

red door american bistro
dinner

sharing

fresh shucked oysters on the half shell

served with foie gras relish, pickled fennel mignonette & chile vodka
market price

miso baked oysters

½ dozen
\$17.99

marinated escargots

herbed butter, warmed brioche loaf
\$13.99

pint o' prawns

house smoked jalapeno & lime aioli
\$8.95

house cured salmon

crème fraiche & pickled cucumber
\$10.75

steamed gallo mussels

house made chorizo sausage & fino sherry
\$14.75

green pea & ham risotto

w/ house braised pork & spinach
\$11.95

marinated & seared ahi tuna

hotchkiss arugula, chillon cheese shavings
\$14.50

poutine for the people

sml. med. lrg.
\$7.95 / \$11.95 / \$14.95

confit of duck

mesculin greens, grapefruit vinaigrette, toasted walnuts
\$15.95

charcuterie board

assorted cured meats, house pate, liver parfait w/ pickles
\$14.95

cheese platter

assorted cheeses from around the world
\$13.99

soups & salads

broxburn farms onion soup

w/ emmental gratinee

\$8.49

soup of the day

chef's selection

market price

broxburn tomato salad

organic arugula, white balsamic, fairwind farms goat cheese

\$13.99

ahi tuna 'nicoise' salad

olives, organic tomatoes, green and yellow beans, butter leaf lettuce

\$15.96

caeser salad

bacon, anchovies, organic tomatoes, boiled egg

\$14.50

mains

all sandwiches served w/ choice of daily soup, salad or house cut fries

'red door bistro' burger

tomato confit, melted onions, aged cheddar

\$13.49

spicy chorizo bolognese spaghetti

ground house made sausage, tomato sauce

\$15.99

arugula pesto penne

fairwind farms ricotta cheese, toasted pine nuts

\$14.99

8oz. diamond willow organic new york steak frites

w/ red door peppercorn shallot jus

\$27.99

roast noble farms duck breast

house smoked, white bean ragout, organic vegetables

\$28.45

seared halibut

organic lemon & pepperino salad, broxburn tomato & ginger jam

\$24.95

house smoked 10oz. bone-in pork chop

confit fingerling potatoes, apple jam, raspberry mustard

\$25.45