

OYSTERS ON THE HALF SHELL

Featured Mignonette | Fresh Horseradish | House-Made Hot Sauce
Ask your server for Daily Selection
Market Price

STARTERS

CHEF'S DAILY SOUP CREATION

House-Made with Seasonal Ingredients 7 (*Gluten-Friendly*)

ROASTED RED PEPPER HUMMUS

House-Made Vegan Naan Bread 10
(*Gluten-Friendly Option*)

BRIE & PROSCIUTTO WRAP

Phyllo | Mango Puree 11

GOAT CHEESE DIP

House-Made Bourbon Bacon Jam | Roasted Red Peppers
Caramelized Onion | Crostini's 13 (*Gluten-Friendly Option*)

LIME SHRIMP

Strawberry Salsa | Mango Puree 14 (*Gluten-Friendly*)

CURRIED SHRIMP TOWER

Black Tiger Shrimp | Avocado | Mango | Red Curry Sauce 14
(*Gluten-Friendly*)

STUFFED CALAMARI

Sausage | Beef | Braised In House-Made Marinara | Pesto
Drizzle | Arugula | Pickled Chilies 15 (*Gluten-Friendly*)

TOSTADO CEVICHE

Shrimp | Scallop | Shredded Romaine | Strawberry Salsa
Avocado | Cucumber | Pickled Radish 16 (*Gluten-Friendly*)

WILD MUSHROOM DIP

Portobello, Cremini Mushrooms | Caramelized Onions
Mushrooms | Cream Cheese | Fresh Herbs | Parmesan
Crostini's 13 (*Gluten-Friendly Option*)

SALADS

HOUSE SALAD

House Greens | Tomatoes | Pickled Red Onion | Cucumber
Carrots | Croutons | House-Made Balsamic Vinaigrette 11
Half Size 6 (*Gluten Friendly*)

CAESAR SALAD

Crisp Romaine Hearts | Croutons | Applewood Smoked Bacon
House-Made Caesar Dressing 11 Half Size 6
(*Gluten Friendly*)

STEAK SALAD

Arugula | Spinach | Avocado | Red Onion | Goat Cheese
Red Onion Vinaigrette 19 (*Gluten Friendly*)

SUMMER FRUIT SALAD

Arugula | Spinach | Strawberry Salsa | Mango | Summer Berries
Candied Pecans | Feta | Raspberry Vinaigrette 16
Half Size 8 (*Gluten Friendly*)

POKE BOWL

Chilled Sticky Rice | Shredded Romaine | Snow Peas | Carrot
Cucumber | Scallion | Smoked Salmon Rose
Toasted Sesame | Teriyaki Dressing | Nori | Pickled Radish 16
(*Gluten-Friendly*)

ASIAN SALAD

Mixed Greens | Couscous | Shaved Carrot | Mandarin Orange
Pickled Onion | Sesame Seed | Red Onion Vinaigrette 14
Half Size 7 Add Smoked Salmon Rose 3 (*Gluten-Friendly*)

BISTRO SALAD

Warm Roasted Potatoes | Roasted Butternut Squash | Roasted
Portobello | Asparagus | Mixed Greens | Tomatoes | Red Onion
Goat Cheese | Balsamic Dressing 15 Half Size 8
(*Gluten-Friendly*)

ADD EXTRAS TO ANY DISH | Add Shrimp 2 Each | Add Scallop 6 Each | Smoked Salmon 7 | Chicken 5
Prosciutto 4 | Asparagus 4 | Portobello 3 | Sautéed Mushrooms 4 | Sautéed Onions 3 | Goat Cheese 3
Brie 3 | Mozzarella 3

FLAT BREADS

Our Flatbreads are House-Made Sour Dough with Mozzarella and House-Made Signature Sauces
(Gluten Friendly Option Available)

BRUSCHETTA, BACON & BALSAMIC

Basil Pesto | Fresh Tomatoes | Fresh Basil
Applewood Smoked Bacon | Parmesan | Mozzarella
Balsamic Drizzle 15

ASPARAGUS & PROSCIUTTO

Basil Pesto | Cherry Tomato | Mozzarella | Prosciutto
Roasted Asparagus | Balsamic Drizzle 16

CAPRESE NAAN FLATBREAD

House-Made Naan Bread | Basil Pesto | Heirloom
Tomato | Bocconcini | Basil | Balsamic Glaze 14

