



DINNER TAKE OUT MENU

FOR DELIVERY OR PICK UP

Tuesday to Saturday 4pm to 7pm **250-308-7477**

****We prefer e-transfer as payment to help keep our 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 CLASSICS

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 garlic toast**.

CHEESEBURGER SLIDERS \$17 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**.

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 \$15 ADD CHICKEN or PRAWNS \$6 DOUBLE THE VEG \$5
Seasonal vegetables tossed in house-made ginger soy sauce on rice pilaf topped with black sesame seeds.

CHICKEN ORECCHIETTE CARBONARA \$19 Ear-shaped pasta tossed in our house made Alfredo with chicken topped with Midtown's signature bacon jam, green onion & grilled cherry tomatoes. Served with garlic 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 \$20 Served with house slaw, cornbread, veggies and one side: **mac & cheese, mashed potatoes or \$3 extra for Pear & Goat Cheese Salad**.

FOR 2 \$38 Served with two cornbread and *THREE REGULAR* sides: **coleslaw; veggies; mac & cheese; mashed potatoes; or \$3 extra for Pear & Goat Cheese Salad**.

FOR 4 \$65 Served with four cornbread and *THREE LARGE* sides: **coleslaw; veggies; mac & cheese; mashed potatoes; or \$5 extra for Pear & Goat Cheese Salad**.

GF PORK CHOP DINNER Fat n' juicy bone-in Griller's Meats chop, Bonneau Family Farm's mushrooms & house-made mushroom 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 \$40 Choose *THREE REGULAR* sides: *coleslaw; veggies; mac & cheese; mashed potatoes; or \$3 extra for Pear & Goat Cheese Salad.*

FOR 4 \$70 Choose *THREE LARGE* sides: *coleslaw; veggies; mac & cheese; mashed potatoes; or \$5 extra for Pear & Goat Cheese Salad.*

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

FOR 1 \$18 Served with seasonal veggies and one side: *coleslaw; mac & cheese; mashed potatoes; or \$3 extra for Pear & Goat Cheese Salad.*

FOR 2 \$35 Choose *THREE REGULAR* sides: *coleslaw; veggies; mac & cheese; mashed potatoes; or \$3 extra for Pear & Goat Cheese Salad.*

FOR 4 \$60 Choose *THREE LARGE* sides: *coleslaw; veggies; mac & cheese; mashed potatoes; or \$5 extra for Pear & Goat Cheese Salad.*

MEATLOAF 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 \$18 Served with seasonal veggies and one side: *coleslaw; mac & cheese; mashed potatoes; or \$3 extra for Pear & Goat Cheese Salad.*

FOR 2 \$35 Choose *THREE REGULAR* sides: *coleslaw; veggies; mac & cheese; mashed potatoes; or \$3 extra for Pear & Goat Cheese Salad.*

FOR 4 \$60 Choose *THREE LARGE* sides: *coleslaw; veggies; mac & cheese; mashed potatoes; or \$5 extra for Pear & Goat Cheese Salad.*

DESSERTS \$9 ea.

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.