

Sauvignon

Dinner Menu

Appetizers

(Split items \$3)

- Braised beef and rice cabbage roll in tomato sauce topped with sour cream. *(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
- Salad of Boston lettuce and mixed greens with fresh berries, goat cheese and toasted almonds in a raspberry vinaigrette. * \$18
- Mussels steamed in White Wine with shallots, garlic, and herbs, finished with butter. (Not available for takeout) \$18

Mains

(Split items \$4)

- Fettuccine with sautéed diced scallops tossed in a cream sauce with caramelised onion, chilli crisp, asparagus, and cherry tomatoes. *(Special)* \$29
- Pan-seared halibut with potato cake, green beans, and lemon saffron butter sauce. \$38
- Roasted half rack of lamb with cauliflower gratin, green beans, and chimichurri sauce. \$39
- Chicken schnitzel with caprese salad and balsamic reduction. \$31
- Orecchiette tossed in a spicy chorizo and tomato cream sauce, topped with Parmesan cheese. \$29
- 8 oz Grilled Canadian Black Angus striploin smeared with Pommery mustard, smothered onions, and Russet potato frites. \$44
- Duck confit with roasted potatoes, asparagus, and a blueberry balsamic reduction. \$35
- Vegetarian Butternut squash, eggplant and carrot curry, dried fruit, quinoa, toasted cashew, pickle yogurt, pappadom.* \$26

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

- Buttermilk Bundt cake with roasted peaches and vanilla ice cream. *(Special)* \$13
- Espresso semifreddo with caramel, shaved chocolate & shortbread cookie crumble. \$12
- Chocolate Marquise with cherry compote and chantilly cream. \$14
- Blueberry cheesecake. \$13
- Madagascar Vanilla Liqueur Crème Brûlée with candied orange peel and ginger cookie crumb. (Not available for takeout) \$11
- Trio of Sorbets. \$11
- **Dessert Wines (2 oz).** *(New)* \$12-\$20

* **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, Sept 10, 2026