

Ander-ton-Bistro Pub

FIRST OFFERINGS

Sweet Yam Wedge Frites 5
roasted garlic aioli

Dungeness Crab Bruschetta 9.5
tomato cilantro vinaigrette

“Cowichan Farm’s” Chicken & Smoked Bacon Cakes 9
purple onion & blackberry port jam

Steamed Saltspring Island Mussel & Manila Clams
pineapple thai curry broth

appetizer 9.5

entrée 15.5

SOUPS & FIELD GREENS

“Chef’s Corner” Feature Soup
(please ask your server)

Gathered Field Greens & Herb Salad 7
carrot whips, cherry tomatoes, belgium endive,
blackberry dressing

Blueberry Goat Cheese & Candy Pecan Salad 10
crisp smoked bacon, clipped spinach leaves
fireweed honey & champagne vinaigrette

add grilled Cowichan chicken breast 6

add grilled local wild salmon fillet 7.5

West Coast Cobb Salad 13
Grilled “Cowichan Farm’s” chicken breast,
candied salmon, free-range boiled egg, crushed
avocado, smoked bacon lardons, baby corn, gherkins
and cherry tomato’s & blue cheese dressing

Crisp Romaine Leaves & Pancetta Caesar Salad

crisp pancetta bacon, free range boiled egg
fresh shaved reggiano, balsamic syrup

appetizer 6.5

entrée 9

add grilled Cowichan chicken breast 6

Our bread service consists of fresh baked french bread and unsalted butter and is complimentary with your soup or mussel & clam order. We do have a surcharge of **\$1.50** if extra bread is ordered for your table. Please ask about our line of gluten free breads from the Silly-Yak Bakery in Parksville!

FROM THE GRILL

West Coast Halibut Grill 14.5
crushed avocado & cilantro, green pea shoots,
grilled anjou pear, caper balsamic mayonnaise,
toasted herb foccacia

Chef’s Flame Broiled Albacore Tuna Grill 12
crushed avocado & cilantro, green pea shoots &
grilled anjou pear, caper balsamic mayonnaise,
toasted herb foccacia

Wild Vancouver Island Salmon Burger 12.5
roasted garlic aioli

Black Creek Bison Burger 14
chanterelle mushroom sauté & swiss cheese

ARTISAN SANDWICHES & FAVORITES

Grilled Rubeen Panini 11
hickory maple bacon sour kraut , Montreal smoked
meat, swiss cheese, apple cider mustard

Grilled BC Salmon & Pancetta Klubhouse 13
seedy multigrain, gathered field greens, crushed
avocado, pea shoots, caper balsamic mayonnaise

Philly “Black Angus” Flatiron Steak Sandwich 16
toasted herb foccacia, fresh diced tomatoes, grilled
peppers and aged white cheddar with crispy onions

all sandwiches and burgers come with a choice of the following:

chef’s corner feature soup, crisp potato fries or baby green salad. We offer the following salad dressings: blackberry dressing, ranch dressing, port & pear vinaigrette, fireweed honey & champagne vinaigrette and mango citrus vinaigrette

Enjoy!

Executive Chef
Andrew Stigant

Fresh Feature Sheet

October 2009

FIRST OFFERINGS

Bistro Spinach Salad

blackberry dressing, shaved red onion & feta

8

or

West Coast Seafood Chowder

parsley coulis

appetizer **6.5**

entrée **8.5**

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## ENTREES

### Cowichan Chicken & Chanterelle Pot Pie

crisp puff pastry dome

9.5

or

### Chef's Signature Grilled "Tannadice Farm's" Angus Beef Burger

caramelized onion & barrel aged cheddar

alder smoked tomato sauce

9.5

or

### "Tannadice Farm's" Texas BBQ Pulled Pork

chunky smoked papaya & tomato catsup, portuguese sourdough bun

9.5

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PASTAS

Please ask your server about our fresh house made pasta features.

all feature sandwiches & burgers come with a choice of the following:

chef's corner feature soup, crisp potato fries or baby green salad. We offer the following salad dressings:
blackberry dressing, ranch dressing, port & pear vinaigrette, fireweed honey & champagne vinaigrette and mango citrus vinaigrette

Chef de Cuisine
Andrew Stigant