

# 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 more tender 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.*

## Starters

**Jumbo Shrimp Cocktail\*** *with Classic Cocktail Sauce*

**Fried Green Tomatoes\*** *with Cajun Ranch*

**Crab Salad\*** *with Roasted Beets*

**Prosciutto Wrapped Asparagus** *with Neufchâtel Cheese*

## Soups and Salads

**Soup of the Day\*** *Composed Daily*

**French Onion Soup\*** *Topped with Gruyere Cheese*

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

**Caesar Salad\*** *Romaine Lettuce, Challah Croutons, Three Cheese Blend and Anchovy*

**Southern Salad\*** *Smoked Bacon, Fried Green Tomatoes, Croutons, Red Onion, Almonds, Goat Cheese and Buttermilk Herb Dressing*

## Entrees

### **Bistro Surf & Turf**

*4 oz. Filet Mignon Paired with Canadian Lobster Tail, Served with Yukon Gold Mashed Potatoes and Vegetable du Jour  
Twin Tails always available*

**4 oz.\* or 8 oz. Certified Black Angus Filet Mignon**

*Yukon Gold Mashed Potatoes, Vegetable du Jour, and Red Wine Demi-Glace*

### **Green Tea Dusted Atlantic Halibut\***

*Over a Napa Cabbage and Soba Noodle Salad with Miso Lime Vinaigrette*

### **Braised Beef Short Ribs**

*Yukon Gold Mashed Potatoes, Vegetable du Jour, and Braising Jus*

### **Roasted Wild Boar Chop**

*Sweet Soy Glazed with Wild Rice, and Grilled Asparagus*

### **Linguini and Roasted Portobello Mushroom\***

*White Wine, Pesto and Sundried Tomato Sauce and Vegetable du Jour*

### **Steamed Fresh Mussels\***

*Steamed in White Wine with Fennel, Carrots and Tomatoes*

**\*2 Point Meal Options**

June 2019

Chef David Keefe