



GRAND

BISTRO

STARTERS

Meatball Pomme Aligot \$13

*Hand-mixed Wagyu Beef and Berkshire
Pork Meatball, Marinara, Cheesy Potato
Puree, Ciabatta Bread*

Lobster Stuffed Mushrooms \$16

Béarnaise Drizzle

Pacific Shrimp Cocktail \$16

*Aromatic Broth Poached Shrimp, White &
Red Cocktail Sauce, Grilled Lemon*

Candied Smokehouse