

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*

Butternut Apple Bruschetta* *with Goat Cheese and Balsamic*

Mushroom and Leek Spring Rolls* *with Mint Soy Dipping Sauce*

Broccoli Parmesan Fritters* *with Crème Fraîche*

Soups and Salads

Soup of the Day* *Composed Daily*

Lobster Bisque *Topped with Crème Fraîche and Warm Brandy*

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

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

Stone Fruit Salad *with Heirloom Tomatoes, Feta, Fresh Herbs and Lemon Champagne Vinaigrette*

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

Roasted Duck Breast

*Brie Cream and Duck Leg Confit Wild Rice, Grilled Asparagus and
Raspberry Glace*

Pan Seared Halibut*

Roasted Broccolini, Charred Baby Bell Peppers, Finished with Mandarin, Lime and Yuzu

Australian Rack of Lamb

Yukon Gold Mashed Potatoes, Vegetable du Jour, and Mint, Blueberry Relish

Mussels Marinière*

*Garlic, Shallots, Onion and White Wine, Served with Crusty Grilled Baguette and
Vegetable du Jour*

Braised Beef Short Ribs*

Fresh Horseradish Whipped Potatoes, Vegetable du Jour, and Braising Jus

*** 2 Point Meal Options**

October 2019
Chef David Keefe