

ALBERT'S BISTRO

DINNER MENU

WELCOME TO ALBERT'S BISTRO

Albert's Bistro was first introduced to Brandon in 2000. Over the years we've developed an exceptional reputation for fine family dining.

We are proud of our high quality food (consisting of many Canadian products) and our very friendly and professional staff.

We would like to thank you for choosing to dine with us and we wish you a wonderful dining experience.

We look forward to seeing you again.

from the Management
and staff



2000 HIGHLAND AVENUE,
BRANDON, MB R7C 1A7
204.727.3911

*TAXES EXTRA

*PLATE SHARING FEE: \$10

To ensure your meal and dining experience is of the best quality,
please let us know if your meal is not prepared to your liking upon receiving it.

For over 50 years Brandon has enjoyed our

Oven Roasted Prime Rib

(Our Specialty)

Princess Cut 12oz: \$29.00 | Beef Ribs BBQ When Available: \$19.95 | Queen Cut 18oz: \$32.00

King Cut 24oz: \$39.00 | Prime Rib Neptune 12oz: \$35.95

All entrees served with dinner roll & soup, garden salad or tomato juice.

Choice of baked or lemon roasted potatoes or rice pilaf. Upgrade to a side Caesar or Greek salad 3.50

Starters

Saganaki	A Savoury Traditional Flambé' of Fried Cheese	\$12.95
Chicken Quesadilla		\$13.95
Shrimp Scampi		\$12.95
Baked French Onion		\$7.50
Dolmades	Grape Leaves Stuffed With Rice, Onions, and Dill; An Exotic Greek Favourite	\$7.95
Tzatziki With Pita Bread		\$8.95

Steaks

10oz Top Sirloin		\$26.95
8oz Filet Mignon		\$34
7oz Steak Sandwich		\$22

Add Ons

Neptune Topping	Crab, Shrimp and asparagus topped with a Creamy Hollandaise Sauce, Sure to Compliment any Steak or Prime Rib	\$6.95
Shrimp Skewer	Tender Seasoned Shrimp, Broiled to Perfection	\$6.95
Lobster Tail	5 oz	\$19.95

Entrees

Souvlaki	Deliciously Seasoned & Broiled to Perfection. Your Choice of Chicken or Pork	\$21.95
Greek Delight	an Enticing Combination of Your Greek Favourites. Souvlaki, Moussaka, Spanakopita & Dolmades	\$26.95
Moussaka	A Greek Classic Prepared with Eggplant, Potatoes & Zucchini, Layered with Bolognese and baked with a Traditional White Béchamel Sauce	\$21.95

Entrees continued

Spanakopita	Famously Light & Flakey this Phyllo Pie is filled with Fresh Spinach, Leeks and Feta	\$21.50
Rack Of Lamb	Succulent Lamb is encrusted with Flavourful Seasoning & Greek Spices. Oven Roasted to your Liking	\$28.95 <small>(1/2 rack)</small>
Bbq Back Ribs	full rack	\$26.50
Greek Style Roasted Backribs	full rack	\$26.50
Greek Ribs And Shrimp Scampi		\$28.95
Steak And Shrimp	7oz Top Sirloin paired with a seasoned shrimp skewer	\$26.00
Chicken And Ribs	1/2 rack Baby Back Ribs and a Grilled Chicken Breast	\$24.00
Salmon	Norwegian Salmon Oven Baked with a Sweet Maple or Lemon Dill	\$27.95
Lobster Tails Dinner	2-5oz	\$39.95
Pickerel	Breaded, Pan Seared, Local & Fresh	\$24.95
Breaded Veal Cutlet	Tender, yet Crispy & Golden Brown. Simply Delectable	\$20.95
Baby Beef Liver	Tender Breaded Liver, served with Glazed Onions, Bacon & a side of Gravy	\$19.50
Veal or Chicken Cordon Bleu	Tender Chicken Breast topped with Smoked Ham & Savoury Swiss Cheese	\$22.95
Chicken or Veal Parmigiana	Classic & full of Robust Flavour, this Tender Veal Cutlet is topped with Zesty Marinara and Baked with Mozza to a Golden Finish	\$22.50
Scampi Dinner	Prepared with Jumbo Shrimp, mushrooms, red, green, yellow, orange peppers, red onions, sauteed in a delicious creamy lite red sauce	\$27.95
Fettuccini Alfredo	Fettuccini Noodles, Tossed in a Creamy Garlic Infused Alfredo. Add chicken \$5 or seafood \$6	\$15.95

