

Bistro 445

Soups

<i>Four Onion Gratinée</i>	<i>Cup 4.95</i>
<i>Signature Lobster Bisque</i>	<i>Cup 4.95</i>
<i>Du Jour</i>	<i>Cup 4.95</i>

Appetizers

<i>Shrimp Cocktail</i> <i>Dipping Sauce</i> 9.95	<i>Confit of Duck Quesadilla</i> <i>Sweet Thai Chili Salsa</i> 8.95
<i>Cheese & Fruit</i> <i>Select Cheeses</i> <i>& Fresh Fruit Medley</i> 8.95	<i>Escargot Pernod</i> <i>Fresh Spinach & Pernod Sauce</i> <i>Puff Pastry</i> 8.95

Salads

<i>Waterman Chopped Salad</i> <i>Chopped Baby Iceberg with Tomatoes, Cucumbers, Red & Green Peppers,</i> <i>Onions, Chopped Eggs, Grated Asiago Cheese</i> 5.95
<i>Nottingham Stilton</i> <i>Apples, Toasted Black Walnuts, Romaine Lettuce,</i> <i>Walnut Vinaigrette</i> 7.95
<i>Wedge BLT Salad</i> <i>Wedge of Iceberg Lettuce, Grape Tomatoes,</i> <i>& Warmed Applewood Smoked Bacon Vinaigrette</i> 5.95

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Entrées

Entrées served with choice of two sides:

*Baked, Stuffed or Sweet Potato, Wild Rice Blend,
Glazed Baby Carrots, Asparagus, Vegetable Basket or Green Beans*

Filet of Premium Beef

Hotel Butter

28.95

Certified Angus NY Strip Steak

Crispy Onion Straws

25.95

Buffalo Rib Eye Steak

Demi Glaze

25.95

Scaloppini of Veal Cordon Bleu

Prosciutto Ham & Asiago Cheese

21.95

Lollipop Pork Chop

Maple Mustard

19.95

Pan Roasted Rack of New Zealand Lamb

Demi-Glaze Mint Reduction

28.95

Boneless Breast of Duck

Raspberry Bigarade

19.95

\$5.00 charge for all split entrées

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Entrées

Entrées served with choice of two sides:

*Baked, Stuffed or Sweet Potato, Wild Rice Blend,
Glazed Baby Carrots, Asparagus, Vegetable Basket or Green Beans*

Double Cold Water Lobster Tails

Drawn Butter (no splitting)

34.95

Seafood Choppino

Mediterranean Seafood Stew

Shrimp, Scallops, Mussels, Clams & Snow Crab Claws

24.95

Macadamia Crusted Filet of Salmon

Honey Ginger Thai Sauce

21.95

Sautéed Crab Cakes

Rémoulade Sauce

25.95

Stuffed Colossal Prawns

Crab and Lobster Meat & Sauce Beurre Blanc

25.95

Shrimp and Grits

New Orleans BBQ Shrimp,

Applewood Smoked Bacon & Creamy Cheese Grits

23.95

Sautéed Dover Sole Americaine

Lobster Medallions & Hollandaise Sauce

24.95

\$5.00 charge for all split entrées

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Lighter Side Entrées

*All Lighter Side Entrées include:
Small Tossed Salad & Choice of Starch or Vegetable*

Petit Filet Mignon

Port Wine Reduction

21.95

Medallions of Lamb

Mint Sauce

18.95

Single Crab Cake

Rémoulade Sauce

18.95

Sautéed Diver Scallops

Beurre Fondue

24.95

Single Cold Water Lobster Tail

Drawn Butter

25.95

Veal Française

Lemon Butter Sauce

14.95

Petite Breast of Spring Chicken Asiago

Asiago Cheese, Portobello Mushrooms,

Champagne Sauce

14.95

Starch and Vegetable Selections:

Baked, Stuffed or Sweet Potato or Wild Rice Blend

Glazed Baby Carrots, Asparagus, Vegetable Basket or Green Beans

\$5.00 charge for all split entrées