

**Starters**

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

**Clams Casino** *Baked Little Neck Clams Casino* **(2 Points)**

**Grilled Lamb Lollipops** *with Olive Tapenade and Grilled Baguette*

**Heirloom Tomato Crustad**, *Heirloom Tomato & Fresh Mozzarella Crustad w/ Fresh Basil* **(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)**

**Arugula Salad** *Grilled Peaches and Gorgonzola Finished with a Cherry Balsamic Reduction*

**Grilled Octopus Salad** *Blistered Grape Tomatoes, Olives, and Cipollini Onion*

*Tossed in a Lemon Thyme Vinaigrette*

**Main Course**

*All entrees are served with choice of Vegetable Du Jour, Grilled Asparagus, Broccolini, Wild Rice Blend*

*Boursin Mashed Potatoes, Roasted Fingerling Potatoes*

**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**

***Orecchiette Bolognese* (2 Points)**

*With Black Angus Beef Tips and Wild Mushrooms Finished with Shaved Parmigiano-Reggiano Cheese*

**Rack of Lamb Persillade**

*Rubbed with a Dijon and Fresh Herb Panko Finished with a Red Wine Glace D’Agneau*

**Pan Seared Chilean Sea Bass** *with Braised Greens and Crispy Pancetta*

**Pecan Crusted Faroe Island Salmon** *with Fresh Arugula and Tomato Salad* **(2 Points)**

***Sweet Soy Pork Tournedos*** *with Napa Cabbage Slaw* **(2 Points)**

**Shrimp Scampi Farfalle Pasta** *Tossed with Tomato, Mushroom and White Wine Herb Sauce* **(2 Points)**

**Grilled 14 oz. Strip Steak** *Topped with Foie Gras Butter*

**May - 2017**

**Bistro Chef- Douglas Dake**