

## 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*

#### Coconut Shrimp

*Crispy fried shrimp with a Chipotle cocktail sauce 11.95*

### 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*

#### 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 26.95*

### Chef Kevin's Weekly Specials

#### Starters:

##### Fried Calamari

*Deep fried, spicy crispy calamari strips finished with Sriracha Aioli, accompanied with bleu cheese dip 14.95*

##### Chef 's Favorite...Insalate Caprese!

*Fresh mozzarella, tomatoes, a touch Balsamic glaze and olive oil 15.95*

#### Entrees:

##### Lamb-Loin

*Pan seared, topped with a goat cheese pesto then finished in the oven 36.95 (Winner of the Hot Plate award)*

##### Fish Du Jour:

##### The Ultimate "Paella"

*Ground Chorizo sausage, chicken, shrimp, clams, mussels, calamari and sea bass, red bell pepper, green peas and white wine...traditionally mixed with scented saffron rice 34.95*

**Split Plate Charge 4**

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*

Fresh Sea Bass

*Pan-seared, served with a lobster, sherry sauce 28.95*

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,*

*potatoes, 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.\*\*\**