

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*

Peach and Goat Cheese Brûlée* *with Curly Endive and Toasted Pistachios*

Crab Cake *with Roasted Corn and Lobster Cream Sauce*

Smoked Salmon, Applewood Smoked Bacon & Leek Bruschetta*

Soups and Salads

Soup of the Day* *Composed Daily*

French Onion Soup *Topped with Gruyere Cheese*

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

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

Port Wine Poached Pear and Prosciutto Salad

Mixed Greens, Crispy Prosciutto, Pistachio and Pear Tossed in a Champagne Mustard Dressing

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

Bone-in 12 oz. Black Angus New York Strip Steak*

*Topped with Caramelized Garlic and Onion Confit, finished with a Beaujolais Demi-Glace
Served with Calico Wild Rice and Grilled Asparagus*

Pan Seared Sea Scallops

Farfalle, Asparagus, Heirloom Tomatoes, Capers and White Wine

New Zealand Rack of Lamb*

Mixed Heritage Beans, Vegetable Du Jour, and Mint-Blueberry Relish

Oven Roasted Quail*

*Pan Seared with Roasted Fingerling Potatoes and Wild Mushrooms
Finished with a Cranberry Rosé Wine Sauce*

Rare Seared Ahi Tuna

With Udon Noodles, Bok Choy, Carrots, Scallions and Miso Broth

*** 2 Point Meal Options**

**September 2019
Chef David Keefe**