

Winter

Starters

Bistro Truffle Fries

French fries tossed with fresh shaved parmesan cheese and white truffle oil 8.95

Roasted Brussels Sprouts

Topped with Feta cheese, bacon bits, finished with Balsamic glaze drizzle 12.95

Smoked Asian Style Baby Back Ribs

Spicy orange sweet-and-sour BBQ glaze, garnished with toasted sesame seeds 15.95

Baked Brie

Topped with a smoked fig, jam inside puff pastry shell, garnished with cranberry chutney 15.95

Deep Fried Calamari

Spicy crispy calamari strips finished with Sriracha Aioli, accompanied with bleu cheese dip 14.95

Greens & Soup

Soup du Jour (market price)

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 11.95

Classic Wedge

Iceberg Lettuce, bleu cheese dressing, bleu cheese crumbs, red onion, bacon bits; topped with tomato concassé 12.50

Simple mixed field greens

Vine ripe tomatoes, sliced cucumbers & house dressing 7.95

The Bistro Salad (Entree Size)

Mixed field greens, house dressing, grilled salmon & shrimp with crispy pancetta bits; topped with tomato concassé 22.95

Chef Kevin's Weekly Specials

Starters:

Roasted Red Beets

Topped with goat cheese finished with a Balsamic glaze 15.95

New England Style Crab Cakes

Pan-seared, garnished with sauce Remoulade and Sriracha aioli 15.95

Entrees:

Lamb Chops

Grilled, served with Herb Butter veal demi 28.95

Fish Du Jour

Chef's selection ...Market price

Split Plate Charge 4

Winter

Entrees

Horseradish Crusted New York Strip

New York Strip, grilled, finished with balsamic glaze and demi sauce 29.95

"Steak Frites" ala Maison

New Mexico New York Strip, grilled served with pommes frites, topped with herb butter 27.95

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

Blackened Yellow-Fin Tuna

Seared rare with house made blackening spices, with a soy mustard Beurre Blanc 29.95

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 28.95

Fresh Salmon and Shrimp Stir Fry

Fresh salmon, large shrimp, fresh ginger, sesame oil, kale, broccoli, mushrooms, beans, carrots, cabbage and roasted almonds.

Finished with a drizzle of Balsamic glaze and Sriracha Aioli 28.95

Chicken Francaise

Chicken breast lightly battered, sautéed with lemon, capers, white wine butter sauce 26.95

Roma Pasta with Shrimp

Sautéed shrimp, Roma tomato, garlic, basil, and French Brie Cheese; tossed with linguini and Parmesan cheese 24.95

also available vegetarian style without shrimp

Smoked Asian Style Baby Back Ribs

Spicy orange sweet-and-sour BBQ glaze, garnished with toasted sesame seeds, pommes frites, garnished with Asian Jicama Apple Slaw 23.95

Country Chicken Livers

Sautéed with onions, bacon, sherry and veal demi; served with mashed potatoes 22.95

Rustique Bistro Burger (Available only Tuesday through Thursday) 16.95

*1/2 Pound USDA Certified Angus Reserve Beef, served with Lettuce, Red Onions, Tomatoes and Frites; served on a Brioche Bun
Create your own Bistro Burger with any 2 of the following items:*

Cheeses: Cheddar, Swiss, Bleu Cheese Meat: Apple-wood smoked Bacon

Veggies: Sautéed Mushrooms, Sautéed Onions, Spinach, Chopped N.M Hatch Green Chili

Substitutes: Sweet Frites or Truffle Frites 2.50

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 22.95

Split Plate Charge 4

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