

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*

Prosciutto Wrapped Asparagus* *with Neufchâtel Cheese*

Smoked Salmon Mousse *in a Puff Pastry*

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

Soups and Salads

Soup of the Day* *Composed Daily*

Five Onion Soup *Red and White Onions, Leeks, Shallots and Scallions, Sherry Beef Broth*

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

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

Arugula Salad* *with Red Onion, Parmesan, Tomatoes and Lemon 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

Garden Risotto*

Creamy Arborio Rice with Baby Spinach, Asparagus and Parmesan Cheese

Pan Seared Arctic Char*

Wild Rice and topped with a Pickled Cucumber Slaw

Roasted Long Island Duck Breast*

Butter Roasted Sweet Potatoes, Grilled Asparagus and Savory Raspberry Sauce

14 oz. Certified Black Angus Delmonico Steak

Topped with Shaved Roquefort and Veal Demi-Glace and served with Yukon Gold Mashed Potatoes and Vegetable du Jour

Cioppino

*Clams, Mussels, Shrimp, and Scallops in a White Wine Tomato Broth
Served with Grilled French Baguette*

***2 Point Meal Options**

January 2020
Chef David Keefe