BACON & BRIE

House-Made Tomato Jam | Toasted Walnuts | Bacon
Brie | Pickled Onions 16

BBQ STEAK

BBQ Sauce | Mushrooms
Red Onions | Mozzarella | Parmesan 17

ROASTED VEGETABLE

Basil Pesto | Roasted Vegetables | Mozzarella
Parmesan 14

SANDWICHES

Burger and All Sandwiches are Served with Your Choice of
Bistro Wedges, Soup of the Day, House Salad or Caesar Salad

CLASSIC COURTYARD BURGER

6 oz. House-Made Beef Chuck Burger | Crisp Lettuce | Tomato | Red Onion | House-Made Pickles 14
Add Another Patty 4 | Bacon 2 | Prosciutto 3 | Brie 3

COURTYARD CLUB WRAP

Lemon Garlic Chicken | Applewood Smoked Bacon | Avocado | Brie | Mixed Greens | Bruschetta
Chipotle Aioli 16

PHILLY STEAK SANDWICH

Seared Steak | Caramelized Onions & Mushrooms | Mozzarella | BBQ Sauce | Baguette 17

MONTREAL SMOKED MEAT

Montreal Smoked Meat Piled High | Grainy Dijon | Sour Dough Rye Bread 15

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Prosciutto 4 | Asparagus 4 | Portobello 3 | Sautéed Mushrooms 4 | Sautéed Onions 3 | Goat Cheese 3
Brie 3 | Mozzarella 3**

ENTRÉES

CHEF'S PASTA

Inspired Daily by Our Chefs with Fresh Seasonal Ingredients *Market Price (Gluten Friendly Option)*

DAILY MARKET FISH

Market Price (Gluten Friendly Option)

TARRAGON PARMESAN GNOCCHI

Crispy Prosciutto | Red Pepper Shallot Cream Sauce | Pickled Radish 19

FUSION STIR FRY

Hoisin | Teriyaki | Glass Noodles | Bell Peppers | Red Onions | Zucchini | Snow Pea | Carrot | Mandarin Orange
Scallions | Pickled Radish | Sesame Seeds | Crispy Wonton Purse | Sweet Thai Chili Sauce 21

TUSCAN CHICKEN

Smoked Paprika Marinated Chicken | Portobello Mushrooms | Spinach | Rose Sauce | Goat Cheese | Pecans
Fresh Seasonal Vegetables | Roasted Potatoes or Featured Rice 25 *(Gluten Friendly)*

SEAFOOD CIOPPINO

Black Tiger Shrimp | Calamari | Scallop | Zesty Tomato-Potato Stew | Garlic Toast 32 *(Gluten Friendly Option)*

NAGANO PORK TENDERLOIN MEDALLIONS

Red Pepper Shallot Sauce | Chimichurri | Pickled Radish | Fresh Seasonal Vegetable | Roasted Potatoes or Featured Rice
26 *(Gluten Friendly)*

PORTOBELLO STEAK

Chimichurri | Spinach | Roasted Summer Vegetables | Roasted Potatoes | Tomato | Sprouts 18
(Gluten Friendly)

THE GRILL

Our Steaks are Cut In House with the Highest Quality AAA Sterling Silver Angus Beef.

All our steaks include your choice of demi-glace or our featured compound butter

(Gluten Friendly Option)

6 oz. BEEF TENDERLOIN 30

Roasted Potatoes or Featured Rice | Fresh Seasonal Vegetables

8 oz. NEW YORK STRIPLOIN 26

Roasted Potatoes or Featured Rice | Fresh Seasonal Vegetables

10 oz. NEW YORK STRIPLOIN 30

Roasted Potatoes or Featured Rice | Fresh Seasonal Vegetables

14 oz. NEW YORK STRIPLOIN 37

Roasted Potatoes or Featured Rice | Fresh Seasonal Vegetables

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Prosciutto 4 | Asparagus 4 | Portobello 3 | Sautéed Mushrooms 4 | Sautéed Onions 3 | Goat Cheese 3
Brie 3 | Mozzarella 3**



TUESDAY IS DATE NIGHT

2 CAN DINE FOR \$60

2 Bar Beverages ~ 2 Entrees ~ Share A Dessert



STAY UP TO DATE WITH US

www.thecourtyardbistro.ca



WEDNESDAY

GIRLS NIGHT

Selected Appetizers and All Flatbreads are 1/2 price
(with the purchase of a beverage)

\$6 Cocktails, Sangrias and 5 oz House Wines

JOIN US FOR LUNCH

MONDAY TO FRIDAY 11 a.m. - 4 p.m.

JOIN US EVERY SATURDAY & SUNDAY

10 a.m. - 3 p.m.

FOR OUR FABULOUS
GOURMET BREAKFAST

