

# MATEUS BISTRO EVENING MENU

## LIGHTER SIDE

**SOUPE DU JOUR** CUP \$6.5 BOWL \$8.5  
EVER CHANGING, THIS IS CHEF'S CHOICE OF SEASONAL INGREDIENTS HAULED IN BY ALL THE AMAZING FARMERS WE KNOW

**CAESAR SALAD** \$11.5  
ORGANIC ROMAINE WITH CREAMY IN-HOUSE DRESSING, OLIVE OIL CROSTINI, HOUSE SMOKED BACON, AND PARMESAN

**SEAFOOD CHOWDER** CUP \$8.75 BOWL \$13  
FRESH HADDOCK, AND MUSSELS IN A HERBED CREAM BROTH WITH LOCAL POTATOES, CARROTS AND ONION. SERVED WITH FRESH BREAD

**DIGBY SCALLOPS** \$16.5  
SEARED DIGBY SCALLOPS WITH A WARM LENTIL ROASTED TOMATO AND GARLIC SALAD, OLIVE OIL AND HERBS

**ROASTED CHICK PEA & QUINOA SALAD** \$14  
ROASTED CHICK PEAS MIXED WITH QUINOA ACCOMPANIED WITH BABY ARUGULA, DRIZZLED WITH A BASIL OIL

**'DEM BREAD STICKS** \$15  
OUR CREAMY MIX OF 3 CHEESES SERVED WITH GRILLED FOCACCIA STICKS FOR DIPPING. ONE OF OUR FAVOURITES!

**POLENTA FRIES** \$14  
PARMED POLENTA FRIES WITH MICRO GREENS AND A CHIPOTLE AIOLI

**BRUSCHETTA** \$14.5  
GRILLED FOCACCIA TOPPED WITH OUR TOMATO AND BASIL MIX AND ASIAGO CHEESE WITH A PROSCIUTTO CRISP

**MUSSELS** \$12.5  
FRESH MUSSELS FROM PEI! WHITE WINE, SHALLOT & GARLIC OR RED THAI CURRY

## MAIN SIDE

**BEEF TENDERLOIN** \$35  
ROASTED BEEF TENDERLOIN TO YOUR LIKING WITH A MUSHROOM MASCARPONE ROSE CREMA, PICKLED BLACK TRUMPET MUSHROOMS, DUCHESS POTATOES AND ROASTED VEG

**VEGETABLE CURRY** \$23  
ZUCCHINI SWEET POTATO CURRY WITH COCONUT MILK, TOPPED WITH ZESTY YOGURT AND A SIDE OF RICE AND NAAN BREAD

**CHICKEN ENCHILADA PENNE** \$25  
SEARED CHICKEN BREAST TOSSED IN AN ENCHILADA FLAVOURED SAUCE ATOP PENNE PASTA AND PARM CHEESE

**PANKO HADDOCK** \$27.5  
PAN FRIED PANKO CRUSTED HADDOCK TOPPED WITH A FRESH MANGO SALSA, SERVED WITH FRESH ROASTED LOCAL VEGETABLES AND MASHED POTATOES

**HALIBUT** \$33.5  
SEARED HALIBUT FILET WITH A CREAMY ASPARAGUS RISOTTO, GREEN PEA PUREE SAUCE AND A DRIZZLE OF CHILI OIL

**SUSTAINABLE SALMON** \$31.5  
LOCAL, SUSTAINABLY LAND RAISED SALMON CRUSTED WITH PISTACHIO ATOP HERBED RICE, ROASTED VEGETABLES AND A LEMON BUTTER SAUCE

**CAJUN PORK RIBS** \$28.5  
SMOKED PORK RIBS WITH A CAJUN GLAZE SERVED WITH A DIRTY WILD RICE, VEGETABLES AND A SIDE OF BLACK BEANS

**LAMB BURGER** \$20  
LAMB PATTY TOPPED WITH GARLIC & CUCUMBER TZATZIKI, SERVED WITH POTATO WEDGES AND MIXED GREEN SALAD

**BURGER OF THE DAY** \$18  
OUR DAILY BURGER CHOICE, SERVED WITH MIXED GREEN SALAD, AND POTATO WEDGES