



A FARM TO FORK EXPERIENCE



What Makes Us Better and Different

Everything we prepare starts as real, whole food and we focus on the best, freshest available ingredients. That means that we work with those around us to find the foods that are at their peak. We look for organic and GMO-free. All of our Beef is American, mid-western grain fed from northern cattle ranchers. Hand selected and aged for a minimum of 30 days, which naturally creates a deep rich flavor and considerably more tender cut. Our Amish chicken is naturally raised from day 1, which means there are never any antibiotics, hormones, steroids, gluten, additives, or artificial ingredients introduced to the chicken. All of our Seafood is MSC certified, which is either wild caught or comes from an organic and sustainable fishery that manages and maintains the quality, structure, productivity, function and diversity of the ecosystem.

2 Point Meal: includes any **one** Starter, Soup, or Salad,
any **one** Entrée from the Farm to Fork Features or the 4oz Filet Mignon, and a Dessert.



3 Point Meal: includes any **one** Starter and **one** Soup or Salad,
any **one** Entrée, Sorbet, and a Dessert.

Starters

Jumbo Shrimp Cocktail *with Classic Cocktail Sauce*

Crab Ensalada *Lump Blue Crab, Bell Pepper, Mâche, and Lemon Vinaigrette*

Avocado Toast Points *with Olive Oil, Crushed Red Pepper and 12 Grain Bread*

Smoked Salmon Rillettes *with Whole Grain Baguette*

Soups and Salads

Soup of the Day *Composed Daily*

Gazpacho *Chilled Tomato and Cucumber Soup*

Bistro Salad *Mixed Greens, Goat Cheese, Mixed Berries, Walnuts and Raspberry Vinaigrette*

Caesar Salad *Baby Hearts of Romaine, Parmigiano Reggiano and Anchovy*

Burrata Salad *Fresh Mozzarella, Heirloom Tomatoes, Mediterranean Greens, Finished with Extra Virgin Olive Oil and Aged Balsamic*

Entrees

Bistro Classics:

Bistro Surf & Turf

4 oz. Filet Mignon Paired with Canadian Lobster Tail

*****Twin Tails always available*****

4 oz. or 8 oz. Filet Mignon

Served with Yukon Gold Mashed Potatoes, Chef's Vegetable du Jour, and Red Wine Demi-Glace

Grilled 14 oz. Black Angus Reserve Delmonico Steak

Served with Yukon Gold Mashed Potatoes, Chef's Vegetable du Jour, and Wild Mushroom Ragout

Farm to Fork Features:

Seared Scallops *with Roasted Peruvian Potatoes, Asparagus and Aji Amarillo Pepper Sauce*

Blackened Red Snapper *with Roasted Corn Maque Choux and Dressed Mâche*

Asian Lamb Lollipops *with Vegetable Fried Rice*

Fried Calamari *with Sweet Italian Sausage, Heirloom Tomatoes and Pepperoncini over Grilled Baby Hearts of Romaine*

July 2018