

## LES ENTREES

BIFF'S SOUPE DU JOUR	9,00
CREAM OF MUSHROOM SOUP <i>with tarragon</i>	10,00
SHRIMP PÂTÉ <i>with olive oil crostini</i>	13,00
SMOKED SALMON <i>with crème fraîche</i>	13,00
STEAK TARTARE	16,00
FRICASSÉ OF ESCARGOTS <i>with lardons &amp; brandy</i>	14,00
RABBIT RILLETTE <i>with Brent's moutarde</i>	13,00
CHICKEN LIVER PARFAIT <i>with cornichons</i>	12,00
ROASTED BONE MARROW PUDDING <i>with parsley salad &amp; Maldon salt</i>	12,00

## LES SALADES

CAESAR SALAD <i>with lentilles du Puy</i>	10,00
HEARTS OF BOSTON BIBB <i>with Champagne vinaigrette</i>	9,00
WARM LAMB'S TONGUE <i>with fingerling potatoes</i>	14,00
ROASTED BEETS <i>with mâche lettuce &amp; Ciel de Charlevoix</i>	11,00

## VIN MAISON

	GL.	BOTTLE
<b>-BLANC -</b>		
Sauvignon Blanc, Henry of Pelham, Niagara	9,00	36,00
Riesling, "Canoe", Cave Spring, Niagara	9,50	40,00
Chardonnay, "Jump", Cave Spring, Niagara	9,50	40,00
Viognier, Les Jamelles, Languedoc, France	10,50	42,00
Pinot Gris, Fielding Estate, Niagara	11,00	44,00
Melon de Bourgogne, Norman Hardie, P.E.C.	12,00	48,00
Chablis, William Fèvre, Burgundy, France	13,50	52,00
Chardonnay, Ravine Vineyard, Niagara	14,50	58,00
<b>-ROUGE -</b>		
Merlot, Les Jamelles, Languedoc, France	9,00	36,00
Biff's Juicy Red, Cave Spring, Niagara	9,50	40,00
Domaine de la Chanaise, Beaujolais-Villages	10,00	40,00
Domaine Millière, Vin de Pays de Vaucluse, Rhône	12,00	48,00
Samorens, Côtes du Rhône, France	12,00	48,00
Shiraz, Prospect Winery, Okanagan Valley, B.C.	12,50	50,00
Cabernet Sauvignon, Apex Cellars, Washington	13,50	54,00
Grand Bateau, Bordeaux, France	13,50	54,00

## LES FRUITS DE MER

### SEAFOOD PLATTER

Oysters, shrimp cocktail, mussels,  
clams, ceviche & Chef's addition  
PETITE 34,00 / GRANDE 63,00

### MUSSELS

Provençal  
{tomato, garlic & thyme}  
16,00

## BISTRO SPECIALITEES

BOUILLABAISSÉ	29,00
DUCK CONFIT <i>with boudin blanc</i>	24,00
GRILLED RIBEYE <i>with pommes allumettes &amp; Maître D'hôtel butter</i>	36,00
ROASTED PORK BELLY <i>with spätzle &amp; fennel</i>	18,00
BOUDIN NOIR <i>with apples &amp; pommes purée</i>	18,00
ROASTED RACK OF LAMB <i>with herbed gnocchi</i>	32,00
SEARED HALIBUT <i>with smoked haddock chowder</i>	25,00
SMOKED SWEETBREADS <i>with legumes</i>	19,00
BEEF BOURGUIGNON <i>semoule with Gruyère</i>	26,00

### Steak Frites

7oz. flatiron steak with seasonal vegetables & frites  
26,00

## PLATS PRINCIPAUX

GRILLED CALF'S LIVER <i>with Soubise sauce</i>	19,00
STEAK & KIDNEY VOL-AU-VENT	21,00
BASQUEZ STYLE CHICKEN <i>with preserved lemon, olives &amp; chorizo</i>	22,00
FILET MIGNON <i>with bacon &amp; brandy peppercorns</i>	34,00
SKIN ROASTED ARCTIC CHAR <i>jardinière &amp; sauce verte</i>	24,00
CUMBRAE FARMS LAMB SHANK <i>with eggplant &amp; minted yoghurt</i>	24,00
GRUYÈRE CHEESE FONDUE <i>with kirsch {FOR TWO}</i>	36,00

## L'ACCOMPAGNEMENT

JARDINIÈRE VEGETABLES	6,00
FRITES WITH ROUILLE	6,00
POMMES PURÉE	6,00

### B'OYSTEROUS BAR!

BIFF'S OYSTERS ON THE HALF SHELL  
AVAILABLE DAILY AFTER 5PM IN THE BAR  
1,00 EA

## BIFF'S FIXE



**2 COURSES for 28,95**

or

**3 COURSES for 32,95**

SHRIMP PÂTÉ

MUSHROOM SOUP

HEARTS OF BOSTON BIBB

CHICKEN LIVER PARFAIT

BIFF'S CAESAR

ROASTED ARCTIC CHAR

BASQUEZ CHICKEN

BEEF BOURGUIGNON

DUCK CONFIT

CALF'S LIVER

SOMA ICE CREAMS  
& SORBETS

CHOCOLATE TORTE

## B.Y.O.W.

BRING YOUR OWN WINE to Biff's Bistro  
anytime! Corkage fee is \$25 per bottle.  
(Not applicable for private dining events.)

CHEF BASILIO PESCE

As a courtesy to our dining patrons, Biff's Bistro respectfully requests no cellular telephone use in the dining room. We will do our utmost to accommodate guests with food allergies, though we are unable to guarantee an allergen-free kitchen environment.