

Spring

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

Deep Fried Calamari

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

Roasted Red Beets

Topped with goat cheese finished with a Balsamic glaze 15.95

Shiseido Pepper's

Charred in a hot garlic olive oil and chili/lime seasoning 12.95

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 Specials

Starters:

Beef Carpaccio Classic

Thinly sliced raw beef topped with capers, red onions, virgin olive oil and shaved parmesan 15.95

Soft Shell Crab

Tempura Style, fried served with a Remoulade Sauce 18.95

Entrees:

Bistro Chicken

Half chicken brined in citrus for 24 hours, grilled and then baked; topped with a Garlic Aioli 28.95

Cajun Style Shrimp and Grits

Sautéed shrimp with a zesty Cajun sauce, green onions, red pepper and bacon, served over creamy cheese grits 28.95

Split Plate Charge 4

Spring

Entrees

Horseradish Crusted New York Strip

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

"Steak Frites" ala Maison

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

Grilled, with a Lobster Brandy Sauce 28.95

Blackened Yellow-Fin Tuna

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

Chimichurri Steak

New York Strip, pan seared, sliced and finished with the unique South American herbaceous sauce 29.95

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.****