



## Valentines Weekend Menu

### To Start

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**Escargot:** With a Garlic & Parsley Butter \$18

**Shrimp Cocktail:** 4 Jumbo Shrimp on a Bed of Romaine. \$20

In a Wonton Pastry Basket With a Zesty Cocktail Sauce

**Caesar Salad:** Hearts of Romaine with Croutons, Parmesan Cheese, and Anchovies. \$11

**Bistro Salad:** Mixed Greens with Black Olives, Cucumber, Cherry Tomatoes, and Red Onions with Honey Mustard Dressing, in a Wonton Pastry Basket. \$10

**Iceberg Wedge,** With Blue Cheese Dressing, & Crumble, & Bacon Lardoons. \$12

**Brie:** Deep Fried Brie in a Panko Crust with a Berry Compote. \$17

**Soup of the Day:** Tomato & Crab Bisque \$12

### Entrees

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**Chilean Sea Bass** \$62

Pan Seared Chilean Sea Bass, with a Mediterranean Vegetable ragout, Bistro Potato Purée and a Basil Pesto Dressing.

**Dover Sole Meunierre** \$67

Fresh Dover from Europe, With Lemon Parsley Butter, Almond Potato Cake, & Asparagus Tips

**Snapper en Papillote** \$42

Fillet of Yellowtail Snapper, with Stir-fry Vegetables, Rice Pilaf and a Sweet Chili Glaze, Cooked and Served in a Parchment Bag.

**Lobster Ravioli** \$48

Lobster Ravioli, with a Lobster, & Champagne Sauce, with Asparagus, & a Tomato Garnish

**Calves Liver** \$36

Sautéed Calves Liver & Onions, with Peppered Bacon, Potato Purée and Veal Jus.

**Chicken Bistro** \$35

Murray's Free Range Chicken Breast Stuffed with Sausage & Mozzarella, with Braised Red Cabbage, Bistro Potato Purée, and a Wholegrain Mustard Sauce.

**Surf & Turf** \$79

Fillet of Beef 6oz Cooked to Temperature, with a 5 oz Maine Lobster Tail, Served with Steamed Vegetables and Bistro Potato Puree

**Filet Mignon 8oz** \$59

Cooked to Temperature, with Twice Baked Potato Asparagus Tips & Bernaise Sauce

**Veal Chop** \$69

Veal Chop Center Cut, Cooked to Temperature, Served with Asparagus Tips, Twice Baked Potato and a Peppercorn Sauce.

**Organic Salmon:** \$39

Blackened Organic Salmon, with Tropical Fruit Salsa, Rice Pilaf & Coconut Rum Dressing

**Fish & Chips** \$39

Fillet of Haddock in a Light Tempura Batter with Pommes Frites & Tartar Sauce

**Tuna** \$39

Sesame Seared Sushi Grade Tuna, With Wakame Salad, Ginger, and Wasabi, with a Soy & Ginger Dressing.



Happy Valentines From Bistro!!!!!!