



• NEW AMERICAN BISTRO •

dinner menu

appetizers

- soup** classic french onion with garlic crouton and gruyere cheese 4
soup again prepared fresh today 4
ravioli filled with lobster, fontina and herbs, vodka-spiked tomato cream, tomato-leek confit 8
flatbread baked with crème fraiche and caramelized onion, topped with cold smoked salmon, arugula and wild salmon caviar 12
liver and onions seared foie gras with caramelized onions, berry compote, pomegranate molasses 10
gnocchi brown butter gnocchi, shrimp, artichokes and prosciutto in a pesto cream with toasted walnuts 8
calamari flash fried, tossed with fresh herbs and tomato, greek skorthalia dipping sauce 7
gratin exotic mushrooms baked in herbed mushroom broth, fontina and asiago cheeses, white truffle oil 7

sandwiches & salads

- burger*** grilled sirloin, aged provolone, bacon, caramelized onion, lettuce, tomato, mustard aioli 9
wrap grilled chicken, bacon, avocado, tomato, arugula, lemon-basil mayonnaise 8
house baby gourmet greens, caramelized walnuts, apple, and honey balsamic vinaigrette 7
spinach organic baby spinach, avocado, tomato, onion, pepper, reggiano, pepitas, mustard vinaigrette 8
caesar romaine lettuce, caramelized anchovy vinaigrette, shaved reggiano, garlic croutons 7
add grilled chicken \$3, salmon, shrimp, or calamari \$4 to any salad

entrees

- salmon*** hoisin-soy glazed salmon, mango-sesame vinaigrette, sushi rice cake, ginger-cucumber slaw, spring vegetable sauté 21
steak* 12oz pepper-crust NY strip, zinfandel-shallot butter, potato puree, spring vegetable sauté 30
escolar grilled and served over lobster 'mac&cheese', asparagus, shiitake and tomato sautee, white wine-lemon sauce 22
lamb³* pan seared lamb sirloin, merguez lamb sausage, ragu of braised lamb, mushroom bread pudding 25
ribs beef short ribs braised with chipotles, mushrooms and tomato, soft sage polenta 19
walleye pan fried with lemon beurre blanc, olive oil roasted potatoes, spring vegetable sauté 19
scallop* pan seared scallops, herb oil, sweet corn and chanterelle risotto 21
duck* seared duck breast, aged sherry vinaigrette, confit-potato hash, salad of arugula, goat cheese and walnuts 21
crab jumbo blue lump crab cakes, roasted pepper coulis, sweet potato and corn hash 21
chicken Otto Farms all natural chicken breast supreme, chef's featured preparation MP

entrées include house salad, or substitute soup for \$2

pasta, pizza, etc

- risotto** an ever-changing variety MP
bolognese rich meat sauce with veal, pork and beef tossed with pappardelle pasta, fresh basil 16
angel hair with sautéed shrimp, smoked salmon, capers, olives, lemon confit and sun dried tomatoes tossed in a lemon garlic butter 16
lobster gnocchi sautéed with lobster meat, asparagus, tomatoes in a sherry-corn cream 18
chicken pizza with smoked chicken, pesto, sun dried tomato, feta and mozzarella cheeses 13
mushroom pizza with exotic mushrooms, asparagus, roasted garlic and asiago cheese 12
chorizo pizza with chorizo sausage, roasted pepper sauce, pineapple, red onion, and cilantro 12

**may be cooked to order. consuming raw or undercooked meat or seafood may increase your risk of food borne illness.*

Parties of six or more – 18% gratuity added, one check please.

On behalf of our entire staff we want to thank you for choosing to dine with us. We're proud to offer only the freshest and highest quality local ingredients available... it's all made from scratch and made to order.
Mark & Jennifer McNamara.



salads

house

organic baby gourmet greens, walnuts, apple, and honey balsamic vinaigrette 6

spinach

organic baby spinach, avocado, tomato, onion, pepper, reggiano, pepitas, mustard vinaigrette 7

caesar

romaine lettuce, caramelized anchovy vinaigrette, shaved reggiano, garlic croutons 6

oven baked subs

deluxe

ham, onion, cheese, lettuce, tomato, mayo 6

vegetarian

mushrooms, olives, onion, green pepper, cheese, lettuce, tomato, mayo 6

turkey

freshly sliced turkey, cheese, lettuce, tomato, mayo 7

sausage

pizza sauce, Italian sausage, onion, green pepper, cheese 7

Attila the Hud

Pizza sauce, pepperoni, sausage, salami, onion, cheese 7

Add herbed french fries to any sandwich for \$1

pizza

Brick oven baked, hand tossed with our house made sauce and all fresh toppings.

	<u>10"</u>	<u>12"</u>	<u>14"</u>
cheese (create your own)	\$8	\$10	\$12
add items for \$1.50 each			
deluxe	\$15	\$18	\$20
pepperoni, ham, sausage, mushroom, onion, g. pepper			
veggie deluxe	\$15	\$17	\$19
mushroom, tomato, green pepper, onion, bl. olive			
Atila the Hud	\$12	\$16	\$18
pepperoni, ham, sausage, bacon			
Chicken and artichoke	\$13	\$17	\$19
roasted chicken, artichoke hearts, sun dried tomato pine nuts, fresh rosemary			

pizza toppings

pepperoni, sausage, ham, meatball, salami, bacon, prosciutto, grilled chicken, chorizo sausage, fresh asparagus, mushroom, tomato, green pepper, red pepper, onion, pineapple, banana pepper, green/black olive, spinach, artichoke, jalapeno, anchovy, sun dried tomato, roasted garlic, feta cheese, fresh mozzarella, gorgonzola, fresh basil

items are 1.50 each