



DINNER TAKE OUT MENU

FOR DELIVERY OR PICK UP

Tuesday to Sunday 12 pm to 7 pm 250-308-7477

****Debt & Credit Card payments add \$2 charge. We prefer etransfer as payment to help keep our take-out menu prices lower: etransfer@midtownbistro.ca**

Menu items with **GF** can be made gluten free. Please advise of any allergies or sensitivities before ordering.

MIDTOWN DINNERS

GF PEAR AND GOAT CHEESE SALAD \$13 ADD CHICKEN or PRAWNS \$6 Pear, goat cheese, figs, salty/ spicy pecans on fresh greens with house vinaigrette. Served with choice of: **cornbread or smash toast.**

CHEESEBURGER SLIDERS \$17.50 ADD BACON JAM \$3 Three house-made patties and cheddar cheese with ketchup and mustard on toasted buns. Served with one side: **coleslaw, mac & cheese, mashed potatoes or \$3 extra for Pear and Goat Cheese Salad.**

ULTIMATE SLIDERS \$18.50 3 hand pressed patties (featuring Griller's Meats ground beef) topped with Bonneau Family Farm's oyster mushrooms in a cream sauce, Grass Roots jalapeno Gouda, lettuce, tomatoes and Midtown sauce on on toasted Sweet Caroline's Bakery buns Served with one side: **coleslaw, mac & cheese, mashed potatoes or \$3 extra for Pear and Goat Cheese Salad.**

VEGGIE SLIDERS \$16 Three house-made veggie patties seasoned with curry spice, topped with tomato, lettuce, cheddar and Midtown dressing on toasted buns. Served with one side: **coleslaw, mac & cheese, mashed potatoes or \$3 extra for Pear and Goat Cheese Salad.**

PULLED PORK SLIDERS \$17 Three toasted buns piled with pulled pork & tossed in our House BBQ sauce, dressed with our house slaw. Served with one side: **mac & cheese, mashed potatoes or \$3 extra for Pear and Goat Cheese Salad.**

GF STIR FRY – Double Veg \$21 or Chicken \$23 or Prawn \$23
Seasonal vegetables tossed in house-made ginger soy sauce on rice pilaf topped with black sesame seeds.

CHICKEN ORECCHIETTE CARBONARA \$18 Ear-shaped pasta tossed in our house made Alfredo with chicken topped with Midtown's signature bacon jam, green onion, fresh bruschetta and Asiago. Served with Sweet Caroline's herb & cheese smash toast.

FAMILY MEALS

PULLED PORK DINNER Kelly's famous house seasoned pulled pork, baked slow and low, then pulled & tossed with sautéed onions and house-made BBQ sauce.

FOR 1 \$22 Served with house slaw, cornbread, veggies and one side: **mac & cheese, mashed potatoes or \$3 extra for Pear & Goat Cheese Salad.**

FOR 2 \$40 Served with two cornbread and **THREE REGULAR** sides: **coleslaw; veggies; mac & cheese; mashed potatoes; or \$5 extra for Pear & Goat Cheese Salad.**

FOR 4 \$70 Served with four cornbread and **THREE LARGE** sides: **coleslaw; veggies; mac & cheese; mashed potatoes; or \$9 extra for Pear & Goat Cheese Salad.**

GF BUTTER CHICKEN DINNER (*SPICE LEVEL 3 TO 10*) Our recipe comes from the top Indian chef in the Okanagan. The house-made butter chicken sauce is a blend of Indian spices simmered in a buttery creamy tomato sauce, served with sliced chicken breast on rice pilaf. Comes with naan bread. *Can be made gluten free and you can ask to substitute naan bread for vegetables.*

FOR 1 \$20 Served on rice pilaf with naan bread.

FOR 2 \$38 Served on rice pilaf with naan bread.

FOR 4 \$68 Served on rice pilaf with naan bread.

GF POT ROAST DINNER Slow cooked beef smothered in our house-made gravy with sauteed mushrooms & onions.

FOR 1 \$21 Served with seasonal veggies and one side: ***coleslaw; mac & cheese; mashed potatoes; or \$3 extra for Pear & Goat Cheese Salad.***

FOR 2 \$38 Choose ***THREE REGULAR*** sides: ***coleslaw; veggies; mac & cheese; mashed potatoes; or \$5 extra for Pear & Goat Cheese Salad.***

FOR 4 \$68 Choose ***THREE LARGE*** sides: ***coleslaw; veggies; mac & cheese; mashed potatoes; or \$9 extra for Pear & Goat Cheese Salad.***

MEATLOVE DINNER Ground beef stuffed with peppers, onions, carrots, Dijon & cheddar wrapped in Griller's Smoke House bacon topped with fried onions, mushrooms & gravy.

FOR 1 \$21 Served with seasonal veggies and one side: ***coleslaw; mac & cheese; mashed potatoes; or \$3 extra for Pear & Goat Cheese Salad.***

FOR 2 \$38 Choose ***THREE REGULAR*** sides: ***coleslaw; veggies; mac & cheese; mashed potatoes; or \$5 extra for Pear & Goat Cheese Salad.***

FOR 4 \$68 Choose ***THREE LARGE*** sides: ***coleslaw; veggies; mac & cheese; mashed potatoes; or \$9 extra for Pear & Goat Cheese Salad.***

DESSERTS \$9 ea. (Other desserts may be available, just ask)

SALTED CARAMEL CHEESECAKE Baked heavy New York style cheesecake on a cookie graham crust topped with our house-made caramel sauce & Olive Us Vintage Red Merlot Salt.

HAWAIIAN CARROT CAKE 3 layers of moist pineapple carrot cake with raisins, walnuts, coconut & whipped cream cheese icing sweetened with butter ripple schnapps topped with our house-made caramel sauce & toasted coconut.