



bitten

appetizer & dessert bistro

Appetizers

Portabella Mushrooms

Baked portabella mushrooms topped with bacon, roasted red pepper, and feta cheese, served on a bed of greens

\$8.95

Korean Beef Lettuce Wraps

Korean marinated BBQ beef sautéed and served with apples, mangoes, rice and crisp romaine lettuce.

\$9.95

Seared Beef Carpaccio

6oz New York steak hand cut, seared and sliced thin. Tossed with red wine vinegar and olive oil, topped with minced red onions, fried capers and wasabi aioli. Served with sliced baguette.

\$10.95

Mushroom Strudels

Mushrooms, garlic, onions and herbed cream cheese folded into delicate pastry and baked golden. Served on a bed of greens.

\$8.95

Baby Calamari

Gently marinated and lightly fried baby calamari served with house made Tzatziki and a lemon wedge.

\$9.95

Coconut Shrimp

Hand breaded coconut shrimp fried until golden and served with sweet chilli sauce.

\$7.95

Baked Pistachio Brie Wheel

Topped with pears, apples and pecans then baked and served with toasted baguette.

\$8.95

Grilled Pita Bread

Served with roasted red pepper hummus, Tzatziki, and marinara sauce.

\$6.95

Bruschetta

Fresh ripe tomatoes, onions and garlic served with toasted baguette and drizzled with olive oil.

\$7.95

Stuffed Jalapenos

Fresh Jalapeno peppers stuffed with bacon, roasted garlic, cream cheese and topped with cheddar cheese and baked to perfection. Served with sour cream.

\$8.95

Spinach and Artichoke Mushroom Caps

Spinach, artichoke and cream cheese stuffed mushroom caps baked with cheddar cheese.

\$8.95

Smoked Salmon Crustini

Smoked salmon and dill cream cheese served on toasted baguette.

\$8.95

Sweet Potato Fries with Chipotle-Garlic Aioli.

\$7.95

Homestyle Fries

hand cut and house seasoned fries served with honey and dill aioli.

\$5.95

Salads (Served with toasted garlic baguette)

Warm Balsamic Beef Salad

6oz New York steak grilled to your liking then glazed with a balsamic reduction served on top of tomatoes, cucumbers, sweet onions and spinach, dressed with a balsamic vinaigrette

\$12.95

Ahi Tuna Salad

Ahi Tuna pan seared medium-rare topped with wasabi aioli and served on top of watermelon, toasted pinenuts, tomatoes and fresh spring greens dressed with honey-lime vinaigrette.

\$12.95

Thai Shrimp and Grilled Pineapple Salad

marinated shrimp skewers lightly grilled along side balsamic glazed pineapple rings on top of sweet onions, red peppers, tomatoes and spring greens dressed with a soy vinaigrette.

\$12.95

Spinach Salad

Fresh spinach leaves with mushrooms, red onions, tomatoes, strawberries, and candied pecans topped with a creamy poppy seed dressing.

\$9.95

Blackened Cajun Caesar Salad

Blackened Cajun spiced chicken breast on top of the Bitten Caesar salad.

\$10.95

Meal House Salad

\$6.95

(add chicken breast for \$4)

Soups

Bitten's Spicy Tuscan Tomato Bisque

\$4.95

Chef's Soup du Jour

\$4.95

Pizza (6inch) & Side Combos

Choice of Caesar Salad, House Salad, Spinach Salad, Soup or Fries(sweet potato fries add \$2)

Pesto Chicken and Asparagus

Chicken, asparagus, sweet onion and red pepper on a pesto base topped with mozzarella and feta cheese.

\$ 10.95

BBQ Chicken

Chicken, sweet onions, red peppers, and mushrooms on our house made BBQ Sauce topped with mozzarella and cheddar cheese.

\$ 10.95

Romana

Prosciutto, spicy cappicola ham, portabella mushrooms and roasted red peppers on our house made marinara sauce topped with mozzarella and parmesan cheese.

\$10.95

Roasted Veggie

a medley of roasted vegetables on a pesto base and topped with mozzarella and feta cheese.

\$8.95

Burgers and Wraps

Choice of Caesar Salad, House Salad, Spinach Salad, Soup or Fries(sweet potato fries add \$2)

Chicken Noodle Wrap

Grilled 5oz chicken breast rolled with sautéed red onion and red pepper, rice vermicelli noodles and hoisin sauce.

\$12.95

Cajun Avocado Burger

6oz Cajun spiced beef burger topped with avocado, served with chipotle aioli, lettuce, tomatoes and red onions.

\$12.95

Spicy Beef Wrap

Grilled 6oz striploin, roasted red peppers, red onion, cucumber and spring greens all rolled up.

\$12.95

BBQ Bison Gouda Burger

6oz bison patty topped with housemade BBQ sauce and smoked gouda. Served with lettuce, tomatoes, and red onions.

\$13.95

Desserts (All made in the Bitten Kitchen)

add ice cream \$1.50 or add Caramel Sauce \$1

Chips & Salsa

A refreshing sugarless dessert that tastes great!
Cinnamon spiced chips served with fruit salsa.

\$5.95

***Tiramisu**

Our take on a classic Italian dessert. Kahlua flavoured Mascarpone cheese with amaretto and coffee dipped lady fingers.

\$6.95

New York Style Cheesecake

With your choice of today's toppings

\$6.95

Chef's Cheesecake

Ask your server what today's creation is!

\$6.95

Crème Brule's

Classic French dessert served in its original flavour, smooth and creamy with a crispy thin layer of caramelized sugar

\$6.95

Crème Caramel

A creamy custard topped with caramel and served with raspberries.

\$6.95

Mascarpone Toffee Parcels

Mascarpone cheese, house made toffee rolled in phyllo pastry then baked and topped with blueberries.

\$5.95

White Chocolate Mousse

Topped with blueberries and whipped cream.

\$5.95

Chocolate Hazelnut Mousse

Frangelico infused chocolate mousse topped with whipped cream.

\$5.95

Baked Apple Crumble

fresh out of the Bitten oven and topped with ice cream

\$6.95

Sticky Toffee Pudding

House made date cake covered in hot caramel sauce and drizzled with crème Anglaise.

\$5.95

Chocolate Caramel Cake

Decadent chocolate cake smothered in caramel and served with ice cream.

\$6.95

Chocolate Macaroon Sandwich

Toasted coconut macaroons with chocolate ganache filling.

\$4.95

Chocolate Pate Plate

chocolate almond pate, creamy brie cheese, blackberry coulis and apples.

\$6.95

Dark or White Chocolate Fondue

Your choice of white or dark chocolate fondue for two! Served with assorted seasonal fruits.

\$12.95

*uses alcohol for flavour