

The Bistro

AT MARSHDALE

CHRISTMAS EVE MENU 2018

Monday, December 24th

STARTERS

Manhattan Clam Chowder

Green Onions
Cup 6 Bowl 8

Duck Liver Pate 11

Aged Cognac, Fig Preserves, Toast Points MGF

Crab Cakes 12.50

Mango Chutney, Arugula
Add a Crab Cake 6.25

Beef Carpaccio 12.50

Arugula Salad, Capers, Parmesan, Truffle aioli,
Grilled Baguette MGF

Caesar Salad 7.50

Romaine Lettuce, Caesar Dressing, Croutons,
Aged Parmesan MGF

Arugula and Pear Salad 8.75

Julienned Salami, Gorgonzola,
Candied Walnuts, Gorgonzola Dressing MGF

Bistro Salad 8.50

Field Greens, Blue Cheese, Julienned Apples,
Pistachios, Blackberry Vinaigrette MGF

GF These items are gluten free

MGF These dishes can be made gluten free upon request

Please inform your server of any allergies so we can
take the most care with your dishes

WINE PAIRING

Villa Remotti, Barbara

d'Asti DOCG Piedmont, IT 2015

Aromas of dark berries and plums
with a full finish.

\$10/ glass \$36/ Bottle

MAINS

All Non-Pasta Entrees are served with your choice of
Mashed Potatoes Du Jour, Rosemary Roasted
Potatoes, Sweet Potatoes, or Parmesan Chive Polenta
and Steamed Vegetables.

Gluten Free Penne is a \$2 upcharge

Zucchini Noodles 20

Tomatoes, Spinach, Mushrooms,
White Wine Garlic Sauce GF
Add Chicken 4
Add Tiger Shrimp 6.25

Classic Bolognese 22

Veal, Pancetta, Celery, Onions, Tomato,
Cream, Penne MGF

8oz. Angus Filet Mignon 46.50

Truffle Demi-Glace GF

10oz. Angus New York Strip 36.50

Green Peppercorn Demi-Glace GF

Bistro Pot Roast 21.50

Braised Angus Chuck, Celery, Carrots, Onions,
Burgundy Wine

Chicken Wellington 23.25

Chicken Breast, Mushroom-Blue Cheese Sauce,
Served in a French Pastry

Atlantic Salmon Filet 25.25

Pan Seared, Honey Mustard Glaze GF

Great Lakes Walleye 34

Lobster Beurre Blanc GF

Duck Confit 24

Braised Hind Quarter, Pear-Onion Compote,
Cider Reduction GF