elixir bistro *Crafting Culinary Alchemy Since 1998*

Starters

Soup du Jour made fresh daily	5
Caesar Salad romaine hearts, parmigiano cheese, bacon	10
Goat Cheese Salad with red beets, candied pecans, spring greens and balsamic vinaigrette	11
Pate Maison made with quality ingredients, baby pickles and toasted brioche	9
Smoked Salmon with cucumber, capers, tomato and red onion	11
Eggplant bruschetta with warm goat cheese, mint, golden sautéed onions	9
Escargot a la Bordelaise sautéed with red wine butter and black grapes	10

Please notify your server of food allergies upon ordering
We will do our best to accommodate allergies however we are unable to guarantee an allergen free environment

To maintain freshness and quality our menu changes frequently

Entrees

Beef Tenderloin 6oz AAA grilled with Port wine sage, mushrooms with creamy mashed potatoes and vegetables	28
Duck Confit roasted crispy duck legs with port wine, fig, roasted potatoes and vegetables	24
Pasta freshly cooked with chicken breast herbed rose sauce	16
Pork Tenderloin roasted lamb cull, veal sweetbread, spinach, Fenugreek, bordelaise sauce ,asparagus spears ,whipped potato	21
Salmon filet crispy roasted, beurre blanc, organic quinoa, brown lentils, and vegetables	24
Chicken Basquaise with white wine, sweet peppers, fresh herbs, tomato, roasted potato, it is my favorite dish	18
Elixir Veal Medallion local Ontario veal with mushroom Sémillon wine sauce, roasted potatoes and vegetables	24
Lamb leg boneless, braised split peas, dried lime , mild spices, tomato lamb jus garnished with frits and served with basmati rice	18

Please ask your server about today's fresh features