

You Can Not Be Serious "Prix-Fix Menu"

(2 Starters + 2 Entrées + 2 Desserts + Bottle of Trinity Oaks) From: \$99

(Starter + Entrée + Dessert) From \$39.00

(Entrée + Starter or Dessert) From: \$32.00

Before 6.15 pm 20% OFF: (No Sharing Please)

Order in the Kitchen by 6.15 pm Sharp to avail of the Discount)

(This Menu may not be combined with ANY form of Coupon or any other offer)

Not Available on Holidays

To Begin

Bistro Salad Baby Mixed Greens in a Crispy Pastry Basket with Black Olives, Tomatoes, Cucumbers, Red Onions, & a Honey Mustard Dressing,

Caesar Salad Romaine hearts tossed in Caesar Dressing with Anchovies, Croutons & Parmesan Shavings

Soup of the Day Ask your server

Iceberg Salad: Served with Bacon Bits, Blue Cheese Crumble, and Dressing, with Cherry Tomatoes and Marinated Red Onion.

Panko Encrusted Brie: With Berry Compote and Sea Salt Crackers . **Add \$3**

Duck Spring roll: With a Mixed Green Garnish, and a Hoi Sin Dipping Sauce . **Add \$3**

Entrée

Chicken Bistro

Murrays Free Range Chicken Breast, stuffed with Sausage, Mozzarella and Apricot, with Braised Red Cabbage, Bistro Potato Purée, and a Wholegrain Mustard sauce.

Gluten Free Cheese Ravioli

Gluten Free Pasta, stuffed with Ricotta Cheese, with a Sage Butter and Diced Tomato

Blackened Organic Salmon

Served with Rice Pilaf, Tropical Fruit Salsa, and a Malibu Coconut Rum Dressing.

Petite Filet Mignon 6 oz

Add \$5

Filet Mignon cooked to Temperature, with Twice Baked Potato, and Peppercorn or Béarnaise Sauce.

Fish & Chips

Fresh Wild Cod, in a light Tempura Batter, With Pommes Frites, and Tartar Sauce.

Pork Chop

Double Cut Pork Chop, Cooked to Temperature, with Twice Baked Potato And Peppercorn or Béarnaise Sauce.

Calves Liver

Sautéed Thinly Sliced Calves Liver Served Medium, With Onions, Peppered Bacon, Potato Purée and Veal Jus.

Kerry Lamb Pie

Braised Leg of Lamb, Diced and Cooked in a Red Wine and Juniper Berry Jus, with Carrots, Parsnips and Celery, Topped with a Puff Pastry Crust.

Bacon & Cheese Burger

8oz Angus Beef Burger, served with Peppered Bacon, Cheddar Cheese, Lettuce, Tomato and Onion, on a Burger Bun with Pommes Frites.

Dessert

1. Grand Marnier Soufflé. 2. Chocolaté Soufflé Add \$4

3. Chefs Sorbets 4. Chef's Ice Cream Selection. 5. Chef's Daily Choice

Executive Chef: Paul Hughes

French Onion 12

Soup Du Jour 7 10
Your Server will be happy to advise you of today's Chef's Choice

Caesar Salad 10
Romaine hearts tossed in Caesar Dressing with Anchovies, Croutons & Parmesan Shavings

Iceberg Salad 10
Served with Bacon Bits, Blue Cheese Crumble, and Dressing, with Cherry Tomatoes and Marinated Red Onion.

Beet & Goat's Cheese Salad 13
Roasted Red & Gold Beets, with Arugula, tossed in Vanilla Balsamic Dressing, with Crumbled Goat's Cheese.

Bistro Salad 9
Baby Mixed Greens in a Crispy Pastry Basket with Black Olives, Tomatoes, Cucumbers, Red Onions, & a Honey Mustard Dressing,

Sharing Charge on Salad or Appetizer of \$3

Add Chicken or Shrimp, \$9,

Add a 4-5 oz Maine Lobster Tail or Filet Mignon Tips \$16,

Add Organic Salmon Fillet \$15

App **Entree**

Shrimp Cocktail 16
4 Jumbo Shrimp on a bed of romaine, in a Wonton Pastry Basket, with a Cocktail Sauce

Seared Tuna 15 29
Served with Seaweed Salad, Wasabi and Soy and Ginger Glaze

Crab Cake 15 29
With Mixed Greens & Honey Mustard Dressing

Bone Marrow 16
Roasted Bone Marrow, Served with Fruit Chutney, Truffle Salt & Toasted Baguette.

Duck Spring Roll 14
Served with a Mixed Green Garnish & a Hoi Sin Dipping Sauce

Panko Encrusted Brie 13
With Berry Compote and Sea Salt Crackers

Lobster Ravioli 19 35
House made Lobster Ravioli, with a Champagne & Lobster Sauce, Garnished with Caviar.

Gluten Free Cheese Ravioli 13 24
With Ricotta Cheese, a Sage Butter and Diced Tomato.

BUTCHERS BLOCK	
NY Strip 14 oz	39
Filet Mignon 6 oz	32
Filet Mignon 8-9 oz	39
Pork Chop 14 oz	28
Veal Chop 16 oz (Top of the Rack) (Market Price)	
Bone in Rib Eye 18 oz (Market Price)	
Butchers Block items cooked to temperature, Served with Twice Baked Potato, and Béarnaise or Peppercorn Sauce.	

