

Appetizers

Shrimp Cocktail

Chilled Poached Shrimp, Fresh Lemon Old Bay Cocktail Sauce \$13.95

Smoked Salmon

Marble Rye, Dill Schmear, Red Onion Lemon & Capers \$14.95

Truffle Fries

Fresh Herbs, White Truffle Aioli \$9.95

Spinach & Artichoke Dip

House Tortilla Chips \$9.95

Tempura Shrimp

Sesame Glass Noodle, Scallion, Sweet Soy \$14.95

Hummus Duo

Chick Pea, Black Bean, Fresh Herbs Lemon, Pita Chips \$8.95

House Made Breads

Parker House Rolls

Seasonal Butter \$6.95

Soup

Onion Soup

Cheese Crouton, Fresh Herbs \$6.95

Soup du Jour

Chef's Daily Inspiration \$5.95

<u>Salads</u>

Add Grilled Chicken \$5.95, Shrimp \$10.95 or Salmon \$25.95

House Salad

Tender Greens, Iceberg, Cheddar Tomato, Cucumbers Red Onion, Choice of Dressing \$7.95

Bistro Wedge

Iceberg, Bleu Cheese, Chopped Bacon Tomato, Pickled Shallot Roasted Garlic Vinaigrette \$9.95

Tiger Salad

Romaine, Scallion, Cucumber Red Cabbage, Fresh Coriander, Carrot Wonton Crisp, Tahini Vinaigrette \$7.95

Siniikaung Caesar

Romaine, Parmesan Crisp Rosemary Crouton, Kalamata Olives House Caesar Dressing \$10.95

Sandwiches

Shaved Prime

Caramelized Onion, Tomato Jam Horsey Aioli, House Baguette Arugula, House Frittes \$24.95

Bistro Chicken Baguette

Pulled Chicken, Melted Swiss, Arugula Pickled Onion & Carrot, House Baguette Salsa Verde, Aioli, House Frittes \$15.95

Bistro Burger

Sharp Cheddar, Pickled Shallot Bacon Jam, Roasted Garlic Aioli House Frittes, Brioche Bun \$19.95

Entrees

Beef & Shrimp Kabab

Kababs of Beef & Shrimp Roasted New Potatoes Vegetable du Jour, Red Pepper-Walnut \$39.95

Fire Grilled Salmon

Perfumed Rice, Soy-Miso Glaze Baby Arugula, Toasted Sesame \$28.95

Filet

Roasted Garlic Mashed Vegetables du Jour, Polenta Onions Smokey Béarnaise \$41.95

12oz. N.Y. Strip

Patatas Bravas, Vegetables du Jour Roasted Red Pepper Butter \$44.95

Prime Rib

10oz. House Cut, Baked Potato Vegetable Du Jour, Au Jus \$43.95

Crispy Pork

Sticky Rice, Bok Choy, Smokey Cashew Fresh Herbs, House Sweet Chili \$23.95

Fish & Chips

Crispy Fried Walleye House Frittes, Slaw Malt Vinegar Tartar Sauce \$27.95

Pasta Primavera

Lemon-Parmesan Cream, Pappardelle Spring & Summer V egetables \$16.95 Add Chicken \$5.95 or Shrimp \$10.95

Roasted Half Chicken

Yogurt Zucchini & Summer Squash Tomato Couscous, Pepper Jus \$21.95

Bistro Sides

Roasted Garlic Mashed - \$4.95 House Frittes - \$6.95 Broccolini - \$4.95 Lobster Tail - \$39.95

Grilled Shrimp - \$10.95 Baked Potato - \$3.95 Loaded Baked Potato - \$5.95 Brussels Sprouts - \$7.95



<u>Desserts</u>

Colossal Chocolate Cake

Five Layers of Chocolate Cake, Buttercream Chantilly Cream, Raspberry Twig, Berry Coulis \$9.95

Sous Vide Brûlée

Vanilla Crème Brûlée, Chantilly Cream Tuile, Berry Caviar \$9.95

Rhubarb & Strawberry Shortcake

Sweet Scones, Rhubarb Gelato Whipped Strawberry Ganache Strawberry-Rhubarb Compote \$9.95

Seasonal Cheese Cake

Ask Your Server about This Month's Selection \$9.95