

The Bistro

STARTERS

BURRATA * VG 13

Heirloom Tomatoes, Balsamic Reduction, Basil Oil, Grilled Ciabatta

ONION SOUP CROSTINI GRATINEE ^{NEW} 11

Portobello Mushroom and Gruyere Cheese

JUMBO SHRIMP COCKTAIL GF 13

Classic Cocktail Sauce

SPANISH MUSSELS * ^{NEW} 13

Chorizo, Piquillo Pepper Broth, Cilantro, Cotija Cheese Pommies Frites

CAESAR * 8

Parmesan Cheese, Seasoned Croutons and White Anchovies with Caesar Dressing

BABY GREENS GF VG 9

Yellow Grape Tomatoes, Mango, Strawberries, and Daikon Radishes with White Zinfandel Dressing

OYSTER OF THE DAY GF 3 each

Cocktail Sauce, Mignonette Sauce and Lemon

SALMON POKE * 14

Sixty South Salmon, Greens, Seaweed Salad, Avocado, Cucumber, and Edamame Tossed in Sesame Soy Dressing

WINTER QUINOA SALAD GF ^{NEW} 10

Tri-colored Quinoa, Arugula, Spinach, Kale, Dried Apricots, Dried Cranberries, Granny Smith Apples, Candied Pecans, Crumbled Goat Cheese, Poppseed Vinaigrette

CLASSICS

SIGNATURE FRENCH ONION BURGER * 17

10 oz. Burger Pan Seared with Demi-Glace Topped with Melted Gruyère Cheese and Caramelized Onions on Toasted Brioche Bun with Horseradish Mayonnaise and Crispy Steak Fries

SEARED CALVES LIVER 24

Caramelized Onions, Broccoli, Crispy Bacon, and Mashed Potatoes with Red Wine Sauce

LINGUINI WITH CLAMS * 21

Sautéed with Shallots, Garlic, Pancetta, White Wine

SPAGHETTI BOLOGNESE * 20

Red Wine Tomato Beef Sauce

SEAFOOD

SEARED GROUPEL GF 28

Truffle Mashed Potatoes, Shiitake Mushrooms and Asparagus Blend with Lemon Butter

MARYLAND STYLE CRABCAKES ^{NEW} 35

Jumbo Lump Crab Cakes, Corn Mache Choux, Hot Blistered Kale, and Creole Remoulade

BROILED BRANZINO 28

Creamy Mushroom Kale Israeli Couscous and Herb Emulsion

ENTREES

CRISPY HALF DUCK 29

Whipped Sweet Potatoes, Bacon Hot Blistered Kale, and Blackberry Gastrique

BRAISED VEAL SHANK ^{NEW} 29

Tender Braised Veal Shank with Rosemary, Grilled Onion Mashed Potatoes, Charred Broccolini, Roasted Portobello Chasseur Sauce

PAD THAI 16

Rice Noodles, Bean Sprouts, Egg, Crushed Peanuts, and Lime Sautéed in Savory Tamarind Sauce
with Tofu 20 with Chicken 22 with Shrimp 23

PAN FRIED PORK CHOP MILANESE ^{NEW} 28

Arugula, Artisan Lettuce, Grape Tomatoes, Artichokes, Red Onions, Shaved Parmesan and Lemon Vinaigrette

MONGOLIAN BEEF 25

Charred Green Beans and Steamed White Rice with Savory and Sweet Ginger and Garlic Sauce

KOREAN HALF CHICKEN ^{NEW} 22

Gochujang and Hoisen Marinated Half Chicken, Sesame Baby Bok Choy, and Smoked Pork Rice

SIMPLY GRILLED

Choose a protein, two sides and a sauce

8 OZ. PRIME FILET MIGNON ^{NEW} 46

12 OZ. PRIME RIBEYE ^{NEW} 44

SIMPLY BROILED

Choose a protein, two sides and a sauce

SIXTY SOUTH SALMON ^{NEW} 23

GROUPEL ^{NEW} 28

SWORDFISH ^{NEW} 24

SIDES (CHOOSE TWO)

Starch: Baked Potato, Baked Sweet Potato,

Mashed Sweet Potato,

Grilled Onion Mashed Potatoes, Jasmine Rice,

French Fries, Steak Fries, Sweet Potato Fries, Onion Rings

Vegetable: Charred Broccolini, Broccoli, Asparagus,

Seared or Steamed Spinach, Baby Bok Choy

SAUCES (CHOOSE ONE)

Red Wine Demi Glace, Peppercorn Cream, Piquillo

Sofrito, Lemon Buerre Blanc

VG Vegetarian

GF Gluten Free

* Items that can be prepared gluten free, please note when ordering

Any entrée item split will incur an \$8 charge. All prices are subject to 7% Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.