

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.*

The Bistro ~ Lunch

Daily Specials

Soups

Cup | Bowl

VEGETABLE ^{GF}

House-Made Chicken Stock, Root Vegetables

CARROT GINGER ^{GF}

SCHUMACHER'S MOCK TURTLE

Tableside Sherry

POTATO-LEEK ^{VGN/GF}

FRENCH ONION SOUP AU GRATIN

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

Seafood

*Served with Broccoli,
Julienne Vegetables, Risotto Croquettes*

GRILLED SWORDFISH

Mango Salsa

SEAFOOD MEDLEY

*Scallops, Cod, Halibut, Lobster, Clams,
Lobster Cream Sauce*

Features

TWO EGGS OMELET ^{GF}

*Spinach, Sundried Tomatoes,
Kalamata Olives, Feta Cheese
Hashbrowns, Fruit*

SMOKED SEAFOOD SALAD ^{GF}

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

SLOW BRAISED VEAL SANDWICH

*Red Onions, Butter Lettuce, Dijon Mayonnaise,
Baguette*

Meat

PAN SEARED DUCK BREAST

Sweet Cherry Sauce

PAN SEARED LAMB LOIN

Provençal, Rosemary Lamb Jus

The Bistro ~ Lunch

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*