



# 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: [etransfer@midtownbistro.ca](mailto:etransfer@midtownbistro.ca)**

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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** THAI PRAWN DINNER \$23 Prawns tossed in a house-made Thai peanut sauce on rice pilaf served with a green Thai salad, slaw, veggies & cornbread.

## 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 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 \$18** Served on rice pilaf with naan bread.

**FOR 2 \$35** Served on rice pilaf with naan bread.

**FOR 4 \$60** Served on rice pilaf with naan bread.

**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 \$72** 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. (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.