

The Bistro is currently open for  
dinner Thursday, Friday, Saturday –  
5:00 to 7:00 p.m.

Reservations are required;  
Call 641-6374

# BISTRO TABLE

## DINNER MENU

A FARM TO FORK EXPERIENCE



### What Makes Us Better and Different

*Everything we prepare starts as real, whole food and we focus on the best, freshest available ingredients. That means that we work with those around us to find the foods that are at their peak. We look for organic and GMO-free. All of our Beef is American, mid-western grain fed from northern cattle ranchers. Hand selected and aged for a minimum of 30 days, which naturally creates a deep rich flavor and considerably tenderer cut. Our Amish chicken is naturally raised from day 1, which means there are never any antibiotics, hormones, steroids, gluten, additives, or artificial ingredients introduced to the chicken. All of our Seafood is MSC certified, which is either wild caught or comes from an organic and sustainable fishery that manages and maintains the quality, structure, productivity, function and diversity of the ecosystem.*

### Starters

**Jumbo Shrimp Cocktail\*** *with Classic Cocktail Sauce*

**Pretzel and Cheese** *Belgian Beer Cheese Sauce and Carretta Bratwurst*

**Hot Smoked Salmon\*** *with Dorian Crackers, Cream Cheese and Pickled Red Onion*

**Pan Seared Hudson Valley Foie Gras** *Grilled Baguette*

### Soups and Salads

**Soup of the Day\*** *Composed Daily*

**French Onion Soup** *Topped with Gruyere Cheese*

**Bistro Salad\*** *Mixed Greens, Goat Cheese, Mixed Berries, Walnuts and Raspberry Vinaigrette*

**Caesar Salad\*** *Romaine Lettuce, Challah Croutons, Parmigiano Reggiano and Anchovies*

**Thai Chicken Salad\*** *Napa Cabbage, Thai Peanut Dressing and Crispy Wontons*

### Entrees

#### **Bistro Surf & Turf**

*Beurre Monté Poached Canadian Lobster Tail and seared Filet Medallions*

*Served with Northwoods Rice Blend and Vegetable du Jour*

*Twin Tails always available*

**4 oz.\* or 8 oz. Certified Black Angus Filet Mignon**

*Yukon Gold Mashed Potatoes, Vegetable du Jour, and Red Wine Demi-Glace*

#### **Pan Seared Arctic Char\***

*Sizzled Baby Spinach, Northwoods Rice Blend, and Raspberry Vinaigrette*

#### **Roasted Organic Airline Chicken Breast**

*Fig Jam, Boursin Whipped Potatoes and Grilled Asparagus*

#### **Roasted Colorado Lamb Tenderloin\***

*Chipotle Sweet Potato Puree, Sautéed Haricots Verts and Mint Glace de Veau*

#### **Cioppino**

*Clams, Mussels, Shrimp, and Scallops in a White Wine Tomato Broth*

*Served with Grilled French Baguette*

#### **Roasted Mushroom and Vegetable Risotto\***

*Creamy Arborio Rice with Parmigiano Reggiano*

\* 2 Point Meal Options

January 2019

The Bistro is currently open for  
lunch Wednesday, Thursday,  
Friday – 12:00 to 1:30 p.m.

Reservations are encouraged but  
not required; Call 641-6374  
Walk-Ins welcome

# BISTRO TABLE

A FARM TO FORK EXPERIENCE



## LUNCH MENU

### **Chef David Keefe**

#### **Soup Du Jour**

Composed Daily

#### **Highland Salad**

Dried Cranberries, Candied Pecans, Diced Apple, and Goat Cheese,  
Dressed with Celery Seed Vinaigrette, Topped with Grilled Chicken or Shrimp

#### **Caesar Salad**

Romaine, Challah Croutons, Parmigiano Reggiano, Anchovies, Tossed with  
Caesar Dressing, Topped with Grilled Chicken or Shrimp

#### **Hot Smoked Salmon and Arugula Pizza**

Cream Cheese and Pickled Red Onion on a Gluten Free Crust

#### **Pastrami on Rye**

Shaved Pastrami with Yellow Mustard on Rye Bread

#### **Grilled Ham and Smoked Mozzarella Melt**

Grilled Italian Bread, Shaved Red Onion and Bistro Sauce

#### **Highland BLT**

Applewood Smoked Bacon Mixed Greens and Tomato on Honey Wheat

#### **Ham or Turkey Club**

Served on 12 Grain Wheat Bread, Lettuce, Tomato and  
Applewood Smoked Bacon

#### **The Bistro Burger**

Cheddar Cheese, Lettuce, Tomato, Red Onion and  
Applewood Smoked Bacon

#### **Pastrami or Turkey Reuben**

Swiss Cheese, 1000 Island Dressing,  
Sauerkraut on Rye Bread

#### **Cranberry Chicken Salad**

With Mixed Greens Served on a Warm Croissant

#### **Bistro 1 Point Special**

Half Sandwich with Soup or Side Salad

#### **Sides:**

**Fresh Sliced Fruit**

**Sweet Potato Fries**

**Bistro Frites**

**Daily Side Salad**

January 2019

Chef David Keefe