



YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013

Dinner



SNACKS

WARM MARINATED OLIVES DF, GA, VEG 8
mediterranean mixed olives with rosemary and lemon

CHEESE TOAST FOR TWO VEG 9
sourdough, aged cheddar, sylvan star grizzly gouda, worcestershire, alberta lager, pickles

POTATO WEDGES GA, VEG 12
sweet chili & crème fraîche

ESCARGOT 19
garlic butter, parsley, sourdough

SMALL

HOUSE SALAD DF, GA, VEG 18
marinated cucumber & radishes, pickled red onion, cabbage, spiced cashew, miso grapefruit dressing
+add chicken \$12 | +add shrimp \$12

BROCCOLI CAESAR SALAD 20
bacon, fried garlic, crispy capers, pecorino, calabrian chili dressing (contains shellfish)

BLUE CHEESE & ENDIVE SALAD GA, VEG 20
walnuts, celery root, grapes, apple, dill, tarragon, mustard dressing

FRENCH ONION SOUP 21
braised short rib, crouton, gruyère

AAA BEEF TENDERLOIN TARTARE 24
shallot, cornichon, egg yolk, jalapeño paste, brioche (CAN BE MADE GA)

FRESH SHUCKED OYSTERS DF, GA 24
six east coast oysters, horseradish, house-made hot sauces & seasonal mignonette

MOULES FRITES GA 26
steamed pei mussels, hand cut fries, calabrian chili, house-made xo sauce

BURRATA VEG 29
baby gem tomatoes, pickled peaches, sourdough

CHEESE & CHARCUTERIE 34
selection of local and imported meats and cheeses, mustard, house pickles, crackers

CONFIT DUCK LEG SALAD GA 34
local greens, goat's cheese, pickled cherries, green beans, fingerling potatoes, balsamic, zeus juice olive oil

CHEF'S CHOICE

Three Course 60
+ Wine Pairing 30



LARGE

MUSHROOM PIZZA VEG 24
mixed mushrooms, basil pesto, ricotta, bocconcini, parmesan

ITALIAN SAUSAGE PIZZA 25
spinach, roasted red pepper, bocconcini, parmesan (can be made GA for an additional \$2)

YELLOW DOOR BURGER 30
eight ounces house made patty, gouda, milk bun, dijon aioli, comes with pickles, tomato, red onion, lettuce. Burgers are cooked medium unless requested otherwise.
+add bacon \$4 | +add mushrooms \$4

SEAFOOD SPAGHETTINI 36
shrimp, scallop, caper, lemon, cherry tomato, spinach, roasted red pepper, sundried tomato

SEARED HALIBUT GA 48
heirloom carrots, artisan greens, tartar sauce

STRIPLOIN STEAK FRITES GA 48
six ounces canadian prime striploin, house frites, café de paris, local greens, veal jus. Twelve ounces: \$76
+add mushroom \$4 | +add shrimp \$12 | +add ½ lobster tail \$23

ROASTED HALF CHICKEN GA 48
pomegranate glaze, fingerling potatoes, green beans, roasted radishes, celery root puree, red wine jus

BEEF TENDERLOIN GA 60
six ounces, AAA tenderloin, twice baked potato, seasonal vegetable, béarnaise, jus
+add mushroom \$4 | +add shrimp \$12 | +add scallop \$20 | +add ½ lobster tail \$23

SEAFOOD TOWER FOR TWO GA 160
six east coast oysters, seared ahi tuna loin, one lobster tail, ten mussels, eight poached shrimp, four poached scallops, mignonette, horseradish, garlic butter

GA - Gluten Aware. While no products containing gluten are used to prepare these items, our kitchen is not completely gluten-free. | VEG - Vegetarian | DF - Dairy Free

CHEF DE CUISINE
Cassandra Boyce

MENU VERSION
Summer 2025