

BEGINNINGS

- COCONUT & SQUASH BISQUE** 9
- FRENCH ONION SOUP** 7
Sweet Onions, Beef Stock, Sherry,
House Grilled Cheese
- PORK POTSTICKERS** 14
- ESCARGOT** 15
Garlic Butter, Cheese Smothered,
Baguette
- BISTRO CHIPS** 8 add Bacon 10
House Chips, Blue Cheese Sauce &
Crumbles, Green Onion
- JUMBO SHRIMP COCKTAIL*** 15
4 Jumbo Shrimp, Traditional Cocktail Sauce
- CRISPY ORANGE CHICKEN** 14
Crispy Fried Chicken, Sweet Chili Orange
Sauce, Mandarin Oranges
- SWEET & SOUR CALAMARI** 15
Thai Chili Paste, Scallions, Sesame Seeds

~~~~~SIDE SALADS~~~~~

- ARUGULA SALAD** 7
Fresh Bed of Arugula, Pickled Red Onions, Goat
Cheese, Shaved Almonds topped with a Balsamic
Dressing
- BISTRO CAESAR** 5
Croutons, Shaved Parmesan, House Caesar

~~~~~SIDES~~~~~

- | | |
|-----------------------------------|-------------------|
| Mashed Potato. 6 | Baby Carrots. 6 |
| French Fries. 5 | Parmesan Fries. 6 |
| Asparagus. 6 | Demi Glace. 2 |
| Bearnaise. 2 | Hollandaise. 2 |
| Parmesan-Bacon Brussel Sprouts. 8 | |

DINNER FOR TWO

\$90

BEET & RICOTTA SALAD

Mixed Greens, Salt Roasted Beets, Pickled Red
Onions, Ricotta & Candied Walnuts topped with
a Citrus Vinaigrette

WHOLE ROAST RABBIT

Brown Butter, Carrots, Roasted Fingerling
Potatoes, Wild Rice topped with House Demi

DESSERT

Tiramisu

Paired w/ a Bottle of Red or White

ENTREES

- VEAL LOIN*** 32
Stuffed with Herb Cream Cheese, Braised
Spinach & Pinot Shallots & Smoked Potato
Puree
- SCALLOP RISOTTO*** 36
Bay Scallops, Red Beet Risotto, Roasted
Asparagus topped with a Champagne Beurre
Blanc
- SEA BASS** 40
House Made Fettuccini, Braised Greens
served over Creme Rosa topped with 4oz
Lobster Meat
- HADDOCK** 24
"Chowder" Ritz Cracker Topped Haddock,
Diced Potato, Bacon, Leek Cream
- PRIME NY STRIP***
12oz 35. 16oz 42. 24oz 55.
Mashed Potato & Asparagus.

- SALMON*** 28
Saffron Couscous, Roasted Root Vegetables,
Braised Greens, Preserved Lemon Sauce

- FILET MIGNON***
Mashed, Asparagus, Bearnaise Sauce
Two-4oz. 28 Three-4oz. 38

DESSERTS

- CARROT CAKE**
- TRIPLE LAYER CHOCOLATE CAKE**
- CHEESECAKE of the DAY**
- CHEF'S CHOICE CREME BRULEE**

Happy Valentine's Day

GM: Jennifer King Chef: Elvis Morales
Sous Chef: Malia Watt

**The Bureau of Food Protections Advises Consumers Against Eating
Undercooked Animal Products.
PLEASE Inform Your Server of Any Allergies.*