

MATEUS BISTRO EVENING MENU

LIGHTER SIDE

SOUPE DU JOUR CUP \$6.5 BOWL \$8.5
EVER CHANGING, THIS IS CHEF'S CHOICE OF SEASONAL INGREDIENTS HAULED IN BY ALL THE AMAZING FARMERS WE KNOW

CAESAR SALAD \$11.5
ORGANIC ROMAINE WITH CREAMY IN-HOUSE DRESSING, OLIVE OIL CROSTINI, HOUSE-SMOKED BACON & PARMESAN

SEAFOOD CHOWDER CUP \$8.75 BOWL \$13
FRESH HADDOCK AND MUSSELS IN A HERBED CREAM BROTH WITH LOCAL POTATOES, CARROTS AND ONION. SERVED WITH FRESH BREAD

FATOUSH SALAD \$12
ROMAINE LETTUCE TOPPED WITH TOMATO, CUCUMBER AND RADISH, ZATAR-SEASONED FRIED FITA BREAD AND TOSSED IN A MEDITERRANIAN SUMAC DRESSING

ZUCCHINI FRITTER CAKES \$13
ZUCCHINI, GARLIC AND ROASTED ONION PANKO PATTIES WITH SERVED WITH A LOCAL HONEY & MUSTARD SAUCE

PORK BELLY \$14
BRAISED AND CARAMALIZED LOCAL PORK BELLY ATOP A THAI PEANUT & SESAME CABBAGE SLAW

'DEM BREAD STICKS \$15
OUR CREAMY MIX OF 3 CHEESES SERVED WITH GRILLED FOCACCIA STICKS FOR DIPPING. ONE OF OUR FAVOURITES!

SPICY SCALLOP AND SHRIMP SALAD \$15
CHILI-MARINATED SEARED DIGBY SCALLOPS AND SHRIMP ATOP A LOCAL MIXED GREEN SALAD, TOPPED WITH A WARM WHITE WINE AND LEMON VINAIGRETTE

FRESH STEAMED MUSSELS \$14
FRESH LOCAL MUSSELS STEAMED IN YOUR CHOICE OF EITHER WHITE WINE, GARLIC AND SWEET ONION OR THAI CURRY CREAM

MAIN SIDE

CHICKEN SHNITZEL \$32
PANKO CRUSTED THINLY SLICED CHICKEN BREASTED TOPPED WITH BUTTER POACHED LEMON WEDGES ATOP MASHED POTATOES AND ROASTED FRESH GARDEN VEGETABLES

PANKO HADDOCK \$26.5
CRISPY PANKO-CRUSTED LOCAL HADDOCK WITH TOPPED WITH A DILL CREME FRAICHE, SERVED WITH LOCAL VEG AND MASHED POTATOES

BEEF STIR FRY \$30
SEARED STRIPS OF BEEF STRIPLOIN WITH GARLIC, GARDEN VEGETABLES AND SWEET ONIONS, ATOP STEAMED RICE AND A SOY GARLIC AND HONEY SAUCE

