BISTRO Z

Starters

Soup of the Moment 8

Onion Soup Gratinee Gruyere Cheese 9

Seasonal Mixed Greens Pear Tomatoes, Fresh Herbs & Lemon Vinaigrette 7

Baby Spinach Salad Aged Goat Cheese, Cremini Mushrooms & Dijon Mustard Vinaigrette 8

***Iceberg Wedge Salad Maytag Blue Cheese Dressing, Tomatoes and Applewood Smoked Bacon 10

Roasted Beets Salad, Grapefruit Segments, Arugula, Spiced Nuts, Citrus Vinaigrette 8

***Jumbo Shrimp Cocktail Horseradish Cocktail Sauce 14

Local Tomato & Mozzarella, Basil, Drizzled with EVOO, Wine Vinegar 10

Asian Duck Confit Pea Shoots, Dried Cranberries & Granny Smith Apples 12

Pumpkin and Sage Ravioli Dried Cranberries, Pumpkin Seeds & Shaved Asiago Cheese 10

Satur Farms Salad, Satur Farms mixed greens, Shaved Fennel & Four Brothers Goat Milk Feta

Entrée

Grilled Salmon Filet, Lemon Cous Cous, Asparagus & Roasted Red Pepper 22

Chilean Sea Bass, Braised Fennel, Butternut Squash, Lavender Honey & Truffle Oil 26

Braised Pork Brisket, Maple Glazed Sweet Potato Wedges, Hudson Valley Apple Chutney 20

Pan Roasted Chicken Breast, Mushroom Risotto & Grilled Broccolini 24

New Zealand Rack of Lamb, Quinoa, Baby Spinach & Wild Mushroom Cake 28

Long Island Duck Breast, Tart Cherry, Wild Rice Pilaf, Apple Jack Brandy Reduction 27

Veal Chop Delmonico, Toasted Barley Pilaf, French Green Beans 30

***Steak au Poivre, Yukon Mashed Potato, & Seasonal Vegetables 29

Pan Roasted Beef Tenderloin & Grilled Jumbo Shrimp, Bordelaise Sauce 32

50th Anniversary Items***

The department of health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone but especially The elderly, young children, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness. If you have a food allergy please speak to the owner, manager, chef or your server 6/11