

**Starters**

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

**Fried Oysters** *with Lemon and Chive Crème* Fraîche

**Roasted Bison Meatballs** *with Whole Grain Mustard Cream Sauce, Topped with Blue Affinee Cheese*

**Lively Run Goat Cheese Wontons** *with Candied Bacon and Scallions* **(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)**

**Baby Kale & Roasted Butternut Squash** *with Grilled Red Onion, Dried Cranberries, and Balsamic Vinaigrette*

**Spinach Salad** *with Red Lion Cheddar Cheese and Warm Bacon & Maple Dressing*

**Main Course**

*All entrees are served with choice of Vegetable Du Jour, Grilled Asparagus, Haricot Vert, Sweet Potato & Bell Pepper Hash, Mashed Yukon Gold Potatoes, Roasted Fingerling 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 Blue Cheese Brûlée and Red Wine Demi-Glace*

**Petite Filet Mignon (2 Points)**

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

**Farm to Fork Features**

 **Veal Osso Buco** *with Root Vegetables and Braising Jus*

**Pan Seared Canadian Walleye** *with Lemon Caper Butter*

**Roasted Rack of Lamb** *Rubbed with Rosemary and Thyme*

**Cioppino** *Mussels, Shrimp, Clams, Scallops, Tomatoes, Garlic, and White Wine*

**Seared Pumpkin Gnocchi** *with Spinach and Beurre Noisette*  **(2 Points)**

**Pan Roasted Quail** *Stuffed with Andouille and Cornbread* **(2 Points)**

**October 2017**

**Bistro Chef- Douglas Dake**