



# LA ROSE BISTRO

## Lunch Menu

### STARTERS

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**WINE AND GARLIC MUSSELS** \$15

*White wine / Garlic / Garlic Bread*

**SEAFOOD CHOWDER** \$16

*Scallop / Haddock / Salmon / Mussel /  
Potato / Creamy broth / House biscuit*

**MUSHROOM TOAST** \$15

*Creamy mushroom / Parmesan / Crusty  
bread*

**BEETSCHETTA** \$15

*Beets / Apples / Basil / Candied pecans /  
Goat cheese / Pickled onions / Balsamic  
reduction / Crusty bread*

**CRAB DIP** \$22

*Belle River crab / Lemon / Cream cheese /  
Cheddar / Pita / Corn chips*

**TUNA TARTARE** \$18

*Yellowfin Tuna dressed with Unagi /  
Smoked lime & corn emulsion / Cucumber  
/ Mango / Sesame seeds / Crostinis*

### SALADS

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**BISTRO SALAD** \$15

*Soleil's greens / Tomato / Cucumber / Carrot /  
Candied pecans / Pickled onions / Smoked  
apple vinaigrette*

**CAESAR SALAD** \$16

*Romaine / Bacon / Croutons / Parmesan /  
House made dressing*

### HANDHELD

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**THE PO'BOYSTER** \$25

*Pan fried oysters / Carrot and cucumber  
slaw / Unagi / Honey dill aioli / Buttered  
bun / Roasted red potatoes*

**PORK BELLY TACOS** \$18

*House smoked pork belly / Salsa Roja /  
Red cabbage slaw / Pickled onion aioli /  
Cilantro / Housemade corn tortilla*

**CRAB ROLL** \$25

*Belle River crab / Red onion / Celery /  
Lemon / Dill / Mayo / Cucumber dill /  
Buttered bun / Cucumber dill potato salad*

**BUTTER CHICKEN SAMMY** \$20

*Pulled Chicken / Butter chicken sauce /  
Goat cheese raita / Brioche bun / Herbed  
cous-cous salad*

**CHICKEN FETTUCINE** \$28

*Mushroom / Onion / Roasted garlic /  
Cream / Parmesan / Garlic bread*

**SUBSTITUTE FOR SCALLOPS** \$35

**SUBSTITUTE FOR VEGGIE** \$22

**MUSHROOM BB WELLINGTON** \$25

*Vegan / Portobello mushrooms / Black  
bean / Garlic / Coconut sauce / Bistro  
salad*

**LOBSTER POT PIE** \$37

*1 lb Market Lobster / Leek / Celery / Potatoes /  
Lemon / Tarragon / Topped with puff pastry /  
Served with choice of Caesar or Bistro salad*

### 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>