



MOOSE

and
Pepper

Bistro



Soft Drinks



2 1/2



2 1/2



2 1/2



2 1/2

Iced Tea

2 1/2

Hot Cocoa

3 1/2

Cranberry

2 1/2

Coffee

2 1/2

Cappuccino

4 1/2

Espresso

3

Double Espresso

4

Latte

4 1/2

Tea

2 1/2

Herbal Tea

2 1/2

Tuesdays

no corkage

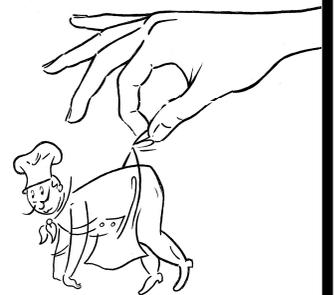
Bring your favourite bottle of wine on Tuesdays and there is no corkage fee.

Borrowed

Chef



Every third week we feature recipes from some of our favourite chefs.



coming soon

Sommelier
Selections

Our premium and imported wine list.



Thin crust Pizza

Marilyn

Prosciutto, artichokes, red onion and black olives over tomato sauce and mozzarella.

14



Marilyn Monroe
Honourary Artichoke Queen
1947

Plain Jane

Tomato sauce with mozzarella, cheddar and parmesan cheeses.

9

Add artisan pepperoni 2



Gustavo

Basil pesto, red onions, peppers, black olives, tomatoes and feta cheese.

12



Stella

Garlic, smoked cheddar, artichokes, fresh spinach, roasted red peppers and parmesan.

14

Di Mare

Shredded lobster and seafood, white sauce with cheddar and mozzarella cheeses.

16



Margherita

Tomato sauce, mozzarella and fresh basil.

10

Diego

BBQ sauce, roast chicken, caramelized onions and mozzarella.

13

Blanche

White sauce, roast chicken, bacon, smoked cheddar and arugula.

15

Divan

Garlic, roast chicken, fresh broccoli and cheddar cheese blend.

15



Pyrus

Garlic, sliced pear, caramelized onions, smoked cheddar and arugula.

13

Entrees

Okie from Muskokie	Two muskoka smoked sausages braised in cacciatore sauce on a bed of spaghetti.	14
Steak Roulade	Tender strips of beef rolled and stuffed with ground pork and herbs. Topped with hollandaise sauce. Served with chef potato and vegetables.	17
Stuffed Chicken	Boneless chicken breast stuffed with fresh basil, roasted red pepper and asiago. Finished with a white wine cream sauce. Rice and Vegetables.	18
Lobster Cake Dinner	Two pan fried lobster cakes with market salad.	16
 Stuffed Zucchini	Oven baked baby zucchini stuffed with rice and herbs topped with tomato sauce and feta cheese. Served with market salad.	14
Poisson Beurre	Dusted white fish with a white wine butter sauce. Served with rice and vegetables.	16
Baked Salmon	Baked salmon with a soya, oyster, honey glaze. Served with rice and vegetables.	18

Pasta

		Petite	Regular
Lobster Ravioli	Lobster ravioli with a blush sauce over wilted spinach.		17
 Mediterranean Fettuccine	Olive oil, white wine, basil, tomatoes, onions, spinach and feta cheese.	12	14
Shrimp Alfredo	Penne and shrimp with a white wine cream sauce.	14	16
Spahettini with Meatballs and Mushrooms	Homemade meatballs with marinara sauce over spaghetti noodles with mushrooms.	12	15
 Mushroom Curry	Fettuccine with mushrooms and spinach tossed with a curry cream sauce.	11	13

Add chicken or shrimp

Salads

Add chicken or shrimp to your salad

5

Petite

Regular



Market

4

9

Mixed greens with cucumbers, tomato and onion with our house vinaigrette.



Caesar

5

10

Romaine with caesar dressing tossed with croutons and bacon.



Greek

5

10

Romaine with tomatoes, cucumbers, red onion, black olives and feta cheese.

BLT Salad

5

10

Romaine tossed with pepper dressing, bacon and tomatoes topped with jack and cheddar cheeses.

Smoked Salmon Salad

14

Greens, cucumbers, peppers, tomatoes, red onions and capers with smoked salmon. House vinaigrette.



Warm Mushroom Salad

11

Arugula with warm mushrooms, dried cranberries, red onions and croutons with goat cheese and balsamic.

Sandwiches

All of our sandwiches are served with choice of house salad or cup of soup.

Bison Burger

16

With blueberry barbecue sauce, red onions and goat cheese.

Smoked Salmon Wrap

13

Smoked salmon, capers, red onions with mixed greens and spicy ranch dressing.

Porchetta [por'ketta]

12

Warm slow roasted pork thinly sliced and served on a European panini with onion marmalade and arugula.

Meatball Hoagie

10

Home made meatballs with provolone cheese on a hoagie bun.

Chicken BLT

13

Warm roast chicken with bacon, lettuce, tomato and basil mayonnaise on European panini bread.

Mexi Chicken Wrap

12

Sour cream, lettuce, roast chicken, warm salsa and mixed cheeses.

SOUP

French Onion Soup 7

Onion broth with garlic croutons and emmenthaler cheese.

Avgolemono 6

The best soup EVER! A Greek delight Chicken, rice, lemon and egg.

Soup du jour 5

Ask your server about today's selection.

STARTERS

Lobster Cakes 12

Two sweet, flaky lobster cakes served with spicy aioli.

 Saganaki 9

An intense piquant cheese sauteed in butter, flambéed with brandy and lemon juice. With pita points.

Stuffed Mushrooms 12

Tender mushrooms loaded with our own crab and cream cheese stuffing and oven baked.

 Bruschetta Bread 7

Marinated onions, tomatoes and fresh basil.

 Feta Bruschetta 8

Our bruschetta topped with feta cheese.

 Garlic Bread 7

With cheese 8

Side of house dipping sauce 1

 Three Amigos 7

A trio of dips - guacamole, artichoke & asiago and pepper parmesan - served with pita points.

Baked Garlic Shrimp 9

Six shrimp in garlic butter beneath a blanket of cheddar and mozzarella cheeses.

Meatball Madness 9

Three homemade meatballs with our home made tomato sauce.

Escargot 11

Mushroom caps stuffed with escargot. Baked with garlic and three cheeses.

 Margherita Quesadilla 8

Garlic, fresh basil, tomatoes, mozzarella and parmesan cheeses in a flour tortilla.