

The Bistro

AT MARSHDALE

SURF & TURF MONDAYS

STARTER

½ Dozen Shigoku Oysters* on the half shell served with Cocktail and Mignonette Sauce \$18 GF

MAIN

4oz. Bacon Wrapped Angus Filet* \$28 GF

Your choice of mashed potato, roasted potato, sweet potato, or parmesan chive polenta, served with steamed vegetables.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Choice of sauce:

1. Brandy Peppercorn Cream Sauce
2. Bordelaise

Optional Add-ons:

1. Crispy Shallots \$1.00
2. Sautéed Mushrooms \$2.00
3. Onion Bacon Sauté \$2.00

OPTIONAL WINE PAIRING:

Lunetta Prosecco, Veneto, IT \$10
Fragrant, Crisp Fruit Flavors,
Clean Finish

R. Collection Merlot, CA \$8
Aromas of Blueberry & Currant,
Cherry, Fig, Chocolate and
Vanilla Notes

Option for full menu pairing \$54
per person (starter, main, choice
of beverage pairing)