

MATEUS BISTRO EVENING MENU

LIGHTER SIDE

SOUPE DU JOUR CUP \$6.5 BOWL \$8.5
EVER CHANGING, THIS IS CHEF'S CHOICE OF IN-SEASON 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 & PARMESAN

SEAFOOD CHOWDER CUP \$8.75 BOWL \$13
FRESH HADDOCK AND MUSSELS IN A HERBED CREAM BROTH. AWARDED BEST CHOWDER IN 2013 BY SALTSCAPES MAGAZINE, AND WE WON'T CHANGE A GOOD THING

'DEM BREADSTICKS \$14.5
OUR CREAMY MIX OF 3 CHEESES SERVED WITH GRILLED FOCACCIA STICKS FOR DIPPING. ONE OF OUR FAVOURITES!

ROASTED VEGETABLE CIGAR \$14
ROASTED VEGETABLE ROLL FLAVOURED WITH A MEDITERRANEAN MARINADE AND TOPPED WITH GOAT CHEESE ATOP BABY ARUGULA

HUMMUS \$11 ADD GROUND LAMB \$4
OUR HOME MADE HUMMUS TOPPED WITH ROASTED PINE NUTS AND EXTRA VIRGIN OLIVE OIL, PITA

CORNFLAKE CHICKEN FINGERS \$14
BUTTERMILK SOAKED CORNFLAKE CRUSTED CHICKEN FINGERS WITH A SIDE OF OUR SIGNATURE HONEY MUSTARD SAUCE

FRESH STEAMED MUSSELS \$13
FRESH LOCAL MUSSELS STEAMED IN YOUR CHOICE OF EITHER WHITE WINE, GARLIC AND SWEET ONION OR THAI CURRY CREAM

POMEGRANATE AND SPINACH SALAD \$12 ADD GOAT CHEESE \$2.50
LOCAL SPINACH TOPPED WITH TOMATOES, CUCUMBER, FRESH POMEGRANATE AND TOPPED WITH A YOGURT VINAIGRETTE

MAIN SIDE

BEEF STOGANOFF \$30
SEARED NS BEEF STRIPLOIN ATOP A CREAMY MUSHROOM SAUCE WITH HUNGARIAN PAPRIKA TOSSED WITH EGG NOODLES AND TOPPED WITH SOUR CREAM

PANKO HADDOCK \$25.5
CRISPY PANKO-CRUSTED LOCAL HADDOCK WITH OUR HOUSE MADE GREEN TOMATO CHOW, LOCAL VEGGIES AND MASHED POTATOES

CREOLE JAMBALAYA \$27.5
A TOMATO BASED CREOLE SPICED RICE DISH FILLED WITH GREEN ONION, GARLIC, SWEET PEPPERS, OUR HOME SMOKED SAUSAGE, LOCAL LOBSTER CHUNKS, CHICKEN BREAST, AND SHRIMP

LAMB RACK \$34.5
ANNAPOLIS VALLEY HONEY AND ROSEMARY GLAZED LAMB RACK, MASHED POTATOES AND ROASTED LOCAL VEGETABLES

CHICKEN & DUMPLINGS \$26
SLOWLY BRAISED CHICKEN IN A WHITE WINE CREAMY BROTH WITH CARROT, CELERY, ONIONS, AND GREEN PEAS, TOPPED WITH FRESH DUMPLINGS

TEMPEH NOODLES \$24
FRIED TEMPEH ATOP UDON NOODLES, BABY BOK CHOY, ZUCCHINI, GREEN ONION, PEANUTS AND A SESAME SEED SPICED BROTH

LOCAL WHOLE LOBSTER MARKET PRICE
LOCAL 2 LB LOBSTER FRESHLY STEAMED SERVED SIMPLY WITH GARLIC BUTTER, BAGUETTE AND A FRESH SIDE SALAD

BURGERS \$19
ALL SERVED WITH MIXED GREENS SALAD, AND POTATO WEDGES
LAMB – TOPPED WITH A GREEK TZATZIKI SAUCE, LETTUCE, TOMATO & ONION
MORGAN – BLACK BEAN AND WALNUT PATTY, TAHINI, RED ONION, TOMATO, LETTUCE
MATT – BEEF PATTY TOPPED WITH BACON AND PROVOLONE CHEESE
MONICA – BEEF PATTY WITH CARAMELIZED APPLE AND ONION TOPPED WITH GOUDA

