

# 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*

**Herb Goat Cheese Spread\*** *with Whole Grain Baguette and Dried Apricots*

**Foie Gras\*** *with Fig Jam*

**Pheasant Terrine\*** *with Figs and Pistachio*

## Soups and Salads

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

**French Onion Soup** *Topped with Gruyère Cheese*

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

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

**Baby Kale and Shaved Cheddar Salad** *with Warm Bacon Dressing, Pecans and Dried Cranberries*

## 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 Mushroom and Vegetable Risotto\***

*Creamy Arborio Rice with Roasted Seasonal Vegetables*

**Pan Seared Sablefish**

*Cumin and Coriander Dusted with Swiss Chard, Lemon, Olives and Quinoa*

**Roasted Colorado Lamb Tenderloin**

*Fresh Horseradish Whipped Potatoes, Vegetable Du Jour and Mint Glace de Veau*

**Linguini and Clams\***

*White Wine Tomato Sauce and Vegetable du Jour*

**Grilled Marinated Flank Steak\***

*Yukon Gold Mashed Potatoes, Grilled Asparagus and Black Garlic Steak Sauce*

\* 2 Point Meal Options

November 2019

Chef David Keefe