



## Appetizers

### **Shrimp Cocktail**

*Chilled Poached Shrimp, Fresh Lemon  
Old Bay Cocktail Sauce \$13.95*

### **New England Style Calamari**

*Roasted Black Pepper Garlic Aioli  
Charred Heirloom Tomato  
Sweet & Sour Peppers \$14.95*

### **Truffle Fries**

*Fresh Herbs, White Truffle Aioli \$9.95*

### **Spinach & Artichoke Dip**

*House Tortilla Chips \$9.95*

### **Southern Fried Shrimp**

*Cajun Spiced Shrimp, Hominy Grits,  
Scallions, Tomato Gravy \$13.95*

### **Smoked Salmon Spread**

*Fresh Herbs & Lemon,  
Rosemary Crostini \$8.95*

## House Made Breads

### **Parker House Rolls**

*Seasonal Butter \$6.95*

### **Cheddar Herb Biscuits**

*Vanilla-Blueberry Compote \$9.95*

## Soup & Salad

### **Onion Soup**

*Cheese Crouton, Fresh Herbs \$6.95*

### **Soup du Jour**

*Chef's Daily Inspiration \$5.95*

## Salads

Add Grilled Chicken \$5.95, Shrimp \$9.95 or Salmon \$20.95

### **Chopped Salad**

*Iceberg, Olive, Chick Peas,  
Tomato, Cucumber, Roasted Red Pepper,  
Green Goddess Dressing \$9.95*

### **Roasted Winter Squash & Chevre**

*Tender Baby Greens, Roasted Squash,  
Toasted Pecans, Fresh Chevre  
Brown Butter Vinaigrette \$12.95*

### **Bistro Wedge**

*Iceberg, Bleu Cheese  
Heirloom Tomatoes, Pickled Shallot  
Roasted Garlic Vinaigrette \$9.95*

### **Siniikaung Caesar**

*Romaine, Parmesan Crisp  
Rosemary Crouton, Kalamata Olives  
House Caesar Dressing \$10.95*

## *Sandwiches*

### ***Shaved Prime***

*Caramelized Onion, Tomato Jam  
Arugula, Horsey Aioli, House Baguette,  
Hand Cut Frites \$24.95*

### ***Croque Monsieur***

*Sour Dough, Smoked Ham, Gruyere &  
Toasted Béchamel  
Served with Dressed Spring Greens  
\$15.95*

### ***Bistro Burger***

*Sharp Cheddar, Pickled Shallot  
Bacon Jam, Roasted Garlic Aioli,  
House Frites, Brioche Bun \$19.95*

## *Entrees*

### ***Surf & Turf***

*Beef Tenderloin Brochettes & Shrimp  
Roasted Garlic Mashed Potato  
Vegetable du Jour,  
Red Wine Reduction \$39.95*

### ***Fire Grilled Salmon***

*Perfumed Rice, Soy-Miso Glaze  
Baby Arugula, Toasted Sesame \$26.95*

### ***Filet***

*Roasted Garlic Mashed,  
Vegetables du Jour, Polenta Onions  
Sauce Béarnaise \$39.95*

### ***Prime Rib***

*10oz. House Cut, Baked Potato  
Vegetable Du Jour, Au Jus \$42.95*

### ***Citrus Pork Belly***

*Tomato Lacquer, Green Peas & Puree,  
Papas Bravas \$27.95*

### ***Fish and Chips***

*Crispy Fried Walleye  
House Frites, Slaw  
Malt Vinegar Tartar Sauce \$27.95*

### ***Pappardelle***

*Roasted Tomato Ragout,  
Parmesan Cream, Arugula,  
Pancetta Lardons \$19.95  
Add Chicken \$5.95, Shrimp \$9.95*

### ***Roasted Half Chicken***

*Smoke Roasted Carrots,  
Curry Potatoes, Spinach,  
Spiced Tomato Broth \$24.95*

## *Bistro Sides*

Roasted Garlic Mashed \$4.95  
House Frites \$5.95  
Broccolini \$4.95  
Baked Mac & Cheese \$9.95

Grilled Shrimp \$9.95  
Baked Potato \$3.95  
Loaded Baked Potato \$6.95  
Brussels Sprouts \$4.95

# Desserts

## **Colossal Chocolate Cake**

Five Rich layers of Chocolate cake, Ganache, Chocolate buttercream, Whipped cream, Raspberry twig, Berry Coulis, Fresh Raspberries \$9.95

## **Sous Vide Brulee**

Vanilla crème Brulee, Whipped Cream, maple sugar cookie \$9.95

## **Pear Bread Pudding**

Sweet custard with Sally Lunn bread, caramelized pears, chocolate crumb topping, salted caramel ice cream, whipped cream \$9.95

## **Seasonal Cheese Cake \$9.95**