VEGETABLE CHOW MEIN \$24
FRESH GARDEN VEGETABLES AND BEAN SPROUTS ATOP CHOW MEIN NOODLES WITH A SWEET SOY GLAZE

HALIBUT \$32
LOCAL HALIBUT FILET SEARED AND TOPPED WITH A CUCUMBER AND AVOCADO SALSA, SERVED ON A WARM GREEK ORZO SALAD

BURGERS

ALL SERVED WITH MIXED GREEN SALAD, AND POTATO WEDGES

CLASSIC – BEEF PATTY TOPPED WITH BACON, CHEDDAR CHEESE, AIOLI, TOMATO AND LETTUCE \$19

MONICA – ELK BURGER TOPPED WITH CARMELIZED ONIONS AND AGED CHEDDAR, AIOLI, LETTUCE, TOMATO \$23

MORGAN – LAMB BURGER TOPPED WITH TZATZIKI, FETA, HERBED AIOLI, LETTUCE AND TOMATO \$22

TSUBAKI – BEEF PATTY WITH SWISS CHEESE, DARK CHERRY COMPOTE, LETTUCE, AIOLI \$20

MATT – BISON MEAT TOPPED WITH SAUTEED CHANTERELLES, MANCHEGO CHEESE, ONIONS, LETTUCE, TOMATO \$23

CLEM – PANKO CHICKEN PATTY TOPPED WITH BACON, AVOCADO, AIOLI, LETTUCE \$19

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MOCKTAILS

VIRGIN MATEUS CAESAR \$6
CLAMATO, LIME, A SPLASH OF TABASCO, HORSERADISH, WORCESTERSHIRE & PICKLED GARLIC SCAPE

MANGOBERRY SPLASH \$4.50
NOVA SCOTIAN CRANBERRY JUICE, MANGO JUICE AND LEMON/LIME SODA

APPLE GINGER SPARKLER \$4.50
APPLE JUICE, LOCAL GINGER BEER AND FRESH LIME JUICE

ORANGE GUAVA FIZZ \$4.50
ORANGE AND GUAVA JUICES TOPPED WITH SODA

POPS & JUICES

PEPSI, PEPSI LIGHT, SPRITE, ROOTBEER, GINGERALE, CLUB SODA, TONIC
ORANGE, CRANBERRY, LYCHEE, MANGO, GUAVA, LEMONADE, ICED TEA
SAN PELLEGRINO LIMONATA OR ORANGE, PERRIER, PROPELLOR GINGER BEER

BREWS

BOXING ROCK HUNKY DORY PALE ALE (SHELBURNE, NS) \$6.5
PROPELLER IPA (HALIFAX) \$6.5
PROPELLER PILSNER (HALIFAX) \$8.5
PROPELLER BITTERS (HALIFAX) \$8.5
GARRISON TALL SHIP ALE (HALIFAX) \$6.5
ALEXANDER KEITH'S OR KEITH'S LIGHT (HALIFAX) \$5.75
STELLA ARTOIS (BELGIUM) \$7
CORONA (MEXICO) \$6.5
GUINNESS (IRELAND) \$8

ASK YOUR SERVER WHAT'S ON TAP!

CIDERS & FRUIT BREWS

NO BOATS ON SUNDAY (TRURO, NS) \$8.75

SPARKLING & ROSE

YELLOWTAIL BUBBLES (AUSTRALIA) \$7 GLASS - \$29 BOTTLE
LES TROIS PETITS COCHONS ROSES \$10 GLASS - \$38 BOTTLE
BENJAMIN BRIDGE NOVA 7 (GASPEREAU, NS) \$40
GRAND PRE MOSCATO (GRAND PRE, NS) \$39
LAMARCA PROSECCO (ITALY) \$44

RED WINE

IL PADRINO ROSSO (IT) \$7.5 GLASS - \$20 HALF LITRE - \$31 BOTTLE
GRAND PRE NS RED (NS) \$8 GLASS - \$21 HALF LITRE - \$30 BOTTLE
TABALI VETAS BLANCAS PINOT NOIR(CH) \$11 GLASS - \$26 HALF LITRE - \$37 BOTTLE
LE BALLON CABERNET SAUVIGNON (FR) \$11 GLASS - \$26 HALF LITRE - \$37 BOTTLE
SLEDGEHAMMER ZINFANDEL \$11 GLASS - \$28 HALF LITRE - \$47 BOTTLE
MOMENTO BAROSSA SHIRAZ (AU) \$12 GLASS - \$31 HALF LITRE - \$50 BOTTLE
LUCKETT PHONE BOX RED (NS) \$13 GLASS - \$31 HALF LITRE - \$44 BOTTLE
BENJAMIN BRIDGE TAURUS (NS) \$60 BOTTLE

WHITE WINE

IL PADRINO PINOT GRIGIO (IT) \$7.5 GLASS - \$20 HALF LITRE - \$31 BOTTLE
GRAND PRE NS WHITE (NS) \$8 GLASS - \$21 HALF LITRE - \$30 BOTTLE
VEGA SINDOA CHARDONNAY (SP) \$10 GLASS - \$26 HALF LITRE - \$35 BOTTLE
PEZOULES SAUV BLANC (GR) \$9 GLASS - \$24 HALF LITRE - \$33 BOTTLE
PLUME VINO VERDE (PG) \$9 GLASS - \$24 HALF LITRE - \$33 BOTTLE
PLANTER'S RIDGE L'ACADIE (NS) \$38 BOTTLE
BENJAMIN BRIDGE TIDAL BAY (NS) \$40 BOTTLE
BLOMIDON UNOAKED CHARDONNAY (NS) \$44 BOTTLE