

La Tourelle

THE BISTRO

DINNER MENU

STARTERS

CHEF SOUP OF THE DAY	8/CUP
FRENCH ONION SOUP <i>garlic croutons, gruyere cheese</i>	9/CUP
POUTINE FRIES (V)	14
<i>french fries with gravy and cheese curds</i>	
MUSSELS (GF)	16
<i>steamed mussels, white wine, butter, chorizo, peas, garlic and onions</i>	
CRAB CAKES (GF)	19
<i>two house made crab cakes with red pepper aoli, lemon and spinach</i>	
ANTIPASTI PLATE (GF)	19
<i>sharp cheddar, gruyere, salami, pepperoni, olives, pickles and crackers</i>	

SALADS

CESEAR SALAD	14
<i>Add Chicken</i>	5
<i>Add shrimp</i>	7
CHICKEN BACON RANCH SALAD	18
<i>romaine lettuce, grilled chicken, bacon, cheddar cheese, ranch dressing</i>	
SPINACH BERRY SALAD	14
<i>spinach, berries, pecans, goat cheese, raspberry vinegrette</i>	

SIDES

all sides 6

FRENCH FRIES	SWEET POTATO FRIES
SIDE SALAD	TOMATO CUCUMBER SALAD

ENTREES

GARDEN VEGETABLE CHILI (V, GF)	9
<i>served with cornbread</i>	
(GF ROLLS AVAILABLE)	
BISTRO BURGERS	18
<i>served with lettuce, tomato, onion, pickle and side</i>	
<u>Classic Deluxe</u> OR <u>Mushroom Swiss</u>	
<i>Add Bacon</i>	2
BRAISED BEEF SHORT RIBS (GF)	26
<i>braised and cooked in red wine and porcini beef stock reduction, served with veggies and mashed potatoes</i>	
ROASTED CHICKEN AND BISCUITS	19
<i>Roasted Chicken, peas, carrots, chicken gravy, served with butter biscuits</i>	
(GF ROLLS AVAILABLE)	
BROILED SALMON	28
<i>Habanero maple glazed salmon served over spinach and creamy parmesan polenta topped with tomato caper relish</i>	
CAJUN PASTA	19
<i>fresh rigatoni pasta tossed with spicy marinara cherry peppers, peas, mozzarella</i>	
<i>Add Shrimp</i>	5
<i>Add Chicken</i>	7
<i>Add Chorizo</i>	7

****PLEASE LET YOUR SERVER KNOW
OF ANY DIETARY RESTRICTIONS****
