

DINNER

APPETIZERS

Onion Soup Gratinée	\$11.95	Homemade Duck Terrine	\$14.95
		with Cornichons	
*Bistro Salad	\$9.95	Escargots in Puff Pastry	\$13.95
with Baby Radish, Pink Grapefruit & Balsamic Vinaigrette		with Butter, Garlic & Parsley	
Warm Aged Goat Cheese	\$14.95	*Tuna Tartare*	\$17.95
Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini		with Avocado Mousse	
*Baby Arugula	\$13.95	*Steak Tartare*	
Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts		App	\$18.95
La Belle Farms Foie Gras	\$21.95	Entrée	\$27.95
with Granny Smith Apples, Concord Grapes & Port Wine Demi			

SHELL FISH

Shrimp Cocktail	\$14.95	Oysters on the Half Shell	\$16.50
		Blue Point 1/2 Dozen	
Lump Crab Cakes	\$15.95	Goose Point 1/2 Dozen	
with Celery Root Slaw, Mache & Chipotle Remoulade		*PEI Mussels	
Fried Calamari	\$14.95	in White Wine, Garlic & Shallots	
with Spicy Marinara		App	\$14.95
		Entrée	\$25.95

MEAT & POULTRY

Chicken Paillard	\$24.95	Braised Lamb Shank	\$35.95
with Arugula, Pommes Frites & Balsamic Reduction		with Mushrooms, Risotto, Vegetable Ragu & Young Leeks	
Free Range Chicken Breast	\$24.95	Filet Mignon*	\$41.95
with Rosemary Shallot Sauce, Mashed Potatoes & Haricots Verts		with Gratin Dauphinois, Red Wine Onions & Espagnole Sauce	
Coq au Vin	\$26.95	*Center Cut Pork Chop*	\$27.95
Juniper & Pearl Onions with Garlic Potato Purée		with Polenta Cake, Brussels Sprouts & Apple Compote	
Creekstone Farms Steak Frites	\$35.95	*Roasted Muscovy Duck Breast*	\$31.95
with Maitre d'Hotel Butter		with Wild Rice, Cranberry Chutney & Mango Drizzle	
Creekstone Farm Steak Au Poivre	\$38.95	*Pan Roasted New Zealand Lamb Chops*	\$42.95
with Hand Cut Pomme Frites		with Garlic Potato Purée, Haricots Verts & Sauce Merlot	
Creekstone Farm Hanger Steak	\$35.95		
with Bordelaise Sauce & Pommes Frites			

PASTA

Homemade Fried Gnocchi	\$20.95
with Pesto	
Whole Wheat Goat Cheese Ravioli	\$20.95
with Arugula, Sun Dried Tomato & Saffron	
Mushroom Duxelle Ravioli	\$24.95
with Truffle Cream Sauce	

SIDES

Haricots Verts	\$7.50	Sautéed Spinach	\$7.00
Garlic Potato Purée	\$5.00	Polenta Cakes	\$8.00
Pommes Frites	\$8.00		

FROM THE SEA

Branzino a La Barigoule	\$28.95
with Olive, Roasted Tomato & Caper Couscous	
Roasted Atlantic Wild Salmon	\$28.95
with Spinach, Crispy Shallots & Tomato Jam	
Sesame Encrusted Ahi Tuna	\$29.95
with Baby Bok Choy, Saffron Potatoes & Balsamic Drizzle	
Blackened Yellowfin Tuna	\$23.95
Niçoise Salad	
Penne with Black Tiger Shrimp, Scallops	\$29.95
Sun Dried Tomatoes, Olives, White Wine, Garlic & Shallots	
*Lobster Risotto	\$29.95
with Saffron & Peas	

*Gluten Free

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Foodborne Illness.

PRIX FIXE

Served from 5:30 to 7:30

CHOICE OF

Soup of the Day

or

Bistro Salad

CHOICE OF

Free Range Chicken Breast

with Rosemary Shallot Sauce

Served with Mashed Potatoes & Haricots Verts

Pasta of the Day

Roasted Atlantic Salmon

with Spinach, Crispy Shallots & Tomato Jam

Sorbet and Coffee

\$35.95