
THE BISTRO LUNCH MENU

APPETIZERS

ROASTED RED BELL PEPPER HUMMUS & CRUDITÉS

Pita Chips | 14.00

CHILLED JUMBO SHRIMP

Choice Of Cocktail Sauce ^{GF} or Sauce Pudeur | 20.50

SMOKED SALMON

Capers, Red Onion, Salmon Caviar, Horseradish Espuma, Toasted Brioche | 22.00

BRUSCHETTA TRIO

Jumbo Shrimp, Bell Peppers, Red Onion, Tomato, Avocado, Cilantro-Lime Vinaigrette

Prosciutto, Brie, Apricot Preserves

Marinara, Basil, Mozzarella, Parmesan | 19.75

ESCARGOT BOURGUIGNONNE

Helix Snails, Garlic Parsley Butter, Toasted Baguette | 20.25

CHARCUTERIE BOARD

Traditional Accoutrement, Toasted Baguette | 17.25

COUNTRY PATE

Mixed Olives, Cornichon, Grain Mustard, Toasted Baguette | 15.50

^{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 food-borne illnesses, especially if you have certain medical conditions



THE BISTRO DAILY SPECIALS

April 3, 2024

SOUPS

Cup | Bowl

VEGETABLE ^{GF}

House-Made Chicken Stock, Root Vegetables

SMOKED TOMATO BISQUE ^{GF}

SCHUMACHER'S MOCK TURTLE

Tableside Sherry

POTATO-LEEK ^{VGN/GF}

FRENCH ONION

Please Allow for Additional Preparation Time

House-Made Chicken & Pork Stock,
Gruyere Cheese, Croutons

FEATURES

SCRAMBLED EGGS

Bacon, Onions, Herbs, Cheddar Cheese,
Hashbrown & Fresh Fruit

OVEN ROASTED SIRLOIN SALAD

Asparagus, Tomatoes, Red Onions,
Feta Cheese, Field Green, Sherry Vinaigrette

LAMB LEG FRENCH DIP SANDWICH

Sauteed Onion, Mushrooms, Swiss Cheese, Hoagie Bun, Lamb Jus

SEAFOOD

[Served with Snow Peas, Roasted Vegetables, Mediterranean Polenta Cake]

PAN SEARED RAINBOW TROUT ^{GF}

Meuniere Sauce

SWORDFISH MEDALLIONS ^{GF}

Mango Salsa

GRILLED MAHI-MAHI ^{GF}

Fresh Herb Chablis Sauce

MEAT

SAUTEED BEEF TIPS

Pearl Onions, Mushrooms, Red Wine Sauce

GRILLED LAMB CHOPS

Rosemary Lamb Jus



THE BISTRO LUNCH MENU

SALADS

SMOKED SEAFOOD ^{GF}

Smoked Trout, Shrimp, Scallops & Salmon,
Red Onion, Capers, Lemon,
Mixed Greens, Sherry Vinaigrette

SHRIMP ^{GF}

Sauteed Shrimp, Roasted Tomatoes,
Red Onion, Bell Pepper, Avocado,
Mixed Greens, Lime Vinaigrette

AUSTRALIAN LAMB LOIN ^{GF}

Roasted with Tomato & Carrot,
Cucumber, Pistachio, Feta,
Spinach, Dijon-Cider Vinaigrette

SKIRT STEAK ^{GF}

Sauteed Mushrooms, Boiled Quail Egg,
Confit Tomatoes, Butter Lettuce,
Balsamic Vinaigrette

CRISPY CHICKEN CAESAR

Parmesan, Croutons, Romaine,
Caesar Dressing

CLASSIC COBB ^{GF}

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

WINTER VEGETABLES ^{VEG/GF}

Roasted Butternut Squash, Poached Apple, Craisins, Shaved Almonds,
Goat Cheese, Baby Gem Lettuce, Maple-Balsamic Dressing

SANDWICHES

[All Sandwiches are Served with Fresh Fruit & Cole Slaw]

[All Burgers are Served with French Fries & Cole Slaw]

TUNA SALAD

Lettuce, Tomato, Red Onion,
Toasted Wheat

SAVOYARD

Prosciutto, Coppa, Bacon,
Sarladaise Potatoes, Cornichon, Frisée,
Dijon Vinaigrette, Baguette

CROQUE MONSIEUR

Parisian Ham, Gruyere, Bechamel,
Toasted Sourdough

TURKEY BURGER

Butter Lettuce, Tomato, Onion,
Tzatziki Sauce, Kaiser Roll

BISON BURGER

Bacon, Spinach, Roquefort Blue,
Onion Jam, Toasted Brioche Bun

WINTER BURGER

Caramelized Onion, Red Leaf Lettuce, Cheddar,
Chipotle Mayonnaise, Pretzel Bun

MEDITERRANEAN OPEN FACE SANDWICH

Chickpeas, Roasted Red Peppers, Kalamata Olives, Cucumber, Tomato, Red Onion,
Feta, Avocado-Crème Fraiche Spread, Grilled Naan

