

Dinner Menu

Sauvignon

Appetizers

(Split items \$3)

- Crispy fried pork and leek dumplings with Napa cabbage slaw and sweet chili sesame sauce. *(Special)* \$18
- Caramelised onion, bacon and white cheddar croquettes with arugula salad and garlic aioli. \$18
- Kitchen Soup. \$10
- Foie Gras Torchon with toasted brioche, orange marmalade, arugula, and balsamic reduction. \$19
- Caesar Salad à la Sauvignon. \$18
- Spicy grilled shrimps, black bean, and avocado salad, citrus papaya dressing. \$17
- Whipped Goat Cheese, roasted red peppers, arugula, basil pesto on Panko-crusted eggplant. \$19
- Marinated grilled calamari with Greek salad and tzatziki. \$17
- Mixed green salad with shaved apple, dried cranberries, toasted walnuts and gorgonzola in an apple cider vinaigrette. * \$18
- Mussels steamed in White Wine with shallots, garlic, and herbs, finished with butter. *(Not available for takeout)* \$18

Mains

(Split items \$4)

- Pan-seared halibut with roasted potatoes, asparagus, and chimichurri sauce. *(Special)* \$38
- Pan-seared Chinook salmon with roasted cauliflower, green beans, and coconut curry sauce. \$32
- Roasted half rack of lamb with parsnip champ, green beans, and mushroom demi-glace. \$39
- Chicken schnitzel with linguine arrabiata topped with Parmesan cheese. \$29
- Orecchiette tossed in a spicy chorizo and tomato cream sauce, topped with Parmesan cheese. \$28
- 8 oz Grilled Canadian Black Angus striploin smeared with Pommery mustard, smothered onions, and Russet potato frites. \$43
- Duck confit with celery root purée, asparagus, and a blueberry-balsamic reduction. \$35
- Vegetarian Butternut squash, eggplant and carrot curry, dried fruit, quinoa, toasted cashew, pickle yogurt, pappadom. * \$25

Sides

- Russet Potato Frites and aioli. \$9
- Sautéed Garlic Greens. \$9
- Kid's Pasta tossed in a tomato or cream & cheese or butter sauce. \$9-\$11

Desserts

- Blueberry buttermilk Bundt cake with citrus crème fraîche ice cream. *(Special)* \$13
- Espresso semifreddo with caramel, shaved chocolate & shortbread cookie crumble. \$12
- Chocolate Marquise with cherry compote and chantilly cream. \$14
- Apple pecan cheesecake with maple-caramel sauce. \$13
- Madagascar Vanilla Liqueur Crème Brûlée with candied orange peel and ginger cookie crumb. *(Not available for takeout)* \$11
- Trio of Sorbets. \$10

* **Please alert us to any food allergies**

Sauvignon gift cards, made simple: <https://sauvignonbistro.com>

Open 5 nights a week, Tuesday - Saturday at 5:00 pm, closed on Sunday & Monday - Last update: Thursday, April 02, 2026.