

BISTRO MENU



Starters

<u>Tableside Ceasar for Two</u>	\$18	<u>Baby Wedge Salad</u>	\$12	<u>Bistro Salad</u>	\$10
Ceasar Salad as fresh as it gets--made tableside with crisp romaine hearts, anchovies and freshly grated parmesan cheese		Half a head of iceberg lettuce topped with crispy prosciutto, egg, red onion, cherry tomato and bleu cheese crumbles		A blend of spring mix, romaine and spinach topped with seasonal fruits, candied nuts and goat cheese	
<u>Seafood Bisque</u>	\$12	<u>Seasonal Soup</u>	\$10	<u>Shrimp Cocktail</u>	\$17
House-made seafood bisque served with gruyere cheese and a slice of baguette		Please ask your server for today's seasonal soup selection		5 jumbo gulf shrimp with house-spiced cocktail sauce	
<u>Carbonara Deviled Eggs</u>	\$12	<u>Escargot</u>	\$20	<u>Duck Poppers</u>	\$16
A twist on a traditional deviled egg--made with cracked black pepper, crispy duck prosciutto and parmesan cheese		Made with mushrooms, white wine, cream and parmesan cheese served in vol au vent		Sliced duck breast wrapped in roasted jalapeno with a dill and chive creme fraiche and a sweet bourbon glaze	

Entrees

<u>Scallops and Sweet Corn Ravioli</u>	\$30	<u>Sea Bass</u>	\$32	<u>Salmon</u>	\$26
Ravioli stuffed with sweet corn, topped with bacon, braised leeks and scallops all in a white wine cream sauce		Pan-seared served with lemon and thyme cream sauce		Marinated in pesto, topped with house-made tomato relish	
<u>Ribeye</u>	\$34	<u>Filet Mignon</u>	\$32	<u>Beef Osso Bucco</u>	\$32
12oz Choice Ribeye with whiskey herb butter and red wine demi glace, topped with crispy fried shallots		8oz center-cut filet grilled and topped with pinot noir butter		Braised in red wine, herbs and garlic	
<u>Seasonal Bistro Burger</u>	\$20	<u>Pork Chop</u>	\$28	<u>Chicken Roulade</u>	\$26
House-made 8oz patty served on a brioche bun. Ask your server for this season's selection		Marinated in garlic and herbs, then grilled and topped with apple and rosemary chutney		Stuffed with prosciutto, gruyere and spinach topped with mushroom madeira sauce	



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Sides

<u>House-Made Fries</u>	\$5	<u>Grilled Lemon Asparagus</u>	\$5	<u>Vegetable of the Day</u>	\$4
Crispy hand-cut fries tossed in our house seasoning.		Topped with cured egg yolk shavings		Ask your server for today's selection	
<u>Baked potato</u>	\$2	<u>Sweet Potato</u>	\$3	<u>House-made Mac n cheese</u>	\$6
For all the fixings including bacon, cheese, sour cream and green onions add \$3		Served with cinnamon honey butter and brown sugar		Five types of cheese blended with cream and cavatappi pasta, cooked until golden brown	
<u>Garlic Mashed Potatoes</u>	\$4	<u>Boursin Risotto</u>	\$6	<u>Cappelini</u>	\$4
House-made potatoes with garlic, cream and butter		Risotto finished with herbed goat cheese, cream and parmesan		Angel hair pasta tossed in butter and parsley	

Add-Ons

<u>Lobster Tail</u>	\$22	<u>Shrimp</u>	\$17	<u>Peppercorn Brandy Sauce</u>	\$6
One cold water lobster tail served with drawn butter		5 jumbo gulf shrimp served in garlic and herb butter		Toasted Peppercorns with brandy and cream	
<u>Oscar-Style</u>	\$28	<u>Scallops</u>	\$16	<u>Flavored Butter</u>	\$4
Served with crab-meat, bernaise and asparagus		5 Sea Scallops in lemon butter		Your choice of pinot noir, garlic and herb or bourbon butter for an extra boost of flavor!	