

**"No single love is more sincere than the love for food"**

## Summer 2019

### Soups

French Onion Soup Gratinée

*Topped with a toasted baguette and melted layer of Gruyere Cheese 7.50*

Soup du Jour 7.50

### Appetizers

Roasted Brussels Sprouts

*Topped with Feta cheese, bacon bits, finished with Balsamic glaze drizzle 9.95*

Bistro Truffle Fries

*French fries tossed with fresh shaved parmesan cheese and white truffle oil 6.95*

Deep Fried Calamari

*Spicy crispy calamari strips finished with Sriracha Aioli, accompanied with bleu cheese dip 8.95*

Smoked Asian Style Baby Back Ribs

*Spicy orange sweet-and-sour BBQ glaze, garnished with Asian Jicama Apple Slaw, toasted sesame seeds 10.95*

New England Style Crab Cakes

*Pan seared, finished with a drizzle of Cajun Remoulade and Sriracha Aioli 11.95*

Beef Carpaccio Classic

*Thinly sliced raw beef topped with capers, red onions, virgin olive oil and shaved parmesan 10.95*

Roasted Fresh Beets

*Topped with toasted goat cheese; finished with a balsamic glaze drizzle 8.95*

### Salads

The Smokey Caesar

*Romaine lettuce tossed with in house smoked salmon, croutons, grated parmesan cheese and a Classic Caesar dressing made with anchovies and plenty of garlic 10.95*

Spinach Salad

*Sliced pears, candied pecans, blue cheese crumbs, raspberry vinaigrette 9.95*

Classic Wedge

*Iceberg Lettuce, bleu cheese dressing, bleu cheese crumbs, red onion, bacon bits; topped with tomato concassé 9.95*

Simple mixed field greens

*Vine ripe tomatoes, sliced cucumbers & house dressing 6.50*

### Entree Salad

The Bistro Salad

*Mixed field greens, house dressing, grilled salmon & shrimp with crispy pancetta bits; topped with tomato concassé 19.95*

Classic Salade Niçoise – an all time favorite

*Mixed field greens, boiled egg, green beans, black olives, anchovies, potatoes,*

*finished with 6oz seared rare Yellow-Fin Tuna and a French Dijon Vinaigrette 21.95*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness**

**We are happy to accommodate dietary restrictions, such as gluten-free, dairy-free, vegetarian and vegan, as much as possible. Please speak with your server and we're sure we can create a dish you'll enjoy.**

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**Bistro Favorites**

**Boeuf Bourguignon**

*Braised filet beef tips stewed in red wine, garlic, onions, mushrooms, pearl onions served with mashed potatoes 22.95*

**Steak Au Poivre - Black Pepper Steak**

*New Mexico New York Strip, encrusted with cracked black pepper, pan seared, sliced and finished with green peppercorn sauce 24.95*

**Country Chicken Livers**

*Sautéed with onions, bacon, sherry and veal demi; served with mashed potatoes 18.95*

**Con Frutti de Mare (Fruit of the Sea) Winner of the 2011 Hot Plate Award**

*Sautéed shrimp, scallops and lobster tossed with a white wine, garlic, parmesan cream sauce over linguini pasta 25.95*

**Beef Tenderloin**

*Grilled 7oz filet tenderloin sautéed mushroom accented with sherry, finished with veal demi 32.95*

**"Steak Frites" ala Maison**

*New Mexico New York Strip, grilled served with pommes frites, topped with herb butter 23.95*

*\*\*Also available with vegetable and potato of the day*

**Entrees**

**Chicken Francaise**

*Chicken breast lightly battered, sautéed with lemon, capers, white wine butter sauce 20.95*

**Seared Blackened Yellow-Fin Tuna**

*Seared rare with house made blackening spices, with a soy mustard Beurre Blanc 24.95*

**Horseradish Crusted New York Strip**

*New Mexico New York Strip, grilled, finished with balsamic glaze and demi sauce 24.95*

**Fish Du Jour**

*Chef's selection ...Market price*

**Roma Pasta with Shrimp**

*Sautéed shrimp, Roma tomato, garlic, basil, and French Brie Cheese; tossed with linguini and Parmesan cheese 21.95*

*\*\*also available vegetarian style without shrimp\*\**

**Smoked Asian Style Baby Back Ribs**

*Spicy orange sweet-and-sour BBQ glaze, garnished with toasted sesame seeds,*

*potatoes frites, accompanied by Asian Jicama Apple Slaw 19.95*

**Rustique Bistro Burger 13.95**

*1/2 Pound USDA Certified Angus Reserve Beef, served with Lettuce, Red Onions, Tomatoes and Frites; served on a Brioche Bun*

*Create your own Bistro Burger with any 2 of the following items:*

*Cheeses: Cheddar, Swiss, Bleu Cheese Meat: Apple-wood smoked Bacon*

*Veggies: Sautéed Mushrooms, Sautéed Onions, Spinach, Chopped N.M Hatch Green Chili*

*Substitutes: Sweet Frites or Truffle Frites 2.50*

**Fish and Chips (Available only Tuesday through Thursday)**

*Atlantic Market Cod in a light beer batter; with Remoulade sauce, frites and Asian Apple Jicama Slaw 17.95*

*\*\*\*With the exception of our pastas; entrees are served with the fresh sautéed vegetable and potato of the day.\*\*\**

**Side Dishes**

Split Plate Charge 3.95

Pommes Frites *3.50*  
Sweet Frites *4.50*  
Potato of the day *3.50*  
Vegetable of the day *3.50*