





the bistro


• eat fresh / eat local •



appetizer, soup, or salad




Farmstead Cheese Plate / 533 cal  
Local Cheeses, Fruit, Strawberry Jam, and Crackers

Shrimp Cocktail (3) / 120 cal 
Cocktail Sauce



Lobster Bisque / 248 cal 
Cream, Onions, Tomato, and Lobster

Mini Crab Cakes / 255 cal 
Broiled Jumbo Lump Crab, Served with Herb Aioli

Pear and Bitter Greens / 165 cal  
Fennel, Radish, Endive, Spiced Walnuts

Arugula and Burrata Salad / 245 cal   
Pickled beets, Grilled Peaches, Balsamic glaze

Caesar Salad / 184 cal  
Grilled Romaine, Sourdough Croutons, Parmesan Cheese

Classic Wedge Salad / 275 cal  
Cherry Tomatoes, Smoked Bacon, Great Hill Blue Cheese



Vegetarian



Made Without Gluten



Contains Dairy




entrees

Catch of the Day / 150-300 cal  
Seasonal Fish served with a Lemon Butter Sauce


Roasted Chicken Provencal / 770 cal
Herbs de Provence, White Wine, Olives, Heirloom Tomatoes, Artichokes, and Penne Pasta

Garlic-Crusted Roasted Rack Lamb / 620 cal
Dijon Mustard, Breadcrumbs, Fresh Rosemary

Pan Seared Duck Breast / 421 cal 
Eggplant Puree, Braised Endive, Port Wine Blackberry Reduction

Seared Jumbo Sea Scallops / 260 cal 
Spinach Pesto, Celeriac Puree, Crispy Leeks

Steak au Poivre / 325 cal 
Peppercorn Crusted Tenderloin, Creamy Pan Sauce, Petit Greens



Maine Lobster Roll / 500 cal 
Parker House Roll, Herb Aioli, Celery



WEEKLY ENTRÉE SPECIAL

Poulet Ballotine / 570 cal  
Airline Chicken Breast Stuffed with Exotic Herbs, Spinach, and Goat Cheese



sides

Truffle Fries / 300 cal  

Baked Potato / 200 cal  

Grilled Asparagus / 25 cal  

Summer Ratatouille / 62 cal  

Steamed Carrots / 45 cal  

Sautéed Spinach / 70 cal 