

**Starters**

**Jumbo Shrimp Cocktail** *Customary Cocktail Sauce*

**Fried Oysters** *Served with an Old Bay Infused Remoulade* ***(2 points)***

**Crab and Corn Fritters** *with Lime Crème Fraîche* ***(2 points)***

**Seared Ahi Tuna** *Over Watermelon Radish and Sweet Soy Drizzle*

**Soups and Salads**

**Chef Doug’s Soup of the Day *(2 points)***

Or

***French Onion Soup*** *Topped with Gruyère Cheese*

**Caesar Salad** *Challah Bread Croutons, Four Cheese Blend, Anchovies, and Parmesan Crisp* ***(2 points)***

**Bistro Salad** *Spinach, Blue Cheese, Mixed Berries, Walnuts, and Raspberry Vinaigrette* ***(2 points)***

**Pickled Beet Salad** *with Lively Run Goat Cheese, Candied Pecans, Orange Supremes, Aged Balsamic*

**Spinach and Applewood Smoked Bacon Salad** *with Roasted Tomato and Crispy Onion*

**Main Course**

*All entrees are served with choice of Vegetable Du Jour, Buttered Asparagus, Potato and Scallion Hash*

*Yukon Gold Mashed Potatoes, Wild Rice Blend, Haricot Vert*

**Bistro Classics**

**Bistro Surf & Turf**

*Petite Filet Mignon Paired with Canadian Lobster Tail*

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

**Filet Mignon**

*Topped with Blue Cheese Crumbles and Red Wine Demi-Glace, Haystack Fries*

**Petite Filet Mignon *(2 points)***

*Simply Grilled and served with Red Wine Demi-Glace*

**Farm to Fork Features**

***Idaho Rainbow Trout (2 points)***

*With Toasted Walnut Basmati Rice and Lemon Butter*

**Grilled Rosemary Rubbed Veal Chop**

*Served with Apple and Fennel Saute*

**Seafood Cioppino**

*Shrimp, Mussels, Clams, Lobster and Scallops in a Tomato and White Wine Broth*

**Oven Roasted Cornish Game Hen** *with Natural Jus Reduction*

***Pan Seared Snapper (2 points)***

*With Braised Swiss Chard and Roasted Cipollini Onions*

**Fresh Pappardelle Pasta *(2 points)*** *with Roasted Asparagus, Oven Roasted Tomato, Zucchini, Squash*

**April - 2017**

**Bistro Chef- Douglas Dake**