

the CRAZYFOX Bistro

STARTERS

- Chef's Platter**...a sampling of different appetizers..\$18
Baked thin **Flatbread**, grilled chicken, pesto, broccoli, asparagus, asiago...\$16
Baked Crab Dip, spinach & assorted cheese, toasted French baguette...\$13
Bacon wrapped **Scallops**, basil pesto & asiago cheese...\$16
Duck confit, caramelized onion, goat cheese **tartlets** on cognac cream...\$15
Sushi Tuna, prepared two ways...sesame seared
And sesame seasoned & diced...\$18
Our Famous **Bang Bang Shrimp**, Thai chili sauce dressed on slaw ...\$15
Crispy fried **Calamari**, lemon garlic aioli...\$15
Cream of Wild & Tame Forest **Mushroom Soup**...\$8
Baby **Spinach Salad** with beets, goats cheese, candied walnuts,
Raspberry vinaigrette...\$13
Boston Pear salad, caramelized warm pear, pistachios,
poppy seed walnut oil dressing ...\$16
Caesar salad, lemon garlic dressing, herbed croutons, parmesan ...\$11
Organic "Cookstown Greens", sprout mix, hazelnut vinaigrette...\$15

MAINS

- Icelandic Cod**...Pan Blackened Cajun style, wilted spinach,
jasmine rice & pan vegetables
OR as Flying Monkey's Beer battered fish & chips...\$27
Pan seared fillet of **Pickarel**, sweet braised local leek,
oven roasted garlic, jasmine rice, broccoli gratin...\$28
Fillet of **Atlantic Salmon** & ½ Cuban lobster tail, crusted with artichoke
Tapenade, asiago cheese, saffron cream, rice cake...\$34
Grilled Lobster Tails (7/8 oz.) drawn butter, jasmine rice & vegetables ...\$38
Penne with **clams, shrimp, calamari**, garlic, white wine, assorted cheese...\$28
Crab & Lobster **Mezzaluna**, rose sauce, parmesan cheese...\$26
Penne, mushroom, **Chicken**, cream, parmesan...\$25
OR with **Beef tenderloin**, green peppercorn sauce...\$26
Boneless **Breast of Chicken**, pecan crusted, filled with goat cheese,
On a maple beurre blanc, organic carrots, mashed potato...\$27
Lightly breaded **Veal Scallopini**, brandy, cream,
forest mushrooms, fresh herbs, butter, penne...\$28
Hand carved Alberta AAA Black Angus **Flat Iron Steak**,
Cognac cream, seasonal vegetables, Yukon gold mashed...\$29
Grilled 8 oz. bacon wrapped **Filet Mignon**, caramelized shallot
Reduction, potato pancake, pan vegetables...\$38
Grilled **Australian Rack of Lamb**, confit fingerling potato, cherry tomato,
Chickpeas, goats cheese, balsamic vinaigrette...\$38
Grilled **Breast of Duck**, prepared medium rare, pink peppercorn rum juice,
Sweet and Yukon gold potato, pan roasted vegetables...\$29
Bacon wrapped **Pork Tenderloin**, apple, sage, balsamic
flavoured onion confit, mashed potato ...\$26

(\$3.00 to split any item)

Mushrooms & Onions	\$6.95
Green Peppercorn Sauce	\$2.95
Mushrooms only	\$7.95

Chef/Owner: Coos Uylenbroek

Sous-Chef: Michael Forget

STARTERS

- Our Famous **Bang Bang Shrimp**, Thai chili sauce dressed on slaw ...\$15
Baked **Crab Dip**, spinach & assorted cheese, toasted French baguette...\$13
Baked thin **Flatbread**, grilled chicken, pesto, broccoli, asparagus, asiago...\$16
Crispy fried **Calamari**, lemon garlic aioli...\$15
Cream of forest **Mushroom soup**...\$8
Boston Pear salad, caramelized warm pear,
pistachio's, poppy seed, walnut oil dressing...\$16
Baby **spinach salad** with beets, goat cheese,
candied walnuts, raspberry vinaigrette \$13
Caesar salad, lemon garlic dressing, herbed croutons, parmesan ...\$11
or add grilled **Chicken**...\$9 or grilled **Shrimp** skewer...\$9
Tossed **Mesclun** salad, raspberry vinaigrette...\$9
Organic "**Cookstown Greens**," sprout mix hazelnut vinaigrette ...\$15

MAINS

- Classic **Toasted Club** sandwich, grilled chicken, tomato, lettuce, bacon ...\$17
Grilled **Lobster & Cheese** sandwich on rye, caesar salad or Yukon gold or Yam fries ...\$18
Crab & Lobster **Mezzaluna**, rose sauce, parmesan cheese...\$21
Boneless Breast of Chicken, mushroom, penne, cream, parmesan...\$19
Penne with **beef tenderloin** in a green peppercorn sauce...\$20
Clams, shrimp, calamari, garlic, white wine, penne, assorted cheese...\$20
Quiche of the day, with house or caesar salad...\$17
Chicken crepe, mushroom, basil, assorted cheese &
cream sauce, seasonal vegetables...\$20
Sushi Tuna prepared two ways--Sesame seared
And sesame seasoned & diced...\$18
Blackened or sesame seed crusted fillet **of Atlantic Salmon**,
Cranberry/pear salsa, "Cookstown Greens" sprouts...\$21
Flying Monkey's beer battered Icelandic **Cod fish & chips**...\$19
Boneless **Breast of Chicken**, pecan crusted & filled with goat cheese,
maple beurre blanc, organic carrots, mashed potato.\$22
Calves Liver sautéed, double-smoked bacon & caramelized onions ...\$22
Hand carved Alberta AAA Black Angus **Flat Iron Steak**,
Cognac cream, seasonal vegetables, Yukon gold mashed...\$25

(\$3.00 to split any item)

Chef Owner - Coos Uylenbroek

Sous Chef - Michael Forget