



# Midtown BISTRO

## DINNER MENU

WE'VE LISTED THE MENU ITEMS WE CAN MODIFY **GF** PLEASE ADVISE YOUR SERVER OF ANY GLUTEN INTOLLERANCE OR ALLERGIES, SO WE CAN MAKE THE NECESSARY MODIFICATIONS.

### SOUP & SALADS Served with crostini or cornbread. Sub gluten-less bread \$2.

**SOUP OF THE DAY** \$7 Choose either vegetarian or meat soup.

**GF** **PEAR AND GOAT CHEESE SALAD** \$11 Pear, goat cheese, figs, salty/ spicy pecans on fresh greens with house vinaigrette.  
ADD CHICKEN \$6 ADD PRAWNS \$7

**GF** **COBB SALAD** \$15 Midtown's signature bacon jam, fresh greens, chicken, hard boiled egg, red onion, cucumber, tomato, avocado, blue cheese, cheddar with our Midtown dressing (topped with avocado when ripe).

### CHARCUTERIE *\*AVAILABLE AT 5PM\** Served with assorted bread & crackers.

**BOARD FOR 2** \$19 **BOARD FOR 4** \$32 **GF** **CRACKERS** ADD \$2 Mix of Helmut's meats & Village Cheese assortment with a house-made dip.

**BAKED BRIE & GARLIC** \$22 Roasted garlic cloves, hot Brie, Balsamic glaze and red pepper jelly.

**MIDTOWN TRYSOME** \$16 Three house-made dips: jalapeno artichoke, spinach, and humus.

**MIDTOWN ONESOME** \$9 Choose any one of the three house-made dips: jalapeno artichoke, spinach, and humus.

### SLIDERS & SANDWICHES Choose a side: soup, coleslaw, mac & cheese, mashed potatoes & gravy, duck fat potatoes (limited quantity) or \$2 extra for Pear and Goat Cheese Salad.

**CHEESEBURGER SLIDERS** \$15 ADD BACON JAM \$3 Three house-made patties, topped with Village Cheese Dark Ale Cheddar with ketchup and mustard on toasted Sweet Caroline's Bakery buns.

**VEGGIE SLIDERS** \$14 Three house-made veggie patties seasoned with curry spice, topped with tomato, Village Cheese Dark Ale Cheddar and Midtown dressing on toasted Sweet Caroline's Bakery buns.

**PULLED PORK SLIDERS** \$15 Three toasted buns piled with pulled pork & tossed in our House BBQ sauce, dressed with our house slaw.

**B.B. SLIDERS** \$18 Blue cheese & Midtown's signature bacon jam on 3 house-made patties with lettuce and tomato with Midtown sauce on toasted Sweet Caroline's Bakery buns.

**GF** **REUBEN SANDWICH** \$14 Griller's Montreal smoked meat, Gouda cheese and sauerkraut with dijon mustard on the side on toasted Sweet Caroline's pumpernickel rye.

**HOT BEEF SANDWICH** \$14 "AAA" Alberta beef baked slow & low for 8 hours. All the juices and vegetables get turned into the gravy that gets smothered on top with fried mushrooms & onion on toasted white bread.

## **PASTA DISHES** Topped with Parmesan. Served with crostini.

**SPAGHETTI MARINARA** \$13 Spaghetti and vegetarian house-made sauce.  
ADD MEATBALLS \$6 ADD CHICKEN \$6 ADD DAILY VEG \$4

**CHICKEN ORECCHIETTE CARBONARA** \$19 Ear-shaped pasta tossed in our house made Alfredo with chicken and topped with Midtown's signature bacon jam, green onion & grilled cherry tomato.

**SAUSAGE SUPREME SERPENTINI** \$19 Snake-like pasta tossed in creamy rose, Griller's Italian sausage, chicken breast, sauteed mushrooms, onions and peppers.

**(GF) PASTA CAN BE GLUTEN FREE ONLY WITH MARINARA SAUCE**

## **RICE DISHES** Served on rice pilaf.

**(GF) BUTTER CHICKEN** \$18  *SPICE LEVEL 3 - 10* House-made butter chicken sauce and chicken breast. Served with naan bread.

**(GF) CHANA MASALA** \$13  *SPICE LEVEL 3 - 10* Chickpeas tossed in house-made Indian curry sauce. Served with naan bread.  
ADD CHICKEN \$6 ADD PRAWNS \$7 ADD DAILY VEG \$4

**(GF) STIR FRY** \$13 Seasonal vegetables tossed in house-made ginger soy sauce.  
ADD CHICKEN \$6 ADD PRAWNS \$7

## **MIDTOWN SPECIALTIES** Comes with one side: soup, coleslaw, mac & cheese, mashed potatoes & gravy, duck fat potatoes (limited quantity) or \$2 extra for Pear and Goat Cheese Salad.

**POT ROAST** \$18 Slow cooked beef smothered in our house-made gravy served with seasonal veggies and a side.

**MEATLOAF DINNER** \$18 Ground beef stuffed with peppers, onions, carrots & cheddar wrapped in Griller's Smoke House bacon topped with fried onions, mushrooms & gravy, served with seasonal veggies and a side.

**PULLED PORK DINNER** \$20 Kelly's famous house seasoned pulled pork, baked slow and low, then pulled & tossed with sautéed onions and house-made BBQ sauce. Served with house slaw, cornbread and a side.

**CAJUN PORK TENDERLOIN** \$22 Griller's pork tenderloin rubbed in our house-made Cajun rub, seared to lock in the juices, baked & smothered with a creamy Cajun butter sauce. Served with seasonal veggies and a side.

**(GF) PRAWN DINNER** \$26 Jumbo prawns sautéed in garlic butter, served with house slaw, seasonal veggies and a side.

*We pledge to do our best to keep your dollars within our local community. We proudly support:*

Griller's Meats, Sweet Haven Farms, The Village Cheese Company, Sweet Caroline's Bakery, Vernon Farmer's Market, Helmut's Sausage Kitchen and Olive Us.