

**Starters**

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

**Oysters Rockefeller** *with Classic Hollandaise Sauce*

**Fried Green Tomatoes** *with Sweet Onion Jam* **(2 Points)**

**Pickled Beet Napolean** *with Lively Run Goat Cheese and Pistachio* **(2 Points)**

**Soups and Salads**

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

Or

***French Onion Soup*** *Topped with Gruyere Cheese*

**Bistro Salad** *Mixed Greens, Goat Cheese, Mixed Berries, Walnuts, and Raspberry Vinaigrette* **(2 Points)**

**Caesar Salad** *with Four Cheese blend, Anchovies and Parmesan Crisp* **(2 Points)**

**Farro Tabbouleh** *with Heirloom Tomato, Baby Kale, Roasted Eggplant and Hummus*

**Grilled Peach** *with**Arugula Salad*, *Maytag Blue Cheese and Red Onion*

**Main Course**

*All entrees are served with choice of Vegetable Du Jour, Grilled Asparagus, Roasted Cauliflower,*

*Dauphinoise Potatoes, Yukon Gold Mashed Potatoes, Roasted Fingerlings or Wild Rice Blend*

**Bistro Classics**

**Bistro Surf & Turf**

*Petite Filet Mignon Paired with Canadian Lobster Tail*

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

**Filet Mignon**

*Topped with Blue Cheese Brûlée*

**Petite Filet Mignon (2 Points)**

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

**Farm to Fork Features**

 **Pan Roasted Corvina** *with Tarragon Butter* **(2 Points)**

**Rare Seared Ahi Tuna**

*With Udon Noodles and Miso*

**Bacon Wrapped Scallops**

 *With Roasted Corn Salsa and Romesco Sauce*

**Cast Iron Seared Certified Angus Ribeye** *with Rosemary Mâitre d’Hotel Butter*

**Cheese Tortellini** *with Sundried Tomato, Fresh Basil Pesto* **(2 Points)**

**August 2017**

**Bistro Chef- Douglas Dake**