

**Starters**

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

**Braised Pork Belly** *Braised in Root Beer with Napa Cabbage Slaw*

**Oysters Rockefeller** *topped with a rich sauce of Butter, Herbs, and Lemon*

**Arancini** *A rustic Italian Favorite, Served with our Marinara sauce for dipping* **(2 Points)**

**Soups and Salads**

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

*or*

**French Onion Soup***Topped with Gruyère 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)**

**Harvest Kale Salad** *with Anjou Pears, Pecans, Stilton Cheese, and Concord Grape Vinaigrette*

**Cucumber Salad** *with Extra Virgin Olive Oil & Meyer Lemon Dressed Frisée, Tomato and Pickled Onion*

**Main Course**

*All entrees are served with choice of Rosemary, Parmesan & Black Truffle Pommes Frites, Vegetable Du Jour, Grilled Asparagus, Roasted Baby Button Mushrooms, Mashed Yukon Gold Potatoes or Wild Rice & Herbs*

**Bistro Classics**

**Bistro Surf & Turf**

*Petite Filet Mignon Paired with Canadian Lobster Tail*

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

**8 oz. Filet Mignon**

*Topped with Crispy Shallots and served with Red Wine Demi-Glace*

**Petite Filet Mignon (2 Points)**

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

**Farm to Fork Features**

**Panko Crusted Veal Cutlet** *with Arugula Salad and Roasted Pearl Onions* **(2 Points)**

**Haddock** *Filled**with Maine Lobster and Crab*

**Shrimp and Asparagus Fettuccini** *with Roasted Garlic Cream Sauce* **(2 Points)**

**Pan Roasted Chilean Sea Bass** *with Fine Herb Butter*

**Braised Lamb Osso Buco** *with Creamy Polenta and Mushrooms*

**December 2017**

**Bistro Chef- Douglas Dake**