

# *hors d'œuvre*

**MI BISTRO GREENS** 8.95  
*Micro greens, oven dried balsamic tomatoes, goat cheese  
and Mi Bistro's own hazelnut vinaigrette.*

**CAESAR SALAD** 8.95  
*Whole romaine leaves with house made Caesar dressing,  
garlic chips and foccacia croutons.*

**NAPOLEAN SALAD** 7.95  
*Sliced tomato, red onion and asparagus in our red wine vinaigrette.*

*Add Chicken or Prawns to any salad* 3.95

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**CHEF'S SOUP DU JOUR** 6.95  
*Please ask your server for today's daily creation*

**FRENCH ONION SOUP GRATINEE** 8.95  
*Sweet caramelized onions, home made beef stock,  
topped with toasted rusk, Swiss and Parmesan cheese.*

*Add a side of bread to make it a light meal.* 0.95

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**CAPSICUM CHEVRE** 7.95  
*Asparagus and herbed goat cheese wrapped in a fire roasted red pepper.*

**POMMES FRITES** 6.95  
*Hand cut daily with truffle emulsion.*

**ESCARGOT MAISON** 7.95  
*Snails baked in pastry shells, with garlic butter.*

**BACON WRAPPED SCALLOPS** 9.95  
*Sea scallops and water chestnuts wrapped in smoked  
Canadian side bacon. Served with our lemon basil aioli.*

<p><b>CHEESE BOARD</b> 12.95 <i>Three cheeses paired by our Chef with fruit, nuts and honey. Ask your server for today's selections.</i></p>
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**WINGS** 9.95  
*Chicken wings available in Hot, BBQ, Honey Garlic, and Mi Spice.*

*Add ranch or blue cheese dip.* 0.95

"The consumption of RAW ingredients poses an increased risk of food borne illness.  
A cooking step is needed to eliminate potential bacterial or viral contamination."  
- Medical Health Officer

Prices subject to tax. Parties of 6 or more are subject to a 15% Gratuity



Ocean Wise is a Vancouver Aquarium conservation program created to educate and empower consumers about the issues surrounding sustainable seafood. The Ocean Wise logo next to a menu item is a guarantee that the item is a good choice for keeping ocean life healthy and abundant for generations to come.

## entrée

<b>FLAT IRON STEAK</b>	16.95
<i>Certified Angus Beef® served with Café de Paris butter. Hand cut frites and a side Mi Bistro Greens.</i>	
<b>MOULLE FRITES</b>	16.95
<i>Mussels cooked in a tomato basil sauce, with smoked bacon lardons and leeks.</i>	
<b>GRILLED LAMB LOIN</b>	18.95
<i>Lamb loin sitting on Pont Neuf potatoes. Served with vegetables, Salsa Verde and Demi Glace.</i>	
<b>COD &amp; FRITES</b>	14.95
<i>Two battered Cod fillets and our own tartar sauce. Served with fries and red wine vinaigrette side salad.</i>	
<i>Add a piece of fish</i>	3.95
<b>FRENCH DIP</b>	13.95
<i>House roasted beef, thinly sliced with grainy Dijon mustard and caramelized onions. Served as you know it with the dip on the side, or try it as it was invented in 1908; the entire sandwich is pre dipped.</i>	
<b>BISTRO BURGER</b>	12.95
<i>Grilled 6oz prime rib burger topped with Canadian side bacon and smoked white cheddar cheese. Served on Ciabatta with lettuce, tomato, mayo and caramelized onions. A Mi Bistro must!!!</i>	
<b>CHICKEN, BACON &amp; BRIE</b>	12.95
<i>Served on a toasted Baguette with lettuce, tomato, mayo.</i>	
<b>All sandwiches are served with a micro green salad or French fries</b>	
<b>PEPPERCORN RIB STEAK</b>	21.95
<i>An 8oz cut of Rib Eye grilled. Served with mashed potatoes, seasonal vegetables and green peppercorn demi glace.</i>	
<i>Add Prawns</i>	3.95
<b>GRILLED BC SALMON LENTILLES DU PUY</b>	22.95
<i>Local wild Sockeye with a sauté of tomato anise lentils and vegetables.</i>	
<b>GRUYERE MACARONI &amp; CHEESE GRATINEE</b>	14.95
<i>Gruyere, aged Cheddar and Parmesan cheese with Andouille sausage. topped with crispy bread crumbs, served bubbling hot with garlic bread.</i>	
<b>BOUILLABAISSE</b>	22.95
<i>Salmon, Prawns and daily fresh shellfish. Saffron and fennel tomato broth with Yukon Gold Potato and grilled bread.</i>	
<b>CIDER POACHED CHICKEN</b>	19.95
<i>Whole chicken breast poached in apple cider with warm house made aioli. Served with mashed potatoes and vegetables.</i>	

