



Five87 Bistro

Modern cuisine

📍 587 Oxford St E London, ON N5Y 3H9

☎ 548-866-6667 🌐 www.five87bistro.ca

APPETIZERS

FRENCH ONION SOUP ----- **14 *GF**
Classic French onion soup topped with focaccia bread and melted Gruyère cheese

BRUSCHETTA ----- **19 V, *GF**
Garlic infused bruschetta topped with feta cheese and served with focaccia bread

BANG BANG BROCCOLI ----- **19 VG**
Crispy battered broccoli tossed in our house made sweet and spicy sauce topped with sesame and green onions

PIEROGIES ----- **21 *V**
Breadcrumb and bacon crusted homemade cheese pierogi, served with a sour cream garlic aioli and topped with caramelised onion

MUSSELS ----- **23 *GF**
1 lb of mussels in a white wine cream sauce, served with grilled focaccia

CALAMARI ----- **23**
Deep-fried calamari and banana peppers served with sweet chili sauce and garlic aioli

BURRATA PLATTER ----- **29 V, *GF**
Creamy burrata cheese with roasted cherry tomatoes, balsamic glazed and grilled focaccia topped with pine nuts

CHILEAN LOBSTER DIP ----- **24 *GF**
Cheesy lobster dip served with flatbread

MISO BUTTER MEATBALLS ----- **21 GF**
Savory meatballs glazed in a rich, umami packed miso butter sauce, topped with sesame seeds and sliced green onions

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

YAKI SOBA NOODLES ----- **22**
Soba noodles in a sesame honey ginger soy sauce topped with pickled carrots, green onions and scallops

CRISP APPLE & GOAT CHEESE SALAD ----- **18 V, GF**
Fresh mixed greens tossed in classic honey mustard vegan mayo dressing with fresh apple, goat cheese and candied pecans

SEARED HALLOUMI SALAD ----- **19 GF**
Halloumi, grapefruit, avocado and arugula tossed in a lemon and mint dressing topped with pine nuts

•* - CAN BE MADE • V - VEGETARIAN • VG - VEGAN • GF - GLUTEN-FREE • \$4 EXTRA FOR GF BURGERS & PASTAS

NOTE: FOR PARTIES OF SIX (6) OR MORE, AN 18% GRATUITY WILL BE AUTOMATICALLY APPLIED. WE ARE A CASHLESS ESTABLISHMENT AND ACCEPT CARD PAYMENTS ONLY.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

MAINS

LEMON SHALLOT CHICKEN ----- 36 GF

Grilled chicken breast sautéed with tender shallots and finished with a bright and tangy lemon sauce served with homemade mashed potatoes

PESTO PARMESAN BAKED COD ----- 39 GF

Baked tender polenta breaded cod topped with pesto and parmesan served with garlic roasted baby potatoes and broccolini

RED WINE-BRAISED BEEF ----- 45 GF

Tender braised beef slow-cooked in a rich red wine sauce, accompanied by roasted root vegetables and creamy mashed potatoes

CREAMY MUSHROOM STRIPLAIN STEAK ----- 49 GF

10oz grilled striploin topped with creamy mushroom sauce served with garlic roasted baby potatoes

PERUVIAN CHICKEN ----- 35 GF

Grilled chicken thighs topped with a spicy creamy cilantro lime sauce served with wild rice

SPINACH CREAM SALMON ----- 44 GF

Tender salmon fillet served over a silky spinach cream sauce served with garlic roasted baby potatoes

LAMB SHANK ----- 45 GF

Slow cooked lamb in a red wine sauce served with roasted root vegetables and creamy mashed potatoes

BUTTER CHICKEN ----- 31 GF, *V

Tender chicken simmered in a rich creamy tomato and butter sauce served with basmati rice (can be served with tofu)

CHICKEN MARSALA ----- 34 GF

Grilled chicken breast in a rich Marsala wine and mushroom sauce served with creamy homemade mashed potatoes

PASTA

(ADD CHICKEN OR SHRIMP FOR \$7)

FETTUCCINE CARBONARA ----- 28 *GF

Fettuccine pasta tossed with egg yolks, pancetta and topped with grated Parmesan

SEAFOOD PAPPARDELLE ----- 37 *GF

Pappardelle pasta in a white cream sauce, with shrimp, lobster and scallops

LOBSTER RAVIOLI ----- 35

Handmade ravioli filled with succulent lobster, served in a rich creamy garlic sauce with hint of herbs

GOCHU CREAM SPAGHETTI ----- 29 *GF

Spaghetti pasta in a creamy gochujang sauce with tender chicken and bell peppers

LEMON RICOTTA PASTA ----- 29 V, *GF

Fettuccini pasta in a lemon ricotta sauce served with sundried tomatoes and spinach

GRUYÈRE & BACON GNOCCHI ----- 31

Pillowy potato gnocchi in a creamy Gruyère cheese sauce with smoky bacon and caramelised onion

PESTO BURRATA PAPPARDELLE ----- 31 *GF

Fresh pasta tossed in a fragrant basil pesto, finished with creamy burrata, ripe cherry tomatoes and a drizzle of extra virgin olive oil

SIDES

TRUFFLE FRIES ----- 12 V

Hand-cut fries tossed with white truffle oil and Parmigiano-Reggiano

GARLIC BROCCOLINI ----- 12 VG, GF

Tender broccolini sautéed with fresh garlic, olive oil, sea salt and lemon

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