



BISTRO WINTER

STARTERS

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| ESCARGOT GRANITE | 18 |
| <i>Roasted Garlic Butter, Parsley, Grilled Crostini, Gruyere</i> | |
| BUFFALO CHICKEN SPRING ROLL..... | 12 |
| <i>Pulled Chicken, Buffalo Sauce, Gorgonzola Blue Cheese Dressing</i> | |
| SALT ROASTED BEET SALAD..... | 14 |
| <i>Brûléed Goat Cheese, Roasted Fall Squashes, Prosciutto Wrapped Dates, White Balsamic Vinaigrette</i> | |
| NEW ENGLAND CLAM CHOWDER..... | 12 |
| <i>Dill, Bacon, Fennel Cracker</i> | |
| BABY KALE SALAD..... | 14 |
| <i>Poached Apples, Blue Cheese, Pickled Radish, Maple Vinaigrette, Candied Walnuts</i> | |

BAR SNACKS

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| TERIYAKI BEEF JERKY..... | 6 |
| CURED OLIVE SALAD <i>Citrus Peel, Braised Fennel.....</i> | 6 |
| RISOTTO ARANCINI <i>Prosciutto, Roasted Tomato Sauce.....</i> | 8 |
| HAND POTATO CHIPS <i>Warm Blue Cheese Sauce.....</i> | 7 |

WINTER DISHES

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| RIB EYE ROCKEFELLER... .. | 36 |
| <i>Polenta, Creamed Spinach, Fried Oysters, Béarnaise Sauce</i> | |
| CRISPY SALMON | 36 |
| <i>Squash, Confit Baby Fennel, Green Quinoa, Roasted Bell Pepper Purée</i> | |
| BRAISED BEEF SHORT RIB..... | 32 |
| <i>Horseradish & Blue Cheese Mashed Potatoes, Parsnips, Mustard Bordelaise, Crispy Leeks</i> | |
| SEAFOOD STEW..... | 42 |
| <i>Lobster, Scallops, Clams, Mussels, Swordfish, Fennel, Potatoes, Grilled Baguette</i> | |
| PUMPKIN TORTELLONI..... | 24 |
| <i>Spiced Pepitas, Plump Golden Raisins, Sage Brown Butter</i> | |

WEEKLY SPECIALS

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| PROSCIUTTO WRAPPED MONKFISH <i>Saffron Risotto, Spinach, Braised Fennel, Roasted Tomato Jam, Citrus Beurre Blanc</i> | 32 |
| STUFFED FRENCH ONION MEATLOAF SANDWICH <i>Caramelized Onions, Vermont Farmstead Cheddar Ale Cheese, Crispy Onion Rings, Frites</i> | 18 |

CLASSIC DISHES

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| BEEF TARTAR..... | 22 |
| <i>Shallots, Cornichons, Lemon, Crostini, Capers, House Dijon</i> | |
| FRENCH ONION SOUP..... | 14 |
| <i>Cognac, Sourdough Bread, Gruyère Cheese</i> | |
| CAPE COD MUSSELS & FRITES..... | 18 |
| <i>Lemon, Butter, Parmesan Frites, White Wine, Green Garlic Aioli</i> | |
| CAESAR SALAD..... | 14 |
| <i>White Anchovy Vinaigrette, Parmesan Crisps</i> | |
| CHICKEN PAILLARD..... | 30 |
| <i>Arugula, Roasted Tomato, Fennel, Blood Orange, White Balsamic Vinaigrette</i> | |
| Add Shrimp \$14, Salmon \$12, Chicken \$8 | |

SIGNATURE DISHES

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| TART FLAMBÉE | 16 |
| <i>Caramelized Onions, Bacon Lardons, Gruyere, Crème Fraiche, Chive</i> | |
| STEAK FRITES..... | 38 |
| <i>New York Strip Sirloin, Parmesan Truffle Frites, Cracked Mustard, Maple Steak Sauce</i> | |
| NORTH EAST FAMILY FARMS HAMBURGER..... | 22 |
| <i>Bacon Marmalade, Red Onion, Lettuce, Tomato</i> | |
| <i>Foremost Bakery Everything Pretzel Roll</i> | |
| Choice of: Cheddar, Swiss, Provolone, Gorgonzola, American Cheese | |
| FILET OSCAR..... | 44 |
| <i>Jonah Crab Crust, Potato Purée, Roasted Cauliflower, Béarnaise Sauce</i> | |

FROM THE GRILL

SERVED WITH OUR SIGNATURE SAUCES OF CHIMICHURRI, MAPLE STEAK SAUCE, HORSERADISH SOUR CREAM

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| 8OZ FILET MIGNON..... | 34 |
| 14OZ NEW YORK SIRLOIN..... | 32 |
| 8OZ SALMON..... | 26 |

SIDES \$7

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| ROCKEFELLER CREAMED SPINACH |
| MAPLE GLAZED SWEET POTATOES, PECANS, GOAT CHEESE |
| MASHED POTATO, SOUPY, POACHED EGG |
| SAUTÉED MUSHROOMS AND ONIONS |
| ROASTED CAULIFLOWER & VINEGAR PEPPERS |
| PARMESAN & TRUFFLE FRITES |