

Tapas & Dinner Menu

Soup and Salads

Cup of New England Clam Chowder 5 ½

tender baby clams, potatoes, celery and a blend of spices simmered in a classic creamy chowder. (v.gf)

Bin 101 Caesar Salad 10

romaine, parmesan, herb croutons, bacon, fried capers.

add 4 grilled tiger prawns **6** add blackened chicken **5**

Beet Salad 16

roasted beets, arugula, frisée, pear, candied pecans, goat cheese, lemon vinaigrette.

(v.gf)

add 4 grilled tiger prawns **6** add blackened chicken **5**

Tapas

Grilled Spanish Chorizo 9

with Dijon glaze

Mediterranean Olives 10

mixture of olives, thyme and garlic infused oil, pan heated, served in a cast iron pot, garlic toast. (v)

Avocado Boats 16

gorgonzola cheese & pecan cream OR shrimp and fresh dill lemon, crostinis. (v)

New Zealand Mussels 14

served in the shell with white wine garlic lemon cilantro butter cream sauce. (v.gf)

Jumbo Lobster Ravioli 14

served in white wine alfredo sauce garnished with daily vegetables. (v)

add 4 grilled tiger prawns **6**

Tapas (continued)

Spicy Calamari 15

fire dusted squid, banana pepper, diced red onion, garlic aioli dip, sweet chili sauce. (v)

Garlic Tiger Prawns 17

garlic cream sauce, saffron rice. (v.gf)

Tempura Coconut Golden Fried Tiger Prawns 17

tartar, homemade cocktail sauce, lemon wedge, arugula garnish. (v)

Bin 101 Crab Cakes 18

rock crab, snow crab, panko breading, corn salsa, lemon beurre blanc. (v)

Braised Lamb Tortillas 18

guacamole, sour cream, roasted sweet pepper coulis.

Teriyaki Tenderloin 18

teriyaki marinated beef, toasted sesame seeds, grilled pineapple.

Bin 101 Bruschetta 13

pesto, sundried tomato dressing, cream cheese, goat cheese, gorgonzola, chopped tomato, olives, basil, balsamic reduction, crispy baguettes. (v)

Veal Piccata 18

veal scallopini, white wine lemon sauce.

Smoked Norwegian Salmon 16

dill, sour cream, roasted capers, crostinis. (v)

Cheese Plate 18

local & imported cheeses, dijon grainy mustard, olives, seasoned crostinis.

Extras

Chef's Pomme Frites 10

hand cut potatoes, parmesan cheese, truffle oil, Dijon mayo. (v)

Garlic Toast (two slices) 4

Large Plates

New Zealand Rack of Lamb 30

french style with rosemary cognac marinade, maple glazed match stick potatoes and seasonal vegetables. (gf)

7 oz Tenderloin Filet Mignon 32

topped with braised gorgonzola cheese, roasted baby potatoes and seasonal vegetables. (gf)

Paella 27

mussels, chicken, Spanish chorizo sausage and tiger prawns with rice, tossed in a white wine lightly spicy tomato saffron sauce. (gf)

Blackened Chicken Breast 24

served with linguini in white wine pesto cream, topped with seared arugula, frisee and parmesan cheese.

Trio Fish Linguini Pescatore 27

mussels, scallops, prawns with linguini in white wine pesto alfredo sauce, topped with seared arugula, frisee and parmesan cheese. (v)

Grilled Atlantic Salmon (Sushi grade) 28

served with white wine cilantro lemon cream sauce, roasted baby potatoes and seasonal vegetables. (v.gf)

Penne Pasta with Baby Shrimp 19

served in white wine tomato clam sauce OR alfredo clam sauce, topped with seared arugula. (v)

Bin 101 Platter for Two 49

rack of lamb, Spanish chorizo and grilled tiger prawns with linguine, penne pasta and lobster ravioli in white wine monterosa sauce, lemon wedges.

Homemade Desserts

Pavlova 8

a light delicate merengue crisp cake with marshmallow center, covered with whipping cream, fresh fruits and raspberry coulis.

Chocolate Cheese Cake 8

Tiramisu 8

Beverages

Soft Drinks 3

pepsi, diet pepsi, 7-up, ginger ale, iced tea, cranberry juice, lemonade, soda water, tonic water.

French Roast Organic Coffee 3

regular or decaffeinated.

Herbal Tea 3

Ask your server for selections.

v: vegetarian gf: gluten free

Taxes and gratuity not included. 18% gratuity added to parties of 10 or more.

Take out orders available.

Visit our website at Bin101.ca

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked.