Dinner Menu

Appetizers

(Split items $3)

- Escargot in herb and garlic butter with toasted sourdough. *(Special)* $18
- Angus beef meatballs in a mushroom cream sauce with shaved Parmesan cheese. $18
- Kitchen Soup. $10
- Foie Gras Torchon with toasted brioche, orange marmalade, arugula & balsamic reduction. $20
- Caesar Salad à la Sauvignon. $18
- Spicy grilled shrimps, black bean and avocado salad with citrus-papaya dressing. $17
- Whipped Goat Cheese, roasted red peppers, arugula, basil pesto on Panko-crusted eggplant. $19
- Marinated grilled calamari with sautéed greens, charred hot pepper and tomato salsa. $18
- Salad of Boston lettuce and mixed greens with red wine-poached pear, candied walnuts, and blue cheese in a pomegranate vinaigrette. ❊ $18
- Mussels steamed in White Wine with shallots, garlic, and herbs, finished with butter. *(Not available for takeout)* $18

Mains

(Split items $4)

- Braised beef short rib with roasted garlic mashed potatoes, green beans & jus. *(Special)* $39
- 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 fettuccine tossed in a cream sauce with caramelised onion, chili crisp, spinach and cherry tomatoes. $32
- 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

- Blackberry and apple bread pudding with vanilla crème anglaise. *(Special)* $14
- Sticky toffee pudding with vanilla ice cream. $13
- 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).** $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, Nov. 26, 2026