

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*
Lump Crab and Avocado Crostini *with Olive Oil and Lemon*
Black Angus Beef Tartar *with Garlic Aioli and Grilled Baguette*
Pickled Beet Napoleon* *with Goat Cheese and Pistachio*

Soups and Salads

Soup of the Day* *Composed Daily*
Chestnut Soup *Creamy Chestnut Soup with Port Wine*
Bistro Salad* *Mixed Greens, Goat Cheese, Mixed Berries, Walnuts and Raspberry Vinaigrette*
Caesar Salad* *Romaine Lettuce, Challah Croutons, Three Cheese Blend and Anchovies*
Shaved Brussels Sprout Salad *with Apples, Cranberries and Red Wine 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 Atlantic Sea Scallops
Lemon Butter Sauce with Lentils and Grilled Asparagus

Roasted Colorado Lamb Tenderloin
Fresh Horseradish Whipped Potatoes, Vegetable Du Jour and Mint Glace de Veau

Grilled Salmon*
Soy and Brown Sugar Glazed with Butter Roasted Sweet Potatoes and Jasmine Rice

Grilled 12 oz. Veal Porterhouse Steak
Whole Grain Mustard Creamed Spinach, Roasted Fingerling Potatoes, and Veal Demi-Glace

* 2 Point Meal Options

Sample Menu
Chef David Keefe