

# BISTRO BRIE & BORDEAUX

*Please place your order at the bar and we will bring everything to you. Covid has unfortunately caused a disruption in the workforce. Please know that we are working extremely hard and are committed to providing you with outstanding food, beverage and customer service. We appreciate your patience, understanding, and patronage. We are truly grateful for your business. Thank you for dining with us!*

## STARTERS

**Classic French Onion Soup**, Au Gratin, \$9

**House Salad**, Organic Mixed Greens, Grape Tomatoes, Dijon Vinaigrette \$8

**Summer Bistro Salad**, Organic Mixed Greens, Grape Tomatoes, Watermelon, Walnuts, Goat Cheese Crumble, Dijon Vinaigrette & Balsamic Glaze \$12

**Caprese Salad** Imported Prosciutto, Fresh Mozzarella, Sliced Tomatoes, Organic Greens, Basil Puree, Balsamic Glaze \$15

**Fresh Lump Crab Cake** with Avocado Salsa and Organic Mixed Greens \$15

**Escargot**, Garlic Parsley Butter (Please allow 15min) Sorry not for "To-Go" \$14

**Baked Brie Tart**, Cherries, Walnuts, Figs & Mixed Greens \$12

**House-Made Duck Pâté**, Petite Salad, Cornichons, Onion Marmalade, \$15

## MAINS

**Grilled Swordfish**, Tropical Salsa, Fresh Basil Puree, Sautéed Spinach \$28

**PEI Mussels & Fries**, "Marinière" White Wine, Light Cream, Shallots, Garlic, & Parsley \$17

**Seafood Pasta**, Linguine, Shrimps, Mussels, Calamari, Diced Tomatoes, Zucchini, Saffron, Light Cream \$28

**Vegetable Pasta**, Linguine, Diced Tomatoes, Zucchini, Asparagus Tips, Shitake Mushrooms, Basil Puree \$22

**Grilled Chicken Breast**, Basil Puree, Veggie Medley of Grilled Sweet Corn, Fingerling Potatoes, Asparagus Tips, Zucchini and Diced Tomatoes, Smoked Romesco Sauce \$25

**Half Roasted Duck à l'Orange**, Maple Orange Ginger Demi-Glace, Vegetable Medley \$20

**New Zealand Herb Crusted Rack of Lamb**, Fresh Whipped Mashed Potatoes, Sautéed Haricot Vert \$38

**Grilled Rib Eye 16oz**, Brandy Peppercorn Sauce \$35

**Slow Braised Beef Short Ribs**, Velvety Cabernet Sauce, Fresh Whipped Mashed Potatoes, \$30

## FRESH VEGETABLES AND SIDES

**Vegetable Medley**: Grilled Sweet Corn, Fingerling Potatoes, Asparagus Tips, Zucchini and Diced Tomatoes \$7

**Sautéed Haricot Vert**, with Shallots \$7, **Sautéed Spinach**, with Garlic \$7, **Fresh Whipped Mashed Potatoes** \$7

**Hand-Cut French Fries** \$6, **Warm French Baguette** \$3.50

## DESSERTS

*All Desserts Made Fresh in House*

**Fresh Key Lime Meringue Tart**, \$8

**Chocolate Mousse**, Imported French Dark Chocolate \$8

**Crème Brûlée**, Madagascar Vanilla Beans \$8

**Wild Blueberry Sorbet**, **Passion Fruit Sorbet**, **Pina Colada Sorbet**, or **Vanilla Ice Cream** \$6