



DINNER TAKE OUT MENU

FOR DELIVERY OR PICK UP

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

****Debt & Credit Card payments add \$2 charge. We prefer etransfer as payment to help keep our take-out menu prices lower: ettransfer@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; focaccia bread; or herb & cheddar garlic toast.**

CHEESEBURGER SLIDERS \$16 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 \$17 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 \$14 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 \$15 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 \$20 or Chicken **\$21** 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 & grilled cherry tomatoes. Served with focaccia bread.

(GF) CHICKEN STROGANOFF \$18 Griller's Meats local hormone free whole chickens roasted & pulled in-house in a tomato sauce - made from Walla Walla onions, Bonneau Family Farm's oyster mushrooms, parsley and sour cream baked with real mashed potatoes and served with our seasonal veggies.

(GF) PRAWN DINNER \$23 Griller's Meats local hormone free whole chickens roasted & pulled in-house in a tomato sauce - made from Walla Walla onions, Bonneau Family Farm's oyster mushrooms, parsley and sour cream baked with real mashed potatoes and served with our seasonal veggies.

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.