



“We celebrate dining traditions and the classic arts of culinary, music and photography”

## DINNER MENU

5:00 PM - 8:00 PM

Friday and Saturday

### Bistro Baguette 6

*Freshly Heated to Order*

### SOUP

#### **Chef's Soup of the Day 10**

*Bowl of Homemade Recipe Selection*

#### **French Onion 12**

*Onions, Beef Stock, Beer, Cheese Crostini*

*Chilled*

#### **Cheese & Fruit 14**

*Artisan Cheese and Fruit Presentation*

#### **Shrimp Cocktail 16**

*Classic Medium Spicy Cocktail Sauce*

#### **Salmon et Caviar 18**

*Smoked Salmon Presentation*

#### **Chef's Daily Gaspacho 10**

*Bowl of Chef's Chilled Soup Selection*

#### **Bisto Duet 18**

*Crock of Choice with Bistro Greens*

*Warmed*

#### **Pork Shanks Poivrade 14**

*Peppercorn Blackberry Glazed*

#### **Escargot Bourguignon 16**

*Classic, Garlic Butter, Wine, Parsley*

#### **Brie Cheese Fondue 18**

*Cranberry Praline Relish, Baguette*

### APPETIZERS

### ENTREES

*Add a Side Bistro Greens or Side Classic Caesar*

12

#### **Chicken Pot Pie du Paris 22**

*Carrot, Celery, Peas, Cream Sauce*

#### **Chicken l'Orange 24**

*½ Chicken Glazed with Herb Au Jus*

#### **Pork aux Pruneaux 26**

*Ribeye, Mushroom, Prune & Port Gravy*

#### **Salmon Dijonnaise 28**

*Atlantic Filet, Spinach, Dijonnaise Glazed*

#### **Beef Ribs Bourguignon 36**

*Beef Short Ribs, Onion, Mushroom, Peas*

#### **Shepherd's Beef Au Gratin 22**

*Carrot, Onion, Peas, Gravy, Cheese*

#### **Chicken Breast Poireaux 24**

*Sous Vide Breast with Leek Cream Sauce*

#### **Pork Osso Bucco 28**

*Shank, Mirepoix Vegetables, White Wine*

#### **Codfish Mediterranean 28**

*Capers, Olives, Spinach, Tomato, Wine*

#### **Steak au Poivre 36**

*12 oz Beef Striploin, Peppercorn Cream*

*Entrees are Accompanied by Chef's Potatoes and Vegetable*

### DESSERTS

#### **Bistro Beignets 8**

*Baked et Dusted French Doughnuts*

#### **Chocolate Mousse 8**

*Dark Chocolate, Ladyfinger, Chantilly Cream*

#### **Caramel Bread Pudding 10**

*Egg Custard, Brioche, Raisins, Pralines*

#### **Creme Brulee 10**

*Sugar Encrusted Vanilla Custard*

#### **Profiteroles 8**

*Chantilly Cream Puffs, Chocolate Sauce*

#### **Poached Apple Compote 8**

*Wine Poached Apple, Praline Crunch, Raisins*

#### **Chocolate Fondue 10**

*Ladyfingers & Fresh Berries*

#### **Bavaois Sundae 10**

*Frozen Bavaois, Ladyfingers, Berries, Coulis*

**A Standard 20% Gratuity Is Added On To All Bistro Checks**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*