



Tango
BISTRO



Welcome to Tango Bistro ...

We take the finest local and regional ingredients to create appetizer sized portions meant to be shared. Choose several dishes for your table to enjoy tapas-style. Savour both the food and company – This is what life is all about!

OCTOBER TWO THOUSAND AND ELEVEN

Join our email community for updates & special events, friend us on facebook or follow on twitter.

M E A T

Charcuterie Board (GFA)
Swiss salami, prosciutto, duck rillettes,
house pickled vegetables, spiced crackers 14

Inside Out Buffalo Chicken Wings
Buffalo hot sauce, blue cheese,
organic cornmeal breading 8.5

Cajun Chicken Egg Rolls
Roasted corn, spiced chicken, goat cheese,
cilantro 9.5

Short Rib Risotto (GF)
Horseradish cream, garlic au jus 10

Prosciutto Flatbread
Crisp prosciutto, arugula, oyster mushrooms,
cave aged gruyère 10.5

Mixed Grill
Chipotle BBQ ribs, venison smokie,
Alberta sirloin, house baked beans 13.5

Wild Boar Bacon Wrapped Beef Tenderloin (GFA)
Skewered, blue cheese cream 12

Hunter Style Chicken (GF)
Wild mushrooms, San Marzano tomatoes,
roasted autumn vegetables 13

Gorgonzola Stuffed Filet (GF)
Braised pear, port wine reduction,
autumn greens 15

Cheesesteak Poutine
Braised short rib, sautéed mushrooms,
Montreal curds 11

Yorkshire Poutine Sliders
Prime rib, garlic au jus, Montreal curds,
horseradish cream 9

F I S H

Tomato Bisque (SF)
Cajun shrimp, bell peppers 7

Seared Scallops (GF, SF)
Parsnip nutmeg puree, wild mushrooms 12.5

Wonton Crusted Prawns (SF)
Togarashi mayonnaise 12.5

Maple Glazed Salmon (GF)
Maple glazed, haricot vert, lemon risotto 14

Lobster Roll (SF)
Warmed roll, lemon tarragon butter,
Shediac Bay lobster 14.5

Seared Albacore Tuna (GFA)
Asian vegetable slaw, szechuan aioli,
wonton crisps 11

Potted Shrimp (SF)
Clarified butter, ice shrimp,
focaccia toasts 12

C H E E S E

Cheese Board (GFA)
Cave aged gruyère and brie, Devil's Rock
blue cheese, house made preserves,
spiced crackers 14

Cedar Baked Brie (GFA)
Balsamic glaze, strawberries, crostinis 11

Cheese Fondue
Crusty bread, assorted vegetables,
crispy lardons, landjäger 13

V E G E T A B L E S

Trio of Dips (GFA)
St. Loup chevre, olive tapenade,
sesame lime hummus 12

House Marinated Olives (V, GF)
House marinated 4.5

Tango Frites (V)
Truffle carpaccio, parmesan, garlic aioli 5.5

Cream of Wild Mushroom Soup (V)
Arugula, herb oil, smoked salt 6

Warm Pecan Crusted Chèvre Salad (V, GFA, N)
Arugula, pomegranate, yam crisps 11.5

Braised Pear and Blackberry Salad (GF, V, N)
Arugula, balsamic glaze, candied pecans,
Canadian brie 10.5

Pear and Gorgonzola Flatbread (V, N)
Pesto cream, vincotto 9.5

Boulangère Potatoes (GF)
Fresh herbs, chicken stock, butter 6

Tango Yam Wedges (V)
Cumin, brown sugar, chipotle aioli 6

Roasted Autumn Vegetables (V, GF)
Squash, creamer potatoes, beets,
bell peppers 7.5

House Made Gnocchi (V)
Pumpkin, sage, wild mushrooms,
Padano cheese 10

Menu Guide • Vegetarian V • Gluten Free GF • Gluten Free Available GFA • Shellfish Present SF • Nuts Present N

Please make your server aware of any allergies before ordering. Many of our menu items can be modified slightly to fit your dietary concerns.