

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:

Fresh Blue Point Oysters on the half shell
Served with cocktail sauce..Market price 18.

Soft Shell Crab
Tempura Style, fried served with a Remoulade Sauce 18.95

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

Check with you server, market price.

Blackened Yellow-Fin Tuna

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

Our Classic Boeuf Bourguignon

Braised filet beef tips stewed in red wine, garlic, mushrooms, served with mashed potatoes 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

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.****