Pizza

All pizzas served in 10" size only

Basic Cheese \$15.50

Toppings (each): \$2.50

Black Olives, Beef, Tomatoes, Ham, Pineapple, Pepperoni, Seafood, Feta, Mushrooms, Peppers, Onions, Cheese

Salads Add chicken \$5 or seafood \$6

Greek Mixed Greens with Feta, Kalamata Olives, Onions, Peppers, Tomatoes, Tossed with Greek Dressing \$12

Caesar Romaine tossed with Caesar dressing, topped with Bacon, Croutons and Red Onion \$12

Authentic Horiatiki Tomatoes, Cucumbers, Red Onions, Assorted Peppers, Kalamata Olives, Feta, Tossed with Greek Dressing \$14

Sides

Soup Of The Day \$4.95

Baked Or Lemon Roasted Potatoes \$3.75

Garlic Toast 2 Slices \$3.50

Cheesy Garlic Toast 2 Slices \$6.00

Tzatziki Sauce \$1.75

Hollandaise \$1

Gravy \$1

Side Sauteed Mushrooms \$2.50

Side Fried Onion \$2.50

Beverages

Coffee / Tea \$2.75

Juice \$2.75

Soft Drinks \$2.75

Milk or Chocolate Milk \$2.75

Hot Chocolate \$2.75

Bottled Water \$2.75

Specialty Pizza

Italian Classic Pepperoni, Ham, Onions, Mushrooms, Black Olives, G. Peppers \$21.50

Super Taco Beef, Onions, Tomatoes, Salsa, Sour Cream & Cheddar, with Shredded Lettuce \$21.50

Mediterranean Beef, Tomatoes, Onions & Feta \$21.50

Bbq Chicken Chicken, Onions, BBQ Sauce, Bacon, Red Peppers & Cheddar \$21.50

Kids

10 and under, includes soup/potato

Cheeseburger \$7

Grilled Cheese \$7

Plain Alfredo \$14

Desserts

Cheesecake \$5

Baklava \$5

Apple Pie \$5

Pecan Pie \$5

Lemon Meringue \$5

Café Alberts

Greko's Coffee \$6.95

Café Baileys \$6.95

Spanish Coffee \$6.95

Monte Cristo \$6.95

Irish Coffee \$6.95

Blueberry Tea \$6.95

Wine Menu

House Wine

Peller Estates Red Or White

Glass: \$7.50 | 1/2 Litre: \$16.95 | Litre: \$27.95 | Corkage Fee: \$15

White Bottles

Santa Margherita Pinot Grigio \$32.95

Gabbiano Pinot Grigio (Italy) \$27.50

Starling Castle Riesling (Germany) \$29.95

Whitehaven Sauvignon Blanc (New Zealand) \$35

Chateau St. Jean Chardonnay (USA) \$35

Red Bottles

Mirassou Pinot Noir (USA) \$27.50

Trivento Golden Reserve Malbec (Argentina) \$35.95

Bin 555 Shiraz (Australia) \$28.95

Beriuger Founder's Estate Cabernet 31 Sauvignon (USA) \$31.95

Beer

Domestic Budweiser, Labatt Lite, Bud Light, Rickard's Red, Coors Light, Kokanee \$6.95

Premium Corona, MGD, Heineken, Farmery \$7.50

Cocktails

1 oz: \$7.50

Albert's Size (2oz): \$9.50

Bartenders Rootbeer

Paralyzer

Black Russian

Pina Colada

Caesar

Rusty Nail

Brown Cow

Scarlett O'hara

Collins

Screwdriver

Daiquiri

Silver Cloud

Harvey Wallbanger

Sling

Long Island Iced Tea

Tequila Sunrise

Mai Tai

Martini

Marguerita

Spirits **Vodka, Rum, Rye, Gin, Scotch**, \$6.50 Premium Spirits \$7.75 Liqueurs \$7.75