Chef's Sides 6

Bistro Potato Purée, Linguini, Pommes Frites, Rice Pilaf, Shitake Mushrooms, Broccoli, Asparagus, Green Beans, Red Cabbage, Sautéed Spinach, Sautéed Onions

Entrees

Kerry Lamb Pie:	28
<i>Braised Leg of Lamb, Diced and Cooked in a Red Wine and Juniper Berry Jus, with Carrots, Parsnips and Celery, Topped with a Puff Pastry Crust.</i>	
Chicken Bistro:	25
<i>Murrays Free Range Chicken Breast, With a Sausage, Mozzarella and Apricot Stuffing, with Braised Red Cabbage, Bistro Potato Purée, and a Wholegrain Mustard Sauce.</i>	
Blackened Organic Salmon:	28
<i>Served with Rice Pilaf, Tropical Fruit Salsa and Malibu Coconut Rum Dressing.</i>	
Seared Tuna	29
<i>Served with Seaweed Salad, Wasabi and Soy and Ginger Glaze.</i>	
Fish & Chips:	28
<i>Fresh Wild Cod, in a light Tempura Batter, with Pommes Frites, and Tartar Sauce.</i>	
Yellowtail Snapper :	34
<i>Sautéed and Served with Sautéed Spinach, and Crushed Potato.</i>	
Dover Sole Meunière :	(Market Price)
<i>Fresh Dover Sole, Flown in from Europe, Pan Seared on the Bone, Filleted & Served with Lemon Parsley Butter, Crunchy Almond Potato Cake, and Asparagus Tips.</i>	
Twin Lobster Tails:	(Market Price)
<i>Two 5 oz Maine Lobster Tails, with Drawn Butter, Bistro Potato Purée and Broccoli Florets.</i>	
Crab Cake:	29
<i>Crab meat breaded and deep fried, Served with a Mixed Green Garnish, and Honey Mustard Dressing.</i>	
Beef Wellington:	36
<i>Filet of Beef Tenderloin, with a Mushroom Duxelle, wrapped in Pastry, With Potato Puree Asparagus Tips, and a Madeira Sauce.</i>	
Bacon & Cheese Burger:	17
<i>8oz Angus Beef Burger, served with Peppered Bacon, Cheddar Cheese, Lettuce, Tomato and Onion, on a Burger Bun with Pommes Frites.</i>	
Calves Liver, Bacon & Onions:	27
<i>Sautéed Thinly Sliced Calves Liver Served Medium, With Onions, Peppered Bacon, Potato Purée and Veal Jus.</i>	
Lamb Rack:	32
<i>Half Rack of New Zealand Lamb, Cooked to Temperature, with Green Beans, Bistro Potato Purée and a Rosemary Jus</i>	
Seafood Linguini:	32
<i>Shrimp, Salmon, Scallops & Lobster tossed with sautéed spinach, over linguini in a lobster sauce</i>	
Lobster Ravioli:	35
<i>House made Lobster Ravioli, with a Champagne & Lobster Sauce, Garnished with Caviar.</i>	
Gluten Free Cheese Ravioli:	24
<i>With Ricotta Cheese, with Sage Butter and Diced Tomato.</i>	

There is a Sharing Charge on all Entrees of \$7

"We Would Appreciate no Substitutions"

Heavenly
-Desserts-
By
"Jesus"

Tiramisu~ \$12

With Whipped Cream & Chocolate Drizzle

Flourless Chocolate Cake~ \$13

With a Berry Compote, & Vanilla Ice cream.

Warm Bread Pudding~ \$12

*Served with Vanilla Ice Cream,
And a Caramel Drizzle*

Key Lime Pie~ \$10

Served with Fresh Whipped Cream

Sorbet~ \$10

*Check with Server for Daily Flavor
Served in a Chilled Martini Glass.*

Gran Marnier Soufflé~ \$16

With Whipped Cream, & Gran Marnier Sauce.

Chocolate Soufflé~ \$16

With Whipped Cream & Chocolate Sauce.

Selection of Ice Creams~ \$10

Check with Server for Daily Flavors

Fresh Wild Berries~14

With a Chambord Essence.

Chefs Special Selection~ \$12

Please ask server for daily details

Mini Bites Selection

Apple Pie with Caramel Sauce \$3

Raspberry Cheesecake~ \$3

Chocolate Brownie~ \$3

Key Lime Pie~ \$3

Assiette

(Combination of all four Minis)

\$12



Bistro Cocktail Specials
All \$12 and \$7 for Happy Hour

Bloody Mary

*Absolut Peppar, with a Zesty
Bloody Mary Mix*

Pear Martini

Pear Vodkã, with Pear Nectar Shaken

The Elder Cucumber

*Bulldog Gin, muddled with Cucumber,
Lime Juice, St Germaine and Simple
Syrup, served up.*

Jupiter Mojito:

*Bacardi, Midori, Simple Syrup, Lime and
Mint Leaves with Club Soda*

Golden Margarita

*Cuervo Tequila, Triple Sec, Sour Mix and
Lime Juice, With a Salt Rim.*

Sea Breeze

*Titos Vodkã, Grapefruit and Cranberry
Juice, with a Lime Zest*

Espresso Martini

*Espresso Sobieski Vodkã, a shot of
Espresso, Kerry Gold Irish Cream*

Moscow Mule

Sobieski Vodkã, Ginger Beer & Lime

Cosmopolitan

*Citrus Vodkã, with Triple Sec and
Cranberry Juice*

Honey Bourbon Manhattan

*Honey infused Bourbon, with Sweet
Vermouth and Angostura Bitters*