

Bar Snacks

Marinated Olive Melange 4

Fennel, Orange, Garlic, Olive Oil

Sea Salt Kettle Chips 3/with Truffled Fontina Cheese Blend & Chive 6

First Course

Seasonal Prince Edward Island Mussels 10

Choice of : Delicate Mild Sweet Green Curry Coconut Broth, Tomato, Galangal Root and Fresh Herbs **Or** Traditional Style in White Wine, Tomato, Basil, Garlic

Crispy Fried Calamari and House Pickles 9

Lemon Roasted Garlic Aioli and Moroccan Marinara Dipping

Braised Rabbit Pumpkin Gnocchi 10/19

Florets of Roasted Petite Cauliflower, Wild Mushrooms, Fall Herbs, Country Dijon hinted Rabbit Jus

Crispy Crab Cake One/5.5 Two 10.5

Miller Bakery Flashback, Asian Relish, Soy Ginger Glaze, Chinese Mustard Aioli

Artisan Cheese Plate 10

Four selections, Fresh and Dried Fruits, Nut Bread Toast Points

Bistro Sushi 11

Daily Trio, Wakame-Cucumber Salad, Soy and Wasabi Sauces

Smoked Whitefish and Potato Pancake 9.5

Citrus-Dill Crème Fraiche, Arugula Bouquet with Truffle-Sherry Vinaigrette

Lobster Claw Rockefeller Mac 13/25

“Corkscrew” Pasta, Garlic Butter-Pernod Spinach, Bacon-4 Cheese Bechamel

Mozzarella-Risotto Arancini 9

Crispy Fritter of Fresh Mozzarella enrobed with Herb Risotto, Gorgonzola Cream, Salsa Cruda

Salads

House Salad with Seasonal Greens & Garnishes 5.5

Raspberry, Roasted Garlic Balsamic Vinaigrette,

Bleu Cheese Buttermilk **6.5**

The Classic Caesar Salad 7.25

Hand grated Parmesan Frico and Sourdough Croutons, Anchovies Upon Request

Baby Spinach with Warm Brie Fritter 8

Sauteed local Apples, Spiced Apple Cider Vinaigrette, Golden Raisins, Toasted Pepitas

Green Goddess Bibb Salad, “Wedge Style” 7.5

Crispy Applewood Bacon, Crumbled Blue Cheese, Shaved Red Onion

Poached Pear and Pancetta Bacon 8

Walnut-Sherry Vinaigrette, Spiced Nuts, Shaved Fontina

Bistro Classics

Caramelized Onion Tart 9

Roasted Fig, Crimini Mushrooms, Butternut Squash, Camembert Cheese

Escargot Persillade with Garlic Toasts 9

Chardonnay-Herb Butter, Provencal Tomatoes

Soupe a l’Oignon Gratinee 6.5

Classic French Onion Soup topped with Sherry, Thyme, Toasted Alsatian Munster Cheese

Duck Confit and Frisee Salad 9

Poached Egg, Crispy Applewood Bacon, Brioche Croutons, Dijon Vinaigrette

10oz Hangar Steak Frites 21

Truffled Frites, Shallot Fondue

Sandwich de Poisson 16

A Grilled Fish du jour on Brioche Bun

Bistro Cassoulet 22

Seasonal Favorite! Slow Braised White Bean, Duck, Lamb and Pork Stew

Entrees

New Zealand Rack Of Lamb with Minted Charmoula Relish 24

Autumn Root Vegetable Medley, Garlic Smashed, Fig-Tomato Demi-Glaze

Fish n Chips 18

Pan Roasted Cracker Crusted Atlantic Haddock, Crushed Olive Oil-Herb Skillet Potatoes,
Housemade Tartar Sauce, Shredded Relish with Dill Vinaigrette

Sautéed Veal and Gulf Shrimp 24

Veal Scallopine sautéed with Gulf Shrimp, Wild Mushrooms, Brandy Tomato Cream

Seared Duck Breast 16 Add Duck Confit Leg 21.5

Autumn Root Vegetables, Wheatberry-Apple Pilaf, Pear-White Balsamic Demi

Chicken Du Jour 18

Garlic Mashed Potatoes, Vegetable Sauté

Angelhair Pasta Fra Diavola 13 Add Gulf Shrimp 20

Garden Tomato, Garlic, Chile Oil, Spinach, Fresh Herb, Parmesan

Fall Cavatappi Pasta 15

Butternut Squash, Spinach, Wild Mushrooms, Caramelized Onion, Light Sage Cream

Bistro Mac 16

Rustic Five Cheese Blend, Parma Prosciutto, White Truffle Essence

Viennese Pork Tenderloin "Schnitzel" 19

Light Parmesan Crust with Pan Roasted Potatoes,
Lemon Caper Tomato Butter, Wilted Spinach

After 5 Lamb Burger 14

Mediterranean Seasoned Viking Farms Lamb, Sultana Raisin-Apple-Grilled Pepper Relish,
Herkimer Cheddar, Harissa Aioli, Sweet Potato Fries

Tallgrass Beef Short Rib "American" Dip 16

Open Face on Garlic Bread Baguette, Crispy Tobacco Onions,
House Skinny Fries, Herb Red Wine Demi, Barry's Market Jardiniere

Kona Rubbed Bison Ribeye with Cornbread Pudding 34

Smoked Bacon Red Eye Gravy

Twin Beef Tenderloin Filets 24

Brandy Green Peppercorn Cream, Oxtail Potatoes