

DINNER
AT

BLAZE

BISTRO & LOUNGE

APPETIZERS

CRAB CAKES 10.00
Grilled Pineapple, Orange Mustard Mayo
& Breaded Tomato


BUTTON MUSHROOM SKILLET 11.00
Garlic Cream, White Wine & Asiago Cheese,
Served Sizzling Hot in a Skillet

SMOKED SALMON BRUSCHETTA 10.00
Tomatoes, Red Onions, Garlic, Herbs
& Balsamic Drizzle

GRILLED PRAWNS 14.00
3 Grilled Prawns, Roasted Vegetables
(Eggplant, Fennel, Carrot, Pumpkin, Parsnip,
Leek & Zucchini) with Balsamic Reduction

SOUPS

CHEF'S SOUP OF THE DAY 5.50
Please Ask Your Server About
Today's Creation

 **TOM YUM 8.00**
Prawns in a Tangy Broth
with Mushrooms & Cilantro

ST. BONIFACE FRENCH ONION 8.00
Caramelized Onions, Croutons,
with Melted Swiss & Asiago Cheese

SALADS

SPINACH SALAD 12.00
Spinach, Red Onion, Pancetta, Almonds,
Cranberries & Sliced Green Apple
Tossed in our Warm Raspberry Dressing

GRILLED VEGETABLES & BOCCONCINI 11.00
Grilled Bell Peppers, Onions & Zucchini,
Tossed in Balsamic & Olive Oil on Mixed Greens
& Bocconcini Cheese

GREEK SALAD 12.00
Crisp Romaine Lettuce, Cucumber, Pepper, Red
Onion Tossed in Our Greek Dressing & Feta Cheese

CAESAR SALAD 10.00
Crisp Romaine Tossed with Our Own Citrus
& Roasted Garlic Dressing, Asiago Cheese,
with Hand Cut Herb-Flavoured Croutons

Add Blackened Chicken, Grilled Chicken 5.00
Add Curried Prawns, Grilled Salmon or Smoked Salmon 6.00

PASTAS

POTATO GNOCCHI 18.00
Creamy Gorgonzola Cheese & Chili Jus

WILD MUSHROOM RISOTTO 18.00
with Black Truffle Cream

FISH

MANITOBA PICKEREL 24.00
Lightly Breaded, Peppered Rosti
Potato, Thyme Zucchini
& Orange Butter

**GRILLED LEMON
CHILI PRAWNS 26.00**
5 Large Prawns, Lemon & Chili Oil,
Served with Chef's Vegetable of the
Day & Steamed Rice

GRILLED SALMON FILLET 23.00
6oz Salmon Filet Lemon, Brushed
with Lemon Coriander Butter,
Served with Chef's Vegetable of
the Day & Wild Rice

SIGNATURE DISHES

STUFFED CHICKEN BREAST 25.00
Goat Cheese, Spinach, Smoked
Pepper Coulis, Served with
Peppered Rosti Potato & Zucchini

BLAZE BISON RIBS 30.00
Root Beer & Hoisin Maple Sauce
Glazed Ribs, Served with Peppered
Rosti Potato & Asparagus

PORK CHOP 26.00
10oz Manitoba Pork with Espresso
& Mustard Glaze, Served with
Chef's Vegetable of the Day
& Pesto Mashed Potatoes

BEEF & BISON

All Beef & Bison Steaks are accompanied with Chef's Vegetable of the Day, Your Choice of Starch & Sauce:
Pesto Mashed Potatoes, Baked Potato, Risotto, Steamed Rice or Wild Rice
Peppercorn, Mustard Cream, Creamy Gorgonzola, Blue Cheese Demi or Cabernet Demi

BISON TENDERLOIN 37.00
6oz Bison Tenderloin
Seasoned with Blaze Rub

RIB EYE 33.00
10oz AAA Sterling Silver Rib
Eye Steak Seasoned with
Paprika Salt

BEEF TENDERLOIN 38.00
8oz AAA Sterling Silver Beef
Tenderloin Seasoned with
Blaze Rub

Please notify your server should you have any allergies, food intolerances or dietary requirements

"Our Kitchen is Your Kitchen"

Should you wish an item not found on our menu, please tell your server
& we will do our best to accommodate your special request

WINE

WHITE

	<i>5oz</i>	<i>Bottle</i>
<i>FRESH & CRISP</i>		
Peller Estates Proprietor's Reserve Pinot Grigio Canada	7.25	31.00
Copper Moon Sauvignon Blanc Canada	7.50	32.00
Ogio Pinot Grigio Italy	8.50	36.00
<i>AROMATIC</i>		
Henry Of Pelham Dry Riesling Canada VQA	10.75	46.00
<i>RICH & BUTTERY</i>		
Beringer California Collection UnOaked Chardonnay United States	8.00	34.00
Black Swan Chardonnay Australia	9.50	41.00
RED		
<i>LIGHT & FRUITY</i>		
Copper Moon Shiraz Canada	7.50	32.00
Ventisquero Pinot Noir Chile	9.50	41.00
<i>LUSH & RICH</i>		
Peller Estates Proprietor's Reserve Cabernet Sauvignon/Merlot Canada	7.25	31.00
Rosemount Estates Grenache/Shiraz Australia	10.25	44.00
Casa Silva Reserva Carmenere	10.75	46.00
<i>BOLD & HEARTY</i>		
Trapiche Estate Malbec Argentina	8.50	36.00
Corinto Merlot Chile	9.00	39.00
Errazuriz Cabernet Sauvignon Chile	9.50	41.00