

DINNER MENU

Lunch: Monday– Friday 11:30-5:00
Dinner: Mon–Sat. 5:00-CL
Sunday : CLOSED

APPETIZERS

- Mussels Marinière** sm \$ 5.95 / lg \$11.95
 PEI mussels, white wine, shallots, garlic, parsley and cream
- Escargots Bourguignone** \$9.95
 Mushroom duxelle, Pernod, topped with garlic butter
- Jumbo Lump Crab Cake** \$12.95
 tabbouleh, avocado, lemon & olive oil drizzle, chipotle aioli
- Frogs Legs Provençale**, pan sautéed, fresh parsley and garlic, sauce meunière \$12.95
- Shrimp Cocktail** (6 Jumbo) \$12.95
- Shrimp Beignets** (6) With Saffron Aioli \$12.95
 Lightly fried shrimp with a garlic , basil tempura batter
- Beef Carpaccio**, thin sliced tenderloin, parmesan cheese, capers, grain mustard sauce, olive oil drizzle, topped with mixed greens, marinated artichokes, roasted red peppers, home-made croutons \$14.95
- Coquilles Saint Jacques**, seared jumbo sea scallops, spinach, mushroom duxelle, tarragon Velouté \$14.95
- Foie Gras**, pan seared over linguini, morel mushroom, sherry wine sauce \$16.95
- Charcuterie**, prosciutto, salami, chicken liver paté, marinated mushrooms, mixed greens & baguette \$18.95

ENTRÉES

- Spicy Shrimp Scampi**, linguini pasta tossed with asparagus, red pepper flakes, diced tomatoes, parmesan cheese in a garlic butter sauce. \$21.95
- Chicken aux Morilles**, sautéed chicken breast, shallots, parsley and morel mushrooms, laced in a sherry wine, cream sauce. Served with ratatouille, asparagus spears and rice pilaf. \$22.95
- Beef Tips and Morel Mushrooms Fettuccini**, tenderloin tips, morels, sautéed spinach, diced tomato, parmesan in a sherry wine sauce \$23.95
- Grilled Tenderloin and Braised Short Rib Raviolis**, mushrooms, pancetta, carrots, caramelized onions, haricots verts, in a burgundy wine sauce \$26.95
- Seafood Provençale**, fresh catch, jumbo sea scallops and shrimp in a light saffron broth with a creamy asparagus risotto \$26.95
- Sautéed Crab Cake and Sea Scallops**, rice pilaf, sautéed spinach, topped with mixed greens, in a creamy lobster sauce \$28.95
- Fresh Catch**, rice pilaf, ratatouille, asparagus spears. Prepared grilled, baked, sautéed, blackened or Florentine. Choice of Sauce...creamy lobster sauce, Meunière, Beurre blanc, or a tomato herb vinaigrette. MKT

SOUPS & SALADS

- French Onion Soup** \$ 6.95
- Soup au Pistou** Cup \$2.95 Bowl \$ 4.50
- Soup du Jour** Cup \$ 2.95 Bowl \$ 4.50
- Lobster & Seafood Bisque** \$ 7.95
- Small Belgian Endives Salad**, tomato, walnuts, blue cheese crumbles, tossed in olive oil and lemon juice \$5.50
- Small Caesar Salad**, crisp romaine, herbed croutons, parmesan cheese, Caesar dressing, anchovies \$4.95
- Small Bistro Salad**, mesclun, tomato, cucumber, celery, red peppers, kalamata olives, mustard vinaigrette \$4.95
- Roasted Shrimp Salad**, tomato, goat cheese, pesto, olives, mixed greens, balsamic vinaigrette \$18.95
- Salmon Salad**, grilled or blackened, sliced tomato, tabbouleh, sliced avocado, lemon and olive oil vinaigrette, balsamic glaze \$19.95
- Tuna Niçoise Salad**, Blackened, Seared Ahi Tuna rare, mixed greens, crudités, kalamata olives, hard boiled egg, tomato, red onion, side mustard vinaigrette \$18.95

BISTRO SPECIALTIES

- Duck Breast**, butternut squash raviolis, sautéed spinach, port wine sauce, truffle oil drizzle \$26.95
- Braised Short Ribs**, burgundy wine sauce, pancetta, onions, carrots, mushrooms, haricots verts, mashed potato \$26.95
- Bronzed Sea Scallops**, asparagus spears, rice pilaf, mixed greens, tomato herb vinaigrette \$28.95
- Filet Au Poivre**, 8oz Filet, green peppercorns and cognac sauce, au gratin potatoes, haricots verts, Provençale tomato \$36.95
- Rack of Lamb**, Dijon, garlic, herbed crust, lamb jus. Au gratin potatoes, haricots vert, Provençale tomato \$38.95
- Bouillabaisse**, one pound Maine lobster, fresh catch, sea scallops, jumbo shrimp, P.E.I. mussels in a tomato, saffron broth. Side Rouille and parmesan \$38.95
- Dover Sole Meunière**, sautéed in brown butter with lemon juice and parsley, served with rice pilaf and vegetables \$39.95

SIDES

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| Potatoes au Gratin \$3.95 | Mashed Potatoes \$2.95 |
| French Fries \$2.50 | Linguini w/butter \$3.00 |
| Asparagus \$3.95 | Ratatouille \$3.95 |
| Tomato Provençale \$2.95 | Haricots Verts \$3.95 |
| Tabbouleh \$2.95 | Rice Pilaf \$2.95 |
| Asparagus Risotto \$3.95 | |