

Summer

**Please Note:** For parties larger then 8, we kindly request that the check be paid in a single transaction.  
We no longer offer separate checks for larger parties. We appreciate your understanding!

Starters

Bistro Truffle Fries  
*French fries tossed with fresh shaved parmesan cheese and white truffle oil 9.95*

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*

Roasted Red Beets  
*Topped with goat cheese finished with a Balsamic glaze 15.95*

Coconut Shrimp  
*Crispy fried shrimp with a Wasabi-Pineapple dipping sauce 13.95*

Greens & Soup

Soup du Jour *(market price)*

Chef 's Favorite....Caprese Salad  
*Fresh mozzarella and peaches, olive oil and a touch Balsamic glaze and fresh basil 15.95*

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 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*

Chef Kevin's Specials

**Blades' cooks fresh in house, specials based on availability**

Starters:

New England Style Crab Cakes  
*Pan-seared, garnished with Remoulade and Sriracha Aioli 16.95*

Entrees:

Lamb Chops  
*Grilled, served with a natural Herb Demi Glace 28.95*

\*The Ultimate Paella\*  
*Ground Chorizo sausage, chicken, shrimp, clams, mussels, calamari and Mahi-Mahi, red bell pepper, green peas, white wine...traditionally mixed with scented saffron rice 36.95*

Split Plate Charge 4

## Summer

### Entrees

#### Horseradish Crusted New York Strip

*New York Strip, grilled, finished with balsamic glaze and natural Herb Demi Glace 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*

#### What a Treat...Fresh Fish Du Jour

*Market price.*

#### Blackened Yellow-Fin Tuna

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

#### \*\* A all time favorite...Bistro Chicken

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

#### 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*

#### Chicken Francaise

*Chicken breast lightly battered, sautéed with lemon, capers and a 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.\*\*\**