 (Entrée size - add veggies & basmati rice 28)

SOUP & SALADS

- Lobster Bisque- Scallop timbal stuffed w/ crab & lobster – brandy cream -puff pastry 20
- Seafood Chowder En Croute 22
Fresh Atlantic seafood simmered in cream w/fresh herbs, tomato concasse & a splash of Pernod, under puff pastry.
- French Onion Soup Au Gratin 17
A rich beef consommé & braised onions flavored w/Sherry. Topped w/ croutons, Gruyere & Mozzarella cheeses.
- Grilled Vegetable & Goat Cheese Fritter Salad w/EVOO & balsamic greens 18
- Spinach & Roasted Beet Salad 19
Shaved fennel, pickled red onion, dried cranberries & pumpkin seeds -blue cheese crumble
Honey sherry vinaigrette
- Gabrieau's House Salad Farm greens, garden veggies, Mozzarella, nuts, seeds & raisins 17
- Caesar Salad Nouveau 16
Romaine, endive & grilled radicchio garnished w/focaccia croutons, bacon bits & Parmesan
- Asian Scallop & Vegetable Salad 22
Grilled scallop skewer presented over a salad with peppers, carrot, tomato, cucumber, pickled red onion,
Radish, daikon & bok choy– baby greens - Soy sesame ginger vinaigrette - cashews

LIGHTFARE

- Traditional Burger - 7 oz house ground sirloin pattie topped w/peppered bacon, smoked cheddar, tomato, onion, lettuce & pickle served on a brioche bun w/roasted garlic aioli – salad or house cut fries 23
- Southern Fried Chicken Melt 23
Swiss cheese, house slaw, pickle, lettuce, tomato & garlic aioli Brioche bun – salad or house cut fries
- Bistro Style Fish & Chips – Beer battered haddock, w/ house cut fries, coleslaw & homemade tartar sauce 21

PASTAS, VEGETARIAN CUISINE & ENTREES

Lobster & Shrimp Mac N'Cheese 32

Cheddar, Gruyere, white wine, garlic, onion, chilies & Bechamel – Baked w/Parm & panko

Shrimp Linguini Puttanesca 30

Shrimp sauteed w/garlic, onions, chilies, oregano, black olives, fennel, peppers, spinach, tomato & Parmigiana

Lasagna Al forno -tomato meat sauce, bechamel, Mozza, ricotta & Parmigiana – garlic bread 23

Roasted Chicken & Mushroom Penne 27

Sautéed with wild mushrooms, leeks, port, demi, cream & Parmigiana

Italian Sausage Gnocchi 26

Tossed w/roasted red peppers, grilled fennel, sun-dried tomatoes, roasted garlic, wine, herbs & feta cheese

Bolognese Linguini 26

Beef & pork gently braised for hours in the Italian Tradition, w/herbs, spices, demi-glaze & tomato

Sea Scallop Linguini Carbonara 33

Bacon, squash, peas, thyme, onion, garlic, egg, wine, cream & Parmigiana

Buddha Power Bowl 24

Basmati rice, spicy mayo, greens, warmed veggies, edamame & corn, egg, avocado, marinated tofu, cashews & cilantro

Curried Vegetable Avial -A medley of vegetables sautéed in chili oil with black beans, Edamame, Madras curry spices, cilantro and coconut cream. Served with basmati rice - Available in mild, medium or hot. 23

Vegetable Hodge Podge 23

A medley of fresh vegetables simmered in a white wine cream w/garden pesto & basmati rice. Topped w/feta cheese.

Pork, Shrimp & Vegetable Stir-fry 27

Wok-fried & tossed in an Asian bbque sauce, presented over basmati rice

Pork Tenderloin Medallions 34

Sauteed w/garlic, onion, apple, Pommery, brandy & splash of cream

8 oz Beef Tenderloin Steak 56

Cut from AAA beef - Grilled to your liking - Cabernet jus

Lamb Duet – Your server will be pleased to describe tonight's preparation 46

Mint infused red wine peppercorn sauce

Pan-Roasted Halibut w/Pistachio Herb Crust 38

Purple basil glaze – white wine sauce

Blackened Atlantic Salmon 36

Tomato cucumber & mango relish

Seafood Risotto 38

Shrimp, scallops, halibut & salmon simmered in a white wine shellfish broth w/peas, tomatoes & tender leeks. Topped with Parmigiana

Seafood Vindaloo 38

Shrimp, scallop, salmon & halibut simmered w/tender vegetables in a rich, fragrant curry & yogurt sauce. Available mild, medium or hot

Add to Your Entrée or Pasta:

Sauteed mushrooms & onions 6

Grilled scallop skewer 15

5 Grilled jumbo shrimp 12

Grilled chicken 6

Gravy 2,50

Grilled tofu 6