



## DINNER MENU

154 HARBORD ST  
TORONTO, ONTARIO, M5S 1H2  
WWW.DTBISTRO.COM  
PHONE | 416.916.8155

LUNCH FRIDAY 11:30AM TO 5PM

BRUNCH SATURDAY & SUNDAY 10AM TO 5PM

DINNER WEDNESDAY TO SATURDAY 5PM TO CLOSE

AFTERNOON TEA SATURDAY & SUNDAY 2PM TO 5PM

### SMALL PLATES

- ( SEASONAL) SPRING ROLL - SEAFOOD OR VEGETABLE 9
- TRUFFLE FLAVOR WILD MUSHROOM MELTED BRIE AND HAZELNUT BRUSCHETTA (2PCS) 10
- SNOW CRAB CAKE - MANGO SALSA 10
- BEER BATTERED CRISPY CALAMARI - SPICY LEMON GARLIC AIOLI 10
- PRAWN MANGO SALAD ROLL - PRAWN MEAT, FRESH MANGO, CORIANDER, MINT, BASIL, RED ONION, LIME VINAIGRETTE 11
- SEARED JUMBO SCALLOPS - CRISPY BACON, SOY MAPLE MUSTARD VINAIGRETTE, FENNEL SALAD 12
- SESAME CRUST AHI TUNA - APPLE MANGO SPICY AIOLI, SOY VINAIGRETTE 12
- GRILLED CALAMARI - LEMON CAPER BUTTER 12

### SOUPS

- FRENCH ONION SOUP - GRUYERE CHEESE, BRANDY, BEEF STOCK 12
- MUSHROOM SOUP - BLENDED MUSHROOM, CREAM, CHICKEN STOCK 9
- SOUP OF THE DAY 9

### SALADS

- HOUSE DELUXE MIXED GREENS - SEASONAL HOUSE VINAIGRETTE 9.5
- GREEN APPLE & SEAWEED SALAD - SESAME GINGER VINAIGRETTE 9.5
- SEARED DUCK BREAST SALAD WITH COCONUT RICE - SEARED DUCK BREAST, ROASTED SWEET RICE POWDER, GARLIC, ONION, CORIANDER, FRESH WATER CUMIN, BASIL, RED CHILI, LEMON GRASS, LIME VINAIGRETTE 24

### PASTA & BURGER

- LAMB CANNELLONI - FETA CHEESE, TOMATO SAUCE 12
- BISTRO BURGER - BRIOCHE BUN, ONION JAM, FRITES 16 (ADD PORTOBELLO & CHEDDAR 3 )

### MEAT PLATES

- LAMB SAUSAGE- SERVED WITH ZUCHINI, FRIED POTATOE, PEPPER, RED CABBAGE 18
- CRISPY FIVE-SPICE DUCK CONFIT NOODLES SOUP - ON MUSHROOM GINGER SCALLION EGG NOODLES 18
- BEEF BOURGUIGNON - RED WINE, MASHED POTATOES, MUSHROOMS, GREEN BEANS 20
- BACON WRAPPED PORK TENDERLOIN - WITH ROASTED PEACH AND RASPBERRIES, SIDE OF FRIED POTATOES OR KALE 22
- CHIPOTLE BABY BACK RIBS WITH SWEET POTATOES FRIES 23
- MOROCCAN HERB BRAISED LAMB SHANK - WITH TOMATO SAFFRON, POTATOES GNOCCHI 22
- RACK OF LAMB - ROSEMARY CRUST, BLUEBERRY DEMI SAUCE, VEGETABLES, BLACK RICE 28
- 10 OZ. TRIPLE A SIRLOIN STEAK - WILD MUSHROOM RAGU, FRENCH FRIES 28

### SEAFOOD

- CLAY POT BAKED SALMON - LEMON BUTTER HERB OLIVES OIL, CARAMELIZED MUSHROOM ONION, FENNEL, BLACK RICE 25
- MISO GLAZED SEA BASS - MIXED VEGETABLE, WILD BLACK RICE 27
- GRILLED SEAFOOD PLATTER - CALAMARI, PRAWN, SCALLOP, LEMON CAPER BUTTER, ROASTED VEGETABLES 29

## VEGETARIAN DISHES

SAUTÉED MUSHROOM & ROASTED VEGETABLES - WILD BLACK RICE 16

MUSHROOM PAPPARDELLE - WHITE WINE CREAM, PESTO, GARLIC CONFIT 16

ROASTED VEGETABLE & PESTO LINGUINE - 16

RADICCHIO WALNUTS AGNOLOTTI - WITH RED WINE BRAISED SHORT RIB 18

## SIDES

HOUSE FRIES 4 | SWEET POTATO FRIES 5 | MASH POTATOES 5 | ADD SHORT RIB 5 | SOY MAPLE

ROASTED VEGETABLES 6 | GREEN SALAD & VINAIGRETTE 5 | SAUTÉED MUSHROOM BACON 7

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## PRIX FIXE

THREE COURSES FOR \$30 OR \$39 | WE POLITELY DECLINE ANY SUBSTITUTIONS

### APPETIZER CHOICES

DAILY SOUP

GREENS & VINAIGRETTE

SNOW CRAB CAKE

FRIED BEER-BATTERED CALAMARI

### **(\$30 PRIX FIXE ENTREES CHOICES)**

BISTRO BURGER

BEEF BOURGUIGNON

MUSHROOM PAPPARDELLE

CRISPY FIVE SPICE DUCK CONFIT

MOROCCAN LAMB SHANK

### **(\$39 PRIX FIXE ENTREES CHOICES)**

MISO GLAZED SEA BASS

RACK OF LAMB

SIRLOIN STEAK

CLAY POT BAKED SALMON

### **SELECTION OF CAKE OR GELATO**

ADD \$3 FOR DESSERT SUBSTITUTION

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**WINE SPECIAL DAY – EVERY WEDNESDAY DINNER - \$7/GLASS**

**WEEKLY DINNER SPECIALS ON THURSDAY | \$25 – 1 ENTRÉE (VEGETARIAN DISHES AND BURGER ONLY)  
& 1 APPETIZER OR 1 DESSERT + 1 CUP OF TEA**

AN 18% GRATUITY WILL BE APPLIED TO ALL PARTIES OF 8 OR MORE MODIFICATION  
SUBSTITUTIONS & SEPARATE CHECKS ARE POLITELY DECLINED

