

*"No single love is more sincere than the love for food"*

*Winter 2015*

## *Soups*

*French Onion Soup Gratinée*

*Topped with a toasted baguette and melted layer of Gruyere Cheese 6.50*

*Soup du Jour 6.50*

## *Appetizers*

*Roasted Fresh Beets*

*Topped with toasted goat cheese; finished with a balsamic glaze drizzle 8.95*

*Bistro Truffle Fries*

*French fries tossed with fresh shaved parmesan cheese and white truffle oil 6.95*

*Smoked Asian Style Baby Back Ribs*

*Spicy orange sweet-and-sour BBQ glaze, garnished with toasted sesame seeds, accompanied by Asian Jicama Apple Slaw 8.95*

*Deep Fried Calamari*

*Spicy crispy calamari strips finished with Sriracha Aioli, accompanied with bleu cheese dip 8.95*

*New England Style Crab Cakes*

*Pan seared, finished with a drizzle of Cajun Remoulade and Sriracha Aioli 10.95*

*Beef Carpaccio Classic*

*Thinly sliced raw beef topped with capers, red onions, virgin olive oil and shaved parmesan 10.95*

*Burrata Mozzarella*

*Mozzarella filled with soft, stringy curd and cream, extra virgin olive oil, herbs, grilled bread 10.95*

## *Salads*

*The Smokey Caesar*

*Classic Caesar made with anchovies and plenty of garlic; tossed with in house smoked salmon, croutons, parmesan cheese 8.95*

*Spinach Salad*

*Sliced pears, candied pecans with a dusting of chili, blue cheese crumbs, raspberry vinaigrette 8.95*

*Classic Wedge*

*Iceberg Lettuce, bleu cheese dressing, bleu cheese crumbs, red onion, bacon bits; topped with tomato concassé 7.95*

*Simple mixed field greens*

*Vine ripe tomatoes, sliced cucumbers & house dressing 6.00*

## *Entree Salad*

*The Bistro Salad*

*Mixed field greens, house dressing, grilled salmon & shrimp with crispy pancetta bits; topped with tomato concassé 17.95*

*We are happy to accommodate dietary restrictions, such as gluten-free, dairy-free, vegetarian and vegan, as much as possible. Please speak with your server and we're sure we can create a dish you'll enjoy.*

*We support our local farmers whenever possible.  
No checks accepted*

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## Classical Bistro Favorites

### Boeuf Bourguignon

*Braised sirloin beef tips stewed in red wine, garlic, onions, mushrooms, pearl onions served with mashed potatoes 22.95*

### Sweet Breads Florentine

*Pan Seared, with a Cream, Pernod, Spinach and Parmesan topping 21.95*

### Country Chicken Livers

*Sautéed with onions, bacon, sherry and veal demi; served with mashed potatoes 18.95*

### Paëlla

*Ground chorizo sausage, chicken leg, shrimp, clams, mussels, calamari, scallops and Mahi-Mahi, red bell pepper, green peas, white wine, traditionally mixed with saffron scented rice 24.95*

### "Steak Frites" ala Maison

*New Mexico New York Strip, grilled served with pommes frites, topped with herb butter 22.95*

*\*\*Also available with vegetable and potato of the day*

## Entrees

### Con Frutti de Mar (*Fruit of the Sea*) Winner of the 2011 Hot Plate Award

*Sautéed shrimp, scallops and lobster tossed with a white wine, garlic cream sauce over linguini pasta 23.95*

### London Steak

*Pan seared Top Round Filet topped with bleu cheese and port-wine demi sauce 21.95*

### Horseradish Crusted New York Strip

*New Mexico New York Strip, grilled, finished with balsamic glaze and demi sauce 24.95*

### Fish Du Jour

*Chef's selection ...Market price*

### Seared Blackened YellowFin Tuna

*Seared Rare with house made blackening spices, with a Soy Mustard Beurre Blanc 24.95*

### Roma Pasta

*Sautéed Roma tomato, garlic, basil and French Brie cheese, tossed with linguini and parmesan cheese 16.95  
....with sautéed shrimp add 5.00*

### Rustique Bistro Burger 14.00

*1/2 Pound Angus Reserve Beef, atop Brioche Bun, pommes frites  
"Cheddar & chopped N.M Hatch Green Chili" or "Blue Cheese & Bacon"*

### Fish and Chips (*Available only Tuesday through Thursday*)

*Atlantic Market Cod in a light beer batter; with Remoulade sauce, frites and Asian Apple Jicama Slaw 17.95*

### Chicken Francaise

*Chicken breast lightly battered, sautéed with lemon, capers, white wine butter sauce 19.95*

*\*\*\*With the exception of our pastas; entrees are served with the fresh sautéed vegetable and potato of the day.\*\*\**

## Side Dishes

Split Plate Charge 3.95

Pommes Frites 3.50

Sweet Frites 4.50

Potato of the day 3.50

Vegetable of the day 3.50