

**What Makes Us Better and Different**

*Everything we prepare starts as real, whole food and we focus on the best, freshest available ingredients. That means that we work with those around us to find the foods that are at their peak. We look for organic and GMO-free. 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 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.*

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

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

**Starters**

**Jumbo Shrimp Cocktail** *with Classic Cocktail Sauce*

**Avocado Mash** *on Whole Grain Baguette*

**Crab Cake** *with Heirloom Tomatoes, Baby Spinach and Remoulade*

**Smoked Salmon and Cucumber** *with Lemon Dill Cream Cheese*

**Soups and Salads**

**Soup of the Day** *Composed Daily*

**Vichyssoise** *Chilled Potato and Leek Soup*

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

**Caesar Salad** *Romaine Lettuce, Challah Croutons, Parmigiano Reggiano and Anchovies*

**Burrata Salad** *Fresh Mozzarella, Heirloom Tomatoes, Mediterranean Greens,*

*Finished with Extra Virgin Olive Oil and Aged Balsamic*

**Entrees**

***Bistro Classics:***

**Bistro Surf & Turf**

*4 oz. Filet Mignon Paired with Canadian Lobster Tail Served with Yukon Gold Mashed Potatoes, Chef’s Vegetable du Jour*

***\*\* 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*

**Grilled 14 oz. Black Angus Reserve Delmonico Steak**  *with Truffle Butter, Yukon Gold Mashed Potatoes, Chef’s Vegetable du Jour*

***Farm to Fork Features:***

**Seared Sea Bass** *with Sautéed Broccolini, Farro, and Sauce Vierge*

**Bone-in Strip Steak** *with Roasted Fingerlings, Asparagus, and Charred Pepper Steak Sauce*

**Crab Cakes** *with Heirloom Tomatoes, Baby Spinach, and Remoulade*

**Braised Short Ribs** *with Jalapeño Cheddar Polenta and Roasted Brussels Sprouts*

**Roasted Duck Breast** *with Pickled Beets, Orange Supreme, Fingerlings, and Mixed Greens*

*Finished with a Rice Wine Vinaigrette*

**September 2018**

**Chef David Keefe**