

# The Bistro & Wine Bar DINNER MENU

## CHARCUTERIES ET FROMAGES

*cheese & charcuterie options are served with house-made prosciutto cracked pepper toast, house-made baguette, savory biscuits & accompaniments*

**CHEESE | 13**

**CHARCUTERIE | 13**

**CHEESE & CHARCUTERIE | 18**

*includes all cheese & charcuterie selections*

## FIRST COURSE

**SEASONAL MIXED GREENS | 12**

*blueberries, sliced red onions, almonds, goat cheese, strawberry-rhubarb vinaigrette*

**GRILLED or CHOPPED CAESAR | 12**

*romaine, parmesan, croutons, caesar dressing*

**ROASTED BEET SALAD | 14**

*bibb lettuce, cauliflower meringues, goat cheese, radish, garlic aioli, lemon-anchovy vinaigrette, cauliflower candy*

**TABLESIDE CAESAR FOR TWO | 24**

*classic romaine salad & dressing prepared tableside with fresh ingredients*

## SECOND COURSE

**FOIE GRAS & DUCK TERRINE | 24**

*foie & duck terrine, spicy whole grain mustard, pickled red onions, grilled baguette*

**SEARED SCALLOPS | 16**

*pea puree, fresh peas, asparagus tips, radish*

**GRILLED LAMB CHOPS | 16**

*port wine reduction, apple, zucchini, red pepper, sriracha-mint-yogurt marinade*

**RAW or CREAMY BAKED OYSTERS | 18**

*1/2 dozen raw or 1/2 dozen baked oysters: tomato, pancetta, chive dill cream, panko bread crumbs, fennel pollen*

**ROASTED ACORN SQUASH | 14**

*strawberry sriracha glaze, bamboo rice, toasted sunflower seeds, goat cheese, rhubarb*

## THIRD COURSE

**FILET MIGNON | 42**

*8oz certified angus filet mignon, sauce bordelaise, crispy fingerlings, artichokes*

**BONE-IN RIBEYE | 46**

*16oz prime bone-in ribeye, sauce bearnaise, molly blue potato salad, broccoli rabe*

**BONE-IN PORK CHOP | 32**

*14oz prime bone-in pork chop, celery root slaw, farro, charred leek-peppercorn sauce*

**SEA BASS | 32**

*bamboo rice, charred asparagus, coconut-sriracha broth*

**POTATO CRUSTED SALMON | 28**

*sautéed greens, fingerling potatoes, spun potato, beurre blanc*

**AIRLINE CHICKEN BREAST | 26**

*sugar snap peas, carrots, carrot-ginger puree, shitake spread, wild rice*

**SEASONAL POWER BOWL | 24**

*seasonally inspired vegetarian power bowl*

**ADD** Chicken | 7 Salmon | 9 Shrimp | 9 Steak | 9 Scallops | 12

## ADDITIONAL SIDES

broccoli rabb | 8  
celery root slaw | 8

bamboo rice | 8  
crispy fingerling potatoes | 8



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