

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*

Avocado Toast Points* *Avocado Mash on Whole Wheat Toast*

Crab Cake *with mixed Greens and Classic Remoulade*

Fried Oysters *with Lemon and Tobiko Caviar*

Soups and Salads

Soup of the Day* *Composed Daily*

Shrimp Bisque *Topped with Lemon Crème Fraîche*

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

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

Pickled Beet and Arugula Salad* *with Goat Cheese and Aged Balsamic*

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

Steamed Mussels*

Sweet Italian Sausage and Peppers, Saffron Broth, and Grilled Garlic and Herb Baguette

Pan Seared Florida Grouper

Yukon Gold Mashed Potatoes, Vegetable du Jour, Topped with Tomato Caper Relish

Shrimp and Asparagus Fettuccini*

Tossed in a Roasted Garlic Cream Sauce

Braised Beef Short Ribs*

Roasted Fingerling Potatoes, Brussels Sprout Leaves, Carrots, and Braising Jus

Roasted Long Island Duck Breast

Jasmine Rice with Wilted Baby Spinach and an Orange Marmalade Sauce

* 2 Point Meal Options

February 2020
Chef David Keefe