



Dinner Menu

Starters

- ROASTED GARLIC ESCARGOT six tender snails baked in Burgundy wine and garlic butter 8.95
- SWEET CORN AND GRILLED ZUCCHINI with cumin-lime vinaigrette sauce 8.25
- STEAMED P.E.I. MUSSELS with almond, tomato and roasted pepper coulis 9.95
- CRISPY SAUTEED VEAL SWEETBREADS with heirloom cherry tomatoes and balsamic 9.95
- ARTISAN CHEESE PLATE with grilled bread 8.95
- GRILLED WILD BOAR SAUSAGES with Bing cherry salsa and balsamic reduction 9.95
- CRISPY POLENTA with roasted red pepper relish 6.95

Soups and Salads

- FRENCH ONION SOUP GRATINEE with Swiss gruyere 7.95
- CHILLED PEA SOUP with crème fraîche 7.95
- SUMMER BEAN AND LOCAL HEIRLOOM CHERRY TOMATO SALAD
With baby arugula, feta cheese and sweet onion vinaigrette 8.25
- MESCLUN GREENS AND FRESH STRAWBERRY SALAD
With pistachio crusted goat cheese and rhubarb-balsamic vinaigrette 8.25
- BIDWELL STREET CAESAR SALAD with herb croutons and Grana 4.95/7.95

Entrees

- MUSCOVY DUCK CONFIT with sautéed red skinned potatoes, roasted Vidalia onions,
baby French green beans and mixed berry compote 20.95
~our highly praised duck confit is a specialty of Gascony, France where the method of marinating the duck in
salt and cooking slowly in fat result in a most tender meat with a distinguished
Well-seasoned flavor
- LINGUINE PASTA AND TIGER PRAWNS with pancetta,
Red onion, chili flakes and lemon butter 18.95
- VEGETARIAN TRIO...Angel hair pasta with Heirloom cherry tomatoes,
Baked patty pan squash stuffed with goat cheese and summer beans, toasted pine nuts and pesto 16.95
- PAN ROASTED HALIBUT with cous cous,
Summer beans, English cucumber relish and lemon vinaigrette 21.95
- GRILLED CHICKEN BREAST stuffed with feta cheese, grilled summer squash
And roasted pepper-tomato coulis 18.95
- GRILLED CERTIFIED ANGUS NEW YORK STRIP
with pommes frites and roasted garlic butter 26.95
- COCOA-SPICE ROASTED BERKSHIRE KUROBUTA PORK CHOP with potato puree, baby green beans
And Bing cherry compote 21.95
- CHIPOTLE GRILLED CERTIFIED ANGUS BISTRO FILET
With white corn-jalapeno salsa and grilled onion-baby spinach salad with lime vinaigrette 19.95
- SUMMER SHELLFISH STEW with a variety of fresh shellfish steamed with
White wine, sweet corn, peppers and pesto 20.95
- THE BISTRO'S BURGER OF THE DAY A.Q

ON THE SIDE

- Mashed Potatoes 4.50 Pommes Frites 4.50
Summer Beans 4.50 Sautéed white corn and sweet onion 4.50 Sweet potato fries 4.50

PLEASE remember, all our food here at the Bistro is cooked to order.
So if you are on a time constraint, please let us know and we will do our best. THANK YOU

Richard Righton, Proprietor

Wendi Mentink, CEC Executive chef

Ask about our catering services and private dining room