

# The Bistro ~ Lunch

## Appetizers

### HOMEMADE DUCK RILLETTE & COUNTRY PÂTÉ

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

### JUMBO SHRIMP COCKTAIL <sup>GF</sup>

*With Cocktail or Pudeur Sauce*

### SMOKED SALMON

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

### JUMBO SHRIMP LETTUCE WRAP <sup>GF</sup>

*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*

<sup>VGN</sup> = *vegan items*

<sup>VEG</sup> = *vegetarian items. Certain items can be modified to be vegan*

<sup>GF</sup> = *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 <sup>GF</sup>

*House-Made Chicken Stock, Root Vegetables*

#### SMOKED TOMATO BISQUE <sup>GF</sup>

#### SCHUMACHER'S MOCK TURTLE

*Tableside Sherry*

#### POTATO-LEEK <sup>VGN/GF</sup>

#### FRENCH ONION SOUP AU GRATIN

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

### Seafood

*Served with Broccoli,  
Julienne Vegetables, Risotto Croquettes*

#### DUO GRILLED SWORDFISH & AHI TUNA

*Mango Salsa*

#### SEAFOOD MEDLEY

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

### Features

#### TWO EGGS SCRAMBLED <sup>GF</sup>

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

#### SMOKED SEAFOOD SALAD <sup>GF</sup>

*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*

#### OVEN ROASTED LAMB RACK

*Provençal, Rosemary Lamb Jus*

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## Salads

### BOURBON GLAZED SALMON <sup>GF</sup>

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

### AUSTRALIAN LAMB CHOPS <sup>GF</sup>

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

### FRIED COCONUT SHRIMP <sup>GF</sup>

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

### BEEF TIPS & CHORIZO TACO SALAD <sup>GF</sup>

*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 <sup>GF</sup>

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

### MEDITERRANEAN QUINOA <sup>VEG/GF</sup>

*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*