

The Bistro ~ Lunch

Appetizers

HOMEMADE DUCK RILLETTE & COUNTRY PÂTÉ

*Mixed Olives, Cornichon,
Grain Dijon Mustard, Toasted Baguette*

JUMBO SHRIMP COCKTAIL ^{GF}

With Cocktail or Pudeur Sauce

SMOKED SALMON

*Red Onion, Capers, Salmon Caviar,
Horseradish Cream, Brioche Toast*

JUMBO SHRIMP LETTUCE WRAP ^{GF}

*Pepper, Tomato, Onion, Cilantro, Lemon Vinaigrette,
Butter Lettuce*

ESCARGOT "BOURGUIGNONNE"

*Helix Snails, Garlic-Parsley Butter,
Toasted French Baguette*

CHARCUTERIE BOARD

*Traditional Accoutrements,
Toasted French Baguette*

^{VGN} = *vegan items*

^{VEG} = *vegetarian items. Certain items can be modified to be vegan*

^{GF} = *gluten free items. Additional items can be modified to be gluten free*

*Many items such as salads and entrees can be made as smaller portions.
Please inquire with your server about what items can be modified in this
manner.*

Warning: *Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may
increase your risk of foodborne illness, especially if you have certain medical
conditions.*

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Daily Specials

Soups

Cup | Bowl

VEGETABLE ^{GF}

House-Made Chicken Stock, Root Vegetables

BLACK BEAN SOUP ^{GF}

SCHUMACHER'S MOCK TURTLE

Tablesides Sherry

POTATO-LEEK ^{VGN/GF}

FRENCH ONION SOUP AU GRATIN

*House Chicken & Pork Stock,
Gruyere Swiss Cheese, Croutons*

Seafood

*Served with Broccoli,
Roasted Vegetables Kabob, Risotto Croquettes*

RAINBOW TROUT
Caviar Beurre Blanc

ENGLISH STYLE COD
Fresh Herb Chablis Sauce

Features

TWO EGGS SCRAMBLED ^{GF}

*Bacon, Onion, Herbs, Swiss Cheese
Hashbrowns, Fruit*

SMOKED SEAFOOD SALAD ^{GF}

*Shrimp, Trout, Scallops, Cucumbers, Tomatoes,
Red Onions, Field Greens,
Sherry Vinaigrette*

SLOW BRAISED VEAL SANDWICH

*Marinara, Mozzarella Cheese, Basil,
Peacemaker Bun*

Meat

PAN SEARED SKIRT STEAK

Red Wine Sauce

OVEN ROASTED LAMB RACK

Provençal, Rosemary Lamb Jus

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Salads

BOURBON GLAZED SALMON ^{GF}

*Baby Gem Lettuce, Apples, Pecans,
Crumbled Goat Cheese,
Maple Bourbon Vinaigrette*

AUSTRALIAN LAMB CHOPS ^{GF}

*Field Green Lettuce, Roasted Apples & Pears,
Bacon, Blue Cheese, Chickpeas, Walnuts,
Honey Mustard Walnut Vinaigrette*

FRIED COCONUT SHRIMP ^{GF}

*Asian Slaw, Peppers, Scallions, Cucumber,
Sesame Seed Dressing*

BEEF TIPS & CHORIZO TACO SALAD ^{GF}

*Mix Green Lettuce, Black Beans, Peppers,
Red Onion, Avocado, Cilantro, Sour Cream,
Chipotle Vinaigrette, Pickled Corn Salsa,
Fried Corn Tortilla Shell*

PARMESAN ENCRUSTED CHICKEN BREAST CAESAR

*Over Romaine Heart Lettuce, Parmesan Cheese,
Croutons, Creamy Caesar Dressing*

CLASSIC COBB ^{GF}

*Choice of Turkey or Poached Salmon
Avocado, Tomato, Egg, Bacon, Nauvoo Blue Cheese,
Romaine Lettuce, Choice of Dressing
Add Baby Shrimp*

MEDITERRANEAN QUINOA ^{VEG/GF}

*Red & White Quinoa, Baby Spinach, Tomatoes,
Peppers, Kalamata Olives, Red Onions,
Feta Cheese, Lemon Vinaigrette*

Sandwiches

All Sandwiches are served with Fresh Fruit & Cole Slaw

All Burger is served with Fries & Cole Slaw

CHICKEN SALAD SANDWICH

*Poached Chicken, Red Grapes,
Sliced Almonds, Herbs, Mayonnaise,
Toasted Wheat Cranberry Bread*

CHILLED ROAST BEEF SANDWICH

*Tomato, Lettuce, Pickled Red Onion,
Horseradish Mayo, Swiss Cheese,
Ciabatta Bread*

OPEN FACE POACHED SALMON SANDWICH

*Avocado, Roasted Tomatoes, Roasted Red Onion,
Olive Oil, Herbs, Lemon Juice on Peacemaker Bun,
Olive Tapenade with Crème Fraiche*

TURKEY BURGER

*Butter Lettuce, Avocado, Candied Bacon,
Pepperjack Cheese, Chipotle Lime Mayonnaise,
Kaiser Roll with a side of Black Bean Salsa*

BISON BURGER

*Grilled 8oz Patty, Sauteed Mushrooms,
Onions, Peppers,
Cheddar Cheese, Butter Lettuce,
Bourbon BBQ, Pretzel Bun*

SPRING TARTINNE

*Spinach, Basil Pesto with Zucchini, Spring Peas,
Cucumber, Avocado, Asparagus,
Watermelon Radish, Crumbled Boursin Cheese,
Naan Bread*

STEAK "À CHEVAL" BREAKFAST BURGER

*Grilled 8oz Beef Brisket Patty, Egg Sunny Side Up,
Bacon, Crispy Hashbrown, Brioche Bun
with a side of Strawberry Jam*