

BISTRO TABLE

A FARM TO FORK EXPERIENCE



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 Certified Black Angus, 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.

Starters

Jumbo Shrimp Cocktail* *with Classic Cocktail Sauce*

Poached Bosc Pear and Whipped Chèvre* *with Fig Jam*

Smoked Salmon Mousse and Cucumber *Hot Smoked Salmon in Cucumber cups*

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

Soups and Salads

Soup of the Day* *Composed Daily*

Chilled Melon Soup* *Watermelon, Honeydew, Cantaloupe, Cilantro, and Lime*

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

Caesar Salad* *Romaine Lettuce, Challah Croutons, Three Cheese Blend and Anchovies*

Heirloom Tomato Salad* *Cucumber, Pine Nuts, Fresh Mozzarella and Herb Vinaigrette*

Sweet Corn and Quinoa Salad* *Tomatoes, Peppers and Red Onion topped with Fried Tortillas*

Entrees

Bistro Surf & Turf

*4 oz. Filet Mignon Paired with Canadian Lobster Tail, Served with Yukon Gold Mashed Potatoes and Vegetable du Jour
Twin Tails always available*

4 oz.* or 8 oz. Certified Black Angus Filet Mignon

Yukon Gold Mashed Potatoes, Vegetable du Jour, and Red Wine Demi-Glace

Cheese Tortelloni*

Sun Dried Tomatoes, Spinach and a White Wine Pesto Sauce

Lobster Risotto

Creamy Arborio Rice with Lobster, Leeks, and Heirloom Tomatoes

Beef Stroganoff*

Tenderloin Beef Tips, Mushrooms and Onions over Egg Noodles

Miso Glazed Arctic Char*

Jasmine Rice and Stir Fried Vegetables

14 oz. Certified Black Angus Delmonico Steak

Foie Gras Butter, Yukon Gold Mashed Potatoes and Vegetable du Jour

Seared Tofu*

Quinoa, Tatsoi, Shiitake, Scallions, Grapefruit Segments, and a Yuzu Soy Dressing

*** 2 Point Meal Options**

August 2019

Chef David Keefe