

Dinner

The Bistro & Wine Bar

LES SOUPES

FRENCH ONION SOUP · 8

SOUP DU JOUR · 8

LES SALADES

TABLESIDE CAESAR FOR TWO · 24

*classic romaine salad & dressing prepared
table-side with fresh ingredients*

ROASTED BEET · 14

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

GRILLED or CHOPPED CAESAR · 12

romaine, parmesan cheese, croûtons, caesar dressing

SEASONAL MIXED GREENS · 12

*zucchini, summer squash, corn, red pepper, goat cheese,
pine nuts, garlic basil vinaigrette*

ADD-ONS

Chicken · 7 Salmon · 9 Shrimp · 9 Scallops · 12

SIDES

Hand-Cut Fries · 8

Forbidden Rice · 8

Broccoli Rabb · 8

Crispy Fingerlings · 8

Poblano Barley · 8

Blue Cheese Croquettes · 8

HORS D'OEUVRES

STRAWBERRY & GRILLED CHICKEN

FLATBREAD · 16

*grilled chicken, strawberries, avocado, goat cheese,
balsamic reduction*

MEDITERRANEAN MEZZE · 16

hummus, baba ghanoush, tapenade, pita chips, crudités

PISTACHIO CRUSTED TUNA · 16

ponzu glaze, turnip puree, beet slaw, garlic rice chip

BURRATA CROSTINI · 16

*crispy chorizo, oven roasted tomatoes,
balsamic reduction, arugula, chorizo vinaigrette*

FOIE GRAS & DUCK TERRINE · 24

spicy whole grain mustard, pickled red onions, grilled baguette

EGGPLANT ROMESCO · 24

*grilled zucchini & squash, blistered cherry tomato, toasted
almond & fennel seed, arugula, confit garlic vinaigrette, romesco*

RAW OYSTERS · 18

mignonette, cocktail sauce, lemon

BAKED OYSTERS · 18

tomato, pancetta, panko, chive dill cream, fennel pollen

CHEESE & CHARCUTERIE PLATE · 18

*daily selection of two cheeses & two meats, prosciutto cracked
pepper toast, baguette, savory biscuits & accompaniments*

ENTRÉES

BONE-IN RIBEYE · 46

*16oz prime bone-in ribeye, sauce bernaise,
potato blue cheese croquettes, broccoli rabe*

FILET MIGNON · 42

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

BONE-IN LAMB CHOPS · 32

*10oz bone-in lamb chops, poblano cream pearled barley,
red pepper coulis, roasted cauliflower, chimichurri*

SEA BASS · 32

*forbidden rice, garbanzo-corn salad, charred scallion & blood orange
vinaigrette, coconut sriracha reduction, pickled jalapeno*

POTATO-CRUSTED SALMON · 28

sautéed greens, fingerling potatoes, spun potato, beuree blanc

AIRLINE CHICKEN BREAST · 26

*grilled asparagus, carrot-ginger puree,
shitake spread, wild rice*

THE MIRBEAU BURGER · 18

*8oz blend, blue oyster mushrooms, caramelized onions, mixed
greens, gruyère cheese, hand-cut truffle fries*

Impossible Burger option available upon request

CHICKPEA BURGER · 16

*chickpea-zucchini-red onion patty, feta aioli, arugula,
tomato, house-made chive ciabatta, mixed green salad*

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

In the interest of customer service for all our guests, we can provide itemized separate checks for parties of up to six.

Groups of seven or more will be charged an 18% gratuity.