

bistro dinner

kettles

canadian market kettle	8
new brunswick seafood chowder clams, mussels, shrimp, crab	10
maple roasted ontario squash bisque essence of niagara apples	9

leaves

add any of the following items to your salad - maple grilled canadian salmon, apple grilled breast of chicken or grilled tiger shrimp skewer	7
caesar salad sourdough croutons, bacon, shaved asiago	12
organic greens blistered tomatoes, pickled carrot and beet, niagara ice wine and grainy mustard vinaigrette	10
vine ripened tomato salad quebec goat cheese, pickled fennel slaw, toasted pumpkin seeds, red beet reduction	14

shares and splits

ontario mennonite spring rolls corned beef, braised red cabbage, sweet onions, grainy maple mustard dip	12
chilled lemon grass poached shrimp with thai chili cocktail sauce	15
roasted garlic hummus and babaganoush grilled flat breads, marinated olives	10
deep fried mac and cheese spicy ketchup	10

west to east

oven roasted canadian angus prime rib leek infused mashed potato, yorkshire pudding, pan jus	34
brie and saskatoon berry stuffed breast of chicken sweet potato mash, fresh herb jus	27
nova scotia lobster fettuccini brandied cream sauce, spinach, wild mushrooms, garlic crostini	27
smoked chicken penne sundried tomatoes, garlic goat cheese cream sauce	26
indian spiced rack of lamb scented basmati rice, vegetables, fenugreek cream sauce	34

three sisters

the basis of many local aboriginal dishes are the "three sisters" of squash, corn and beans. the following dishes give a new twist to this rich cultural heritage

multigrain risotto wild rice, barley, arborio rice, butternut squash, smoked corn, green peas	21
pan seared organic salmon butternut squash and edamame bean succotash, vanilla bean butter sauce	27
butternut squash agnoloti charred corn, sweet peas, ontario maple sage cream	24

canadian grill

grilled canadian arctic char salad french green beans, fingerling potatoes, blonde frisee lettuce, blistered tomatoes and wasabi drizzle	26
apple cider grilled ontario pork tenderloin niagara peach chutney, sweet potato mash	28
canadian certified angus beef served with leek infused mashed potato, seasonal market vegetable, choice of béarnaise, bc pinot noir jus or brandied peppercorn sauces	
8 oz filet mignon	37
10 oz new york striploin	36

side dishes

broiled lobster tail	12
garlic prawns	10
seared scallops	10

in a nation known for its multiculturalism, toronto is home to a beautiful mosaic of cultures, backgrounds and traditions

a blending of these cultures combined with our local harvests have shaped the city's dynamic and interesting cuisine

explore modern canadian cuisine in bistro west by east

| executive chef | james piggott |

bistro
west by east

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if you have any concerns regarding food allergies, please alert your server prior to ordering