

Appetizers

- Soup of the Day:** Artfully created to reflect the season and the availability of the best fresh ingredients. Cup or Bowl \$4/\$6
- Vietnamese Shrimp:** back by special request – gulf shrimp, mango salsa And mint ready to roll on Boston Lettuce. \$12
- Duck Liver & Walnut Pate:** Smooth, rich, delectable. Served with hand made pickled onions and marlitans, and home made fresh bread. \$10
- Moules Mariniere:** Linda and I just love this dish. The best fresh Mussels cooked in white wine, hot sauce, onions, garlic and grape tomatoes. \$12
- Oysters on the Half Shell:** Your choice – have them grilled with garlic and confetti butter or au natural with cocktail sauce. \$14
- Chicken Chilaquiles:** When Gary’s fans kept requesting this dish we just had to listen – Sauteed Chicken layered with tortilla strips, sour cream, onions and cheese topped with a fresh tomatillo salsa verde. \$13
- Truffle Fries:** House-made Hand-cut fries seasoned with Truffle oil And tossed in Parmesan cheese. \$10

Salads & Sandwiches

- Mesclun Salad:** Fresh mesclun, jicama, grape tomatoes, radish and feta cheese tossed with a light herbal vinaigrette. \$9
- Pineapple Salad:** Fresh pineapple with radish, red pepper, jicama, grape tomato with his sesame vinaigrette. \$11
- Grilled Romaine:** lightly grilled Romaine lettuce topped with tomatoes, Bacon and blue cheese dressing garnished with locally produced Blue Cheese. \$12
- Bistro Burger:** 1/3 lb house made burger topped with blue cheese or Vermont Cheddar with lettuce, tomato and onion on a homemade bun served with our signature recipe potato chips \$12
- Grilled Shrimp Sandwich:** Grilled spiced Gulf shrimp with chipotle aioli With lettuce, tomato and onion on a homemade bun served with our signature recipe potato chips \$12

ENTREES

- Braised Pork Shank:** Slowly braising the hand trimmed shanks in a deliciously rich white wine, mustard and tarragon gravy. Served with mashed sweet potatoes, Carrots and snap peas. \$25
- Smoked Grafton Cheddar Chicken:** Pan Sautéed breast of chicken, house smoked ham, perfectly caramelized onions, Smoked Grafton Cheddar with mushrooms, red peppers and new potatoes in a delicious sherry cream sauce. \$25
- Seafood Stew:** Shrimp, mussels and fresh fish in a light tomato, onion and sweet potato broth. Fragrant and delicious. \$26
- Pan Seared Lobster:** Our most complimented dish - pan seared lobster pre cracked and ready to enjoy with Chef Gary’s bourbon, tarragon sauce and polenta. \$32
- Roast Duck:** Our mouths watered when Chef Gary suggested we bring back last Winter’s version. Slowly roasted half duck on a bed of spiced braised red cabbage, with apples and new potatoes on a Calvados duck gravy. \$29
- Steak Frites:** Herb seasoned sirloin grilled to order served with our homemade hand cut fries, mesclun salad and olive relish. No Bistro menu would be complete without this classic. \$29

West African Vegetable Peanut Stew: Sweet potato, garbanzo beans, chayote, Carrots and okra slowly cooked in a peanut, tomato sauce topped with peanuts and tofu. \$19

Fettucine Alfredo: Mark's hand-made fettucine tossed with spinach, tomato and Mushrooms with a parmesan cream sauce. \$19

Add Chicken or Shrimp \$10