

BISTRO TABLE

A FARM TO FORK EXPERIENCE



What Makes Us Better and Different

Everything we prepare starts as real, whole food and we focus on the best, freshest available ingredients. That means that we work with those around us to find the foods that are at their peak. We look for organic and GMO-free. All of our Beef is American, mid-western grain fed from northern cattle ranchers. Hand selected and aged for a minimum of 30 days, which naturally creates a deep rich flavor and considerably tenderer cut. Our Amish chicken is naturally raised from day 1, which means there are never any antibiotics, hormones, steroids, gluten, additives, or artificial ingredients introduced to the chicken. All of our Seafood is MSC certified, which is either wild caught or comes from an organic and sustainable fishery that manages and maintains the quality, structure, productivity, function and diversity of the ecosystem.

***2 Point Meal:** includes any **one** Starter, Soup, or Salad,
any **one** Entrée from the Farm to Fork Features or the 4oz Filet Mignon, and a Dessert.*



***3 Point Meal:** includes any **one** Starter and **one** Soup or Salad,
any **one** Entrée, Sorbet, and a Dessert.*

Starters

Jumbo Shrimp Cocktail *with Classic Cocktail Sauce*

Octopus Salad *with Frisée Lettuce, Braised Cipollini and Sherry Vinaigrette*

Lamb Lollipops *with Kalamata Olive Tapenade and Greek Yogurt*

Fresh Colossal Lump Crab *with French Cocktail Sauce*

Soups and Salads

Soup of the Day *Composed Daily*

French Onion Soup *Topped with Gruyère Cheese*

Bistro Salad *Mixed Greens, Goat Cheese, Mixed Berries, Walnuts and Raspberry Vinaigrette*

Caesar Salad *Baby Hearts of Romaine, Parmigiano Reggiano and Anchovies*

Asparagus and Mushroom Salad *Lemon, Fresh Herbs, Olive Oil and Shaved Parmesan*

Entrees

Bistro Classics:

Bistro Surf & Turf

4 oz. Filet Mignon Paired with Canadian Lobster Tail

Twin Tails always available

4 oz. or 8 oz. Filet Mignon

Served with Yukon Gold Mashed Potatoes, Chef's Vegetable du Jour, and Red Wine Demi-Glace

Grilled 14 oz. Black Angus Reserve Delmonico Steak

Served with Yukon Gold Mashed Potatoes, Chef's Vegetable du Jour, finished with a Black Truffle Butter

Farm to Fork Features:

Tequila and Citrus Marinated Flank Steak *with Jasmine Rice and Haricots Verts*

Grilled Salmon *with Shaved Cucumber and Celery Salad, Grape Tomatoes and Crème Fraîche*

Braised Pork Stew *with Fingerling Potatoes, Carrots and Sweet Peas*

Rare Seared Ahi Tuna *with Udon Noodles, Daikon Radish, Carrots, Bok Choy,
Sesame Seeds and a Sweet Soy Yuzu Vinaigrette*

May 2018
Chef David Keefe