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COCKTAILS

MATEUS CAESAR \$13
BLUE LOBSTER VODKA, CLAMATO, HORSERADISH, WORCESTERSHIRE & PICKLED GARLIC
SCAPE

BLACK CHERRY MARGARITA \$12
NOVA SCOTIAN TART CHERRY JUICE, WITH FRESH LIME, TEQUILA AND TRIPLE SEC, RIMMED
WITH KOSHER SALT

POMEGRANATE COSMO \$12
A CLASSIC BLUE LOBSTER VODKA COSMOPOLITAN SHAKEN WITH POMEGRANATE JUICE

DARK AND STORMY \$11
IRONWORKS DARK RUM, SPICY PROPELLER GINGER BEER WITH A SQUEEZE OF LIME

BEEWAX GIN CIDER \$12
GIN, A SPLASH OF APPLE CIDER, LOCAL HONEY AND FRESH THYME

IN-HOUSE TOLLER RADLER \$8
1/2 TOLLER GOLD LAGER, 1/2 GRAPEFRUIT JUICE

SPARKLING

YELLOWTAIL BUBBLES (AUSTRALIA) \$7 GLASS - \$29 BOTTLE
BENJAMIN BRIDGE NOVA 7 (GASPEREAU, NS) \$40
GRAND PRE MOSCATO (GRAND PRE, NS) \$39
LAMARCA PROSECCO (ITALY) \$44

CIDERS & FRUIT BREWS

NO BOATS ON SUNDAY (TRURO, NS) \$8.75
STIEGL GRAPEFRUIT RADLER (AUSTRIA) \$8.75

BREWS

BOXING ROCK HUNKY DORY PALE ALE (SHELburne, NS) \$6.5
PROPELLER IPA (HALIFAX) \$6.5
PROPELLER PILSNER (HALIFAX) \$8.5
PROPELLER BITTERS (HALIFAX) \$8.5
GARRISON TALL SHIP ALE (HALIFAX) \$6.5
ALEXANDER KEITH'S OR KEITH'S LIGHT (HALIFAX) \$5.75
STELLA ARTOIS (BELGIUM) \$7
CORONA (MEXICO) \$6.5
GUINNESS (IRELAND) \$8

RED WINE

MCGUIGAN'S SHIRAZ (AU) \$7 GLASS - \$19 HALF LITRE - \$25 BOTTLE
GRAND PRE NS RED (NS) \$8 GLASS - \$21 HALF LITRE - \$30 BOTTLE
ROTHSCHILD PINOT NOIR (FR) \$8.5 GLASS - \$22 HALF LITRE - \$31 BOTTLE
DON DAVID MALBEC (AR) \$11 GLASS - \$26 HALF LITRE - \$37 BOTTLE
LUCKETT PHONEBOX RED (NS) \$13 GLASS - \$31 HALF LITRE - \$44 BOTTLE
RAVENSWOOD ZINFANDEL (USA) \$47 BOTTLE
MONTECILLO CRIANZA RIOJA (SP) \$45 BOTTLE
BENJAMIN BRIDGE TAURUS (NS) \$60 BOTTLE

WHITE WINE

YELLOWTAIL CHARDONNAY (AU) \$7 GLASS - \$19 HALF LITRE - \$25 BOTTLE
GRAND PRE NS WHITE (NS) \$8 GLASS - \$21 HALF LITRE - \$30 BOTTLE
FOLONARI PINOT GRIGIO (IT) \$9 GLASS - \$24 HALF LITRE - \$33 BOTTLE
RYMILL SAUV BLANC (AU) \$9 GLASS - \$24 HALF LITRE - \$33 BOTTLE
LUCKETT PHONEBOX WHITE (NS) \$13 GLASS - \$31 HALF LITRE - \$44 BOTTLE
PLANTER'S RIDGE RIESLING (NS) \$38 BOTTLE
BENJAMIN BRIDGE TIDAL BAY (NS) \$40 BOTTLE
BLOMIDON UNOAKED CHARDONNAY (NS) \$44 BOTTLE