

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

Winter 2016

Soups

French Onion Soup Gratinée

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

Soup du Jour 6.50

Appetizers

Baked Brie

Garlic fig compote atop luscious molten brie set in puff pastry, served with a roasted cranberry grape chutney 10.95

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

Roasted Fresh Beets

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

Salads

Duck Confit Salad, Classic French!!

In house made Confit of Duck set atop organic seasonal greens and arugula with dried cranberries, blue cheese crumbs and a walnut vinaigrette 12.95

The Smokey Caesar

Classic Caesar made with anchovies and plenty of garlic; tossed with in house smoked salmon, croutons, parmesan cheese 9.95

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*

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

Winter 2016

Classical Bistro Favorites

Boeuf Bourguignon

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

Cassoulet – A true Bistro tradition

The harmonizing flavors from Languedoc-France; white cannellini beans stewed slowly together with sausage, pork and duck Confit 23.95

A French Classic - Sole Meuniere

Lightly floured fresh Dover Sole, pan fried with butter, lemon & a touch of Italian Parsley \$22.95

"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

Herb Lamb Loin Chops

Grilled lamb loin chops, served with a veal demi herb butter sauce \$24.95

Con Frutti de Mare (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

Chicken Francaise

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

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

Fettuccini ala Carbonara

Pasta tossed with smoked salmon, cream, eggs, bacon & Parmesan 21.95

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

Country Chicken Livers

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

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

****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