

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

Summer 2018

Soups

French Onion Soup Gratinée

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

Soup du Jour 6.50

Appetizers

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, Asian Jicama Apple Slaw garnish 10.95

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 Brussels Sprouts

Topped with Feta cheese, bacon bits, finished with Balsamic glaze drizzle 8.95

Roasted Fresh Beets

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

Salads

Insalata Caprese

Fresh peaches, fresh mozzarella, virgin olive oil, a touch balsamic glaze and fresh basil 10.95

The Smokey Caesar

Romaine lettuce tossed with in house smoked salmon, croutons, grated parmesan cheese and a Classic Caesar dressing made with anchovies and plenty of garlic 9.95

Spinach Salad

Sliced pears, candied pecans with a dusting of red 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 8.95

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

Classic Salade Niçoise – an all time favorite

Mixed field greens, boiled egg, green beans, black olives, anchovies, potatoes,

finished with 6oz seared rare Yellow-Fin Tuna and a French Dijon Vinaigrette 18.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness

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.

No checks accepted

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Bistro Favorites

Steak Au Poivre - Black Pepper Steak

New Mexico New York Strip, encrusted with cracked black pepper, pan seared, sliced and finished with green peppercorn sauce 26.95

Country Chicken Livers

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

A French Classic - Sole Meunière

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

Filet Mignon

Grilled 8oz filet tenderloin your choice, served with either a veal demi and topped with sautéed mushrooms or our famous London Style filet, topped with melted blue cheese and Port demi sauce 30.95

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, parmesan cream sauce over linguini pasta 23.95

Chicken Francaise

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

Seared Blackened Yellow-Fin Tuna

Seared rare with house made blackening spices, with a soy mustard Beurre Blanc 24.95

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

Roma Pasta

Sautéed shrimp, Roma tomato, garlic, basil, and French Brie cheese; tossed with linguini and parmesan cheese 21.95

also available vegetarian style

Smoked Asian Style Baby Back Ribs

Spicy orange sweet-and-sour BBQ glaze, garnished with toasted sesame seeds, pommes frites, accompanied by Asian Jicama Apple Slaw 19.95

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