

DT Bistro – Dinner Menu

starters

Crispy Vegetable Spring Rolls 6
With Fruit Salsa

Crispy Seafood Spring Rolls 6
Shrimp, Crab with Fruit Salsa

Wild Mushroom Tart 8
Baked Crispy Phyllo with Goat
Cheese

Grilled Calamari 10
Lemon Miso Vinaigrette on
Mixed Greens

Shrimp Bruschetta 10
Oven Dried Tomato and Black
Olive Pesto

Tuna Tataki 14
Albacore White Tuna with
Apple Salad and Lemon
Sesame Vinaigrette

soups and salads

Wild Mushroom Soup
Our Popular Silky and Smooth
Blend of Mushrooms With a
Touch of Cream

French Onion Soup 8
Classic Baked French Soup
with Gruyere

Smoked Duck Salad 12
Shaved Fennel and Orange with
Mixed Greens with a Fig and
Raspberry Vinaigrette

House Caesar 8
Romaine leafs with house made
DT Caesar dressing and bacon
with Chicken 5

House Mixed Green Salad 7

pastas

Mushroom Pappardelle 16
Roasted Garlic, Fennel,
Tomatoes, in a Light Creamy
White Wine Sauce
Add Braised Brisket 6

Chicken Artichoke Fusili 15
Housemade Tomato White
Wine Sauce With Fresh Herbs

Crab & Ricotta Cannelloni 18
Baked With Housemade
Tomato sauce

Potato Gnocchi 15
Smoked Mozzarella, Brandy in
a Tomato Cream Sauce
**Add Smoked Bacon and
Mushroom 5**

**Lobster Chorizo Mushroom
Pappardelle 24**
with fennel in a rose sauce

mains

Angus Beef Burger 14
Mustard, Onion Jam on
Challah Bread with French
Fries

Mongolian Baked Ribs 18
Sweet and Sour Preserved Root
Vegetables and Sweet Potato
Fries

10oz Angus Steak 26
Demi & Pesto Served With
Fries or Mash

Lemon Miso Black Cod 24
Seasonal Vegetables and
Quinoa & Wild Rice

**Thai Pumpkin Bouillabaisse
26**

Velvety Coconut Seafood Stew
with Scallops, Prawns,
Calamari and Mussels

French Herbed Chicken 18
Free Range and Roasted with
Seasonal Vegetables

Grilled Lamb Chops 18
Marinated and Herbed Served
with Couscous and Side Salad

