



Five87 Bistro

Modern cuisine

📍 587 Oxford St E London, ON N5Y 3H9

☎ 548-866-6667 🌐 www.five87bistro.ca

APPETIZERS

FRENCH ONION SOUP ----- 12 *GF
Classic French onion soup topped with Parmesan cheese

BRUSCHETTA ----- 18 V, *GF
Garlic infused bruschetta topped with feta cheese and served with focaccia bread

BANG BANG BROCCOLI ----- 18 V
Crispy battered broccoli tossed in a sweet and spicy sauce topped with sesame and green onions

PIEROGIES ----- 19 *V
Breadcrumb and bacon crusted homemade cheese pierogi, served with a sour cream garlic aioli and topped with caramelised onion

MUSSELS ----- 22 *GF
1 lb of mussels in a white wine cream sauce, served with grilled focaccia

CALAMARI ----- 22
Deep-fried calamari and banana peppers drizzled with a lemon butter sauce

SHRIMP SCAMPI FLATBREAD ----- 21
Garlic butter flatbread topped with mozzarella and seasoned shrimp, finished with parsley and lemon zest

CHILEAN LOBSTER DIP ----- 24
Cheesy lobster dip served with garlic flatbread

CRANBERRY MEATBALLS ----- 19
A mix of ground pork and beef meatballs simmered in a tangy-sweet sauce with cranberry and red wine

CHARCUTERIE BOARD ----- SMALL 24 LARGE 32 *GF
A variety of cured meats and cheeses, alongside an assortment of crackers, nuts and fruits

SALADS

(ADD CHICKEN OR SHRIMP FOR \$7)

CAESAR SALAD ----- 14 *GF
Romaine lettuce tossed in a housemade dressing with croutons, bacon and Parmesan flakes

BURRATA PLATTER ----- 29 V, *GF
Creamy burrata cheese with roasted cherry tomatoes, balsamic glaze, and grilled focaccia

YAKI SOBA NOODLES ----- 20
Soba noodles in a sesame honey ginger soy sauce topped with pickled carrots, green onions and scallops

SEARED HALLOUMI SALAD ----- 18 GF
Halloumi, nectarines, avocado and arugula tossed in a lemon and mint dressing topped with pine nuts



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MAINS

FIVE87 BURGER ----- 25 *GF
Double beef burger, caramelized shallots, brie cheese served with truffle Parmesan potatoes

CHICKEN BURGER ----- 24 *GF
Cornflake coated and deep fried chicken burger layered with coleslaw and provolone cheese, served with sweet potato fries

KORMA ----- 29 V, *GF
Creamy, spiced curry with your choice of chicken or tofu, served over saffron-infused rice

ROSEMARY ROASTED CHICKEN ----- 33 GF
Chicken breast in a bacon and caramelized onion sauce served with garlic mashed potatoes

PERUVIAN GRILLED CHICKEN ----- 33
Grilled chicken thighs topped with a spicy creamy cilantro lime sauce, served with basmati saffron rice

SPICY BLACKENED COD ----- 38
Perfectly seasoned and pan-seared to a crisp finish, served on a bed of ratatouille

BOURBON PEACH GLAZED SALMON ----- 42 GF
Salmon fillet marinated, seared and cooked in a bourbon peach sauce served with saffron rice and root vegetables

RED WINE-BRAISED BEEF ----- 44 GF
Tender braised beef slow-cooked in a rich red wine sauce, accompanied by roasted root vegetables and creamy mashed potatoes

LAMB SHANK ----- 43 GF
Slow cooked lamb in a red wine sauce served with roasted root vegetables and creamy mashed potatoes

RIBEYE STEAK ----- 55 GF
Grilled 12oz ribeye steak served with fondant potatoes and peppercorn sauce

PASTA

[ADD CHICKEN OR SHRIMP FOR \$7]

FETTUCINI CARBONARA ----- 29 *GF
Fettuccini pasta tossed with egg yolks, pancetta and topped with grated Parmesan

SEAFOOD PAPPARDELLE ----- 36 *GF
Pappardelle pasta in a white cream sauce, with shrimp, lobster and scallops

RISOTTO ----- 28 *GF
Creamy arborio rice with sun-dried tomatoes and a vibrant, fresh basil pesto

MARSALA MUSHROOM RIGATONI ----- 28
Rigatoni pasta tossed with a mix of mushrooms in a marsala wine sauce

LEMON RICOTTA PASTA ----- 29 V, *GF
Fettuccini pasta in a lemon ricotta sauce served with sundried tomatoes and spinach

LEMON CHICKEN GNOCCHI ----- 29
Creamy lemon parmesan gnocchi tossed with chicken breast, peppers, and fresh parsley