Fall

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

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

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 tomato, 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

Entrees:

Lamb Chops
Grilled, served with a Herb Butter Veal Demi 28.95

Pork Osso Buco
Rich, slow cooked pork shank in a Mole sauce 28.95

Con Frutti de Mare *(Fruit of the Sea)*
Sautéed shrimp, scallops tossed with a white wine, garlic, parmesan cream sauce over linguini pasta 34.95

Split Plate Charge 4

Fall

Entrees

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

Steak Au Poivre - Black Pepper Steak
New York Strip, encrusted with cracked black pepper, pan seared, sliced and finished with green peppercorn 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 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

What a Treat...New York Steak
Pan-seared encrusted with a Chimichurri crust 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

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 3 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.****