

**What Makes Us Better and Different**

*All of our Beef is American, mid-western grain fed from northern cattle ranchers.  Hand selected and aged for a minimum of 30 days, which naturally creates a deep rich flavor and considerably tenderer cut. Our Amish chicken is naturally raised from day 1, which means there are never any antibiotics, hormones, steroids, gluten, additives, or artificial ingredients introduced to the chicken. All of our Seafood is MSC certified, which means you can be sure it is either wild caught or comes from an organic and sustainable fishery that manages and maintains the quality, structure, productivity, function and diversity of the ecosystem.*

***2 Point Meal:*** *includes any* ***one*** *Starter, Soup, or Salad,*

*any* ***one*** *Entrée from the Farm to Fork Features or the 4oz Filet Mignon, and a Dessert.*

*🙢*

***3 Point Meal:*** *includes any* ***one*** *Starter and* ***one*** *Soup or Salad,*

*any* ***one*** *Entrée, Sorbet, and a Dessert.*

**Starters**

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

**Grilled Portobello** *with Roasted Red Pepper and Creamy Brie*

**Fresh Colossal Lump Crab** *with French Cocktail Sauce*

**Poutine** *Served with Fresh Cheese Curds and Beef Gravy*

**Soups and Salads**

**Soup of the Day**

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

**Bistro Salad** *Mixed Greens, Goat Cheese, Mixed Berries, Walnuts, and Raspberry Vinaigrette*

**Caesar Salad** *with Four Cheese Blend, Anchovies and Parmesan Crisp*

**Joyce Farms Organic Chicken and Watercress Salad**

*with Toasted Pine Nuts and Blood Orange Vinaigrette*

**Entrees**

**Bistro Classics**

**Bistro Surf & Turf**

*4 oz. Filet Mignon Paired with Canadian Lobster Tail*

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

**4 oz. or 8 oz. Filet Mignon**

*Served with Yukon Gold Mashed Potatoes, Chef’s Vegetable Du Jour, and Red Wine Demi-Glace*

**Rack of Lamb Persillade**

*Served with Yukon Gold Mashed Potatoes, Chef’s Vegetable Du Jour, and Mint Demi-Glace*

**Farm to Fork Features**

**Joyce Farms Oven Roasted Organic Chicken Breast**

*with Roasted Root Vegetables, Pearl Onions and Spiced Broth*

**Grilled Swordfish** *with Fingerling Potatoes, tossed with Arugula and Served with Lemon Beurre Blanc*

**Snake River Farms Kobe Steak** *Cast Iron Seared Kobe Culotte Steak, Jasmine Rice, Baby Bok Choy and Shaved Carrots, Finished with a Ginger and Lemon Grass Infused Glace de Viande*

**Herb Fettuccini** *Tossed with Roasted Butternut Squash, Arugula & Cranberries, in a Creamy Boursin Sauce*

**March 2018**