

The Bistro

Monday - Sunday 5pm - 9pm
Friday & Saturday 5pm - 10pm

Gluten Free Menu

Please inform your server if you are ordering a gluten free meal.

Appetizers

- Mediterranean Bruschetta* . Sun Dried Tomatoes, Artichoke Hearts, Chevre, Olive Tapenade 7
Bruschetta Ai Funghi . Forest Mushrooms and Gruyere Cheese 7
Housemade Gravad Lax . Cured Salmon, Honey Dijon, Fresh Dill 8
Cozze alla Portofino . Black Mussels in a Spicy Tomato Broth 12
Carpaccio . Coriander Seasoned Tenderloin, Pomegranate Molasses 12
Tonno . Seared Ahi with Ginger Teriyaki Dressing, Shaved Fennel Slaw & Avocado Fan 12
Anatra . Duck Confit Bruschetta, Fontina & Blueberry Compote 8

Soup, Salads & Fromage

- Zuppa Del Giorno* . Soup of the Day 4
Salade de Bistro . Field Greens, Apple, Stilton, Ginger Glazed Walnuts, Raspberry Vinegar 5
Salade de Fico . Field Greens, Red Onion, Almonds, Chevre, Balsamic Fig Dressing Pancetta 7
Caprese . Fresh Mozzarella, Tomato, Basil drizzled with Balsamic Glaze 7
Classic Caesar . Hearts of Romaine, Caesar Dressing, Croutons and Parmesan 7
Entrée Caesar . Your Choice of Grilled Salmon, Grilled Chicken Breast, Grilled Shrimp 15
Fromage . European Cheese Plate, Fruits & Nuts 14

Main Course

Served with Sautéed Vegetables and Choice of Roasted Potatoes or Garlic Mashed Potatoes

- Bistro de Pollo* . Chicken Breast, Forest Mushrooms, Stilton and Prosciutto Garnish 18
Frenched Pork Chop . Jerk Seasoned, Caribbean Sauce 18
Salmone con Mostarda . Honey Mustard Glazed Salmon 20
Veal Scallopine Al Marsala . Tender Beef in a Currant Marsala Sauce 22
Scallopine Piccata . Chicken with Lemon Caper Sauce 16
Taliata Con Vino Rosso . Beef Brisket, Braised in Red Wine, Grape Tomato Compote 16
Pork Medallions . Herb Encrusted, Apricot Chutney 18
Chargrilled Buffalo Sirloin . Served with a Cilantro Corn Relish 22
Filet Mignon Al Bistro . Blue Cheese Encrusted, Burgundy Demi 28
Bufalo . Braised Buffalo Short Rib, Cider Reduction, Pineapple Compote 19
Venison . New Zealand Red Deer Chops, Cranberry Sauce, Mushroom Risotto Cake 25

Desserts

- Torta al Cioccolato* . Flourless Chocolate Cake 6
Crème Brulee 5
Vanilla Ice Cream or Sorbet 4

We Accept most Major Credit Cards. A 20% Gratuity will be added to Parties of six or more. There will be a \$3 split plate charge.

We Believe...Healthy food is the Essence of Good Living and Warm Company is the Pulse of Blessed Hearts and Wine is the Flavor of the Soul; Together it is a Celebration of Life



We use the Freshest Organic Ingredients and Free Range Poultry when Available. We do not use Preservatives or Artificial Flavorings. All food Prepared Daily at The Bistro.

We Hope you Enjoy your Journey and we Serve you Memories of a Lifetime