elixir bistro

Crafting Culinary Alchemy Since 1998

Starters

Soup of the Day made from fresh ingredients 7

Goat Cheese Salad red beets, arugula, pecans and vinaigrette 11

Caesar Salad romaine hearts, parmigiano reggiano cheese, bacon bits and croutons made fresh 10

Avocado Salad arugula, fresh mango balsamic virgin olive oil 10

Smoked Salmon with cucumber, capers, tomato, onion 11

Pâté Maison with gherkin, fig jam and French baguette 11

Escargot sautéed with red wine garlic, and black grapes 10

Tiger Shrimp sautéed with lemon, capers and cilantro 16

Light Entrées

Grilled chicken with Caesar salad 16

Grilled chicken avocado salad 16

We will do our best to accommodate allergies however we are unable to guarantee an allergen free environment

Entrées

Duck Confit leg and pink breast, maple syrup orange sauce with roasted potato and fresh vegetables 28

Pork tenderloin stuffed with goat cheese, herbs and spinach, served with orange sauce, butternut squash and vegetables 23

Lamb shank braised in tomato lamb jus cooked to fall of the bone with creamy mashed potatoes and vegetables 26

Pasta with chicken breast, smoked bacon, white wine, tomato, green onion, light cream sauce 19

Atlantic salmon crispy roasted filet, beurre blanc sauce, quinoa and vegetables 23

Coq au vin roasted boneless chicken breast, red wine bacon mushroom sauce with mashed potatoes and vegetables 19

Seafood risotto with saffron, shrimp and scallops 24

Steak and Tenderloin Featured Daily

Nov/Dec 2013