

  
**LA ROSE BISTRO**  
*Dinner Menu*

**Starters**

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<b>WINE AND GARLIC MUSSELS</b>	<b>\$15</b>
<i>White wine / Garlic / Garlic bread</i>	
<b>SEAFOOD CHOWDER</b>	<b>\$16</b>
<i>Scallop / Haddock / Salmon / Mussel / Potato / Creamy broth / House biscuit</i>	
<b>MUSHROOM TOAST</b>	<b>\$15</b>
<i>Creamy mushroom / Parmesan / Crusty bread</i>	
<b>BEETSCHETTA</b>	<b>\$15</b>
<i>Beets / Apples / Basil / Candied pecans / Goat cheese / Pickled onions / Balsamic reduction / Crusty bread</i>	
<b>CRAB DIP</b>	<b>\$22</b>
<i>Island Crab / Lemon / Cream cheese / Cheddar / Pita / Corn chips</i>	
<b>TUNA TARTARE</b>	<b>\$18</b>
<i>Yellowfin Tuna dressed with Unagi / Smoked lime &amp; corn emulsion / Cucumber / Mango / Sesame seeds / Crostinis</i>	

**Salads**

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<b>BISTRO SALAD</b>	<b>\$15</b>
<i>Soleil's greens / Tomato / Cucumber / Carrot / Beets / Candied pecans / Pickled onions / Smoked apple vinaigrette</i>	
<b>CAESAR SALAD</b>	<b>\$16</b>
<i>Romaine / Bacon / Croutons / Parmesan / House made dressing</i>	

**Entrees**

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<b>SALMON</b>	<b>\$32</b>
<i>Seared salmon / Strawberry basil salsa / Mashed potato / Seasonal vegetables</i>	
<b>HADDOCK</b>	<b>\$29</b>
<i>Parmesan and herb crust / White wine sauce / Roasted red potatoes / Seasonal vegetables</i>	
<b>CHICKEN</b>	<b>\$30</b>
<i>Larkin's chicken supreme / Rosemary chimichurri / Mashed potato / Seasonal vegetables</i>	
<b>SEARED SCALLOPS</b>	<b>\$36</b>
<i>Seared scallops / Maple gastrique / Risotto / Seasonal vegetables</i>	
<b>CHICKEN FETTUCINE</b>	<b>\$28</b>
<i>Mushroom / Onion / Roasted garlic / Cream / Parmesan / Garlic bread</i>	
<b>SUBSTITUTE FOR SCALLOPS</b>	<b>\$35</b>
<b>SUBSTITUTE FOR VEGGIE</b>	<b>\$22</b>
<b>MUSHROOM BB WELLINGTON</b>	<b>\$25</b>
<i>Vegan / Portobello / Black bean / Garlic / Coconut sauce / Bistro salad</i>	
<b>THE ONE POUNDER POT PIE</b>	<b>\$37</b>
<i>1 lb Market Lobster / Leek / Celery / Potatoes / Lemon / Tarragon / Topped with puff pastry / Served with choice of Caesar or Bistro salad</i>	

**KIDS MEALS**

**\$10**

*Noodles / Burger / Cheesy bread  
Served with chips*



## LA ROSE BISTRO

# Drinks

## COCKTAILS & MOCKTAILS

<b>BLUEBERRY LAVENDER LEMONADE</b>	<b>\$11 / \$6</b>
<i>Vodka / Muddled blueberries / Lavender syrup / Lemonade</i>	
<b>THE VILLAGE MULE</b>	<b>\$11 / \$6</b>
<i>Gin / Cucumber syrup / Ginger beer / Club soda</i>	
<b>CORDIAL MOJITO</b>	<b>\$12 / \$7</b>
<i>Rum / Raspberry cordial / Lime / Mint</i>	

## ON TAP

Copper Bottom Broadside APA	<b>\$7.5</b>
Copper Bottom Centennial Stock Blonde	<b>\$7.5</b>
La Rose Radler	<b>\$8.5</b>
<i>Copper Bottom Blonde / Lemonade / Cranberry</i>	

## CANS & BOTTLES

Moth Lane Red Dirt Road	<b>\$9</b>
Red Island Father Walker's Dry Cider	<b>\$8</b>
Bantam Hard Seltzer	<b>\$7.5</b>
Bud Light	<b>\$7</b>
Lone Oak Noble 0.7%	<b>\$6</b>

## WINES

Nobilo Sauvignon Blanc - New Zealand	6 oz   9 oz   Bottle <b>\$12   17   50</b>
Mezzacorona Pinot Grigio - Italy	<b>\$10   15   42</b>
Trapiche Reserve Malbec - Argentina	<b>\$10   15   42</b>
Oyster Bay Pinot Noir - New Zealand	<b>\$13   18   54</b>
Cote des Roses Rose - France	<b>\$12   17   50</b>
Matos Strawberry Chardonnay - PEI	<b>\$12   17   50</b>