

**Starters**

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

**Jumbo Lump Crab Salad** *Lime and Butter Poached Jumbo Lump Crab and Micro Greens*

**Sautéed Gnocchi** *with Arugula & Crisp Pancetta, Grated Cheese, Fresh Cracked Pepper and Oil* **(2 Points)**

**Arancini** *Risotto Fritters with Pine Nuts & Parmesan, over Fresh Basil Marinara* **(2 Points)**

**Soups and Salads**

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

Or

***French Onion Soup*** *Topped with Gruyere 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)**

**Watercress Salad** *Stone Fruit, Bermuda Onion & Gorgonzola, Finished with a Fresh Herb Vinaigrette*

**Vermicelli Salad** *with Cured Meats, Marinated Vegetables and Smoked Provolone*

**Main Course**

*All entrees are served with choice of Vegetable Du Jour, Grilled Asparagus, Summer Vegetable Medley, Orzo Pasta Salad, Boursin Mashed Potatoes, Grilled Red Bliss Potatoes*

**Bistro Classics**

**Bistro Surf & Turf**

*Petite Filet Mignon Paired with Canadian Lobster Tail*

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

**Filet Mignon**

*Topped with Stilton Cheese Brûlée*

**Petite Filet Mignon (2 Points)**

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

**Farm to Fork Features**

***Hybrid Striped Bass***

*With Roasted Corn and Tomato Salsa*

**Canadian Walleye**

*Finished with Embellishment Oil*

**Breaded Chicken Cutlet** *with Fresh Arugula, Radish Salad, Parmesan and Lemon Vinaigrette* **(2 Points)**

***Pan Seared Scallops*** *with Coconut Jasmine Rice, Watermelon and Lime Beurre Blanc*

**Shrimp & Clam Linguini** *with Pittsford Dairy Cream, Heirloom Tomatoes and Sweet Peas* **(2 Points)**

**Coffee and Chili Rubbed Coulotte Steak** *with Aji Amarillo Mustard, Peppers and Onions* **(2 Points)**

**June - 2017**

**Bistro Chef- Douglas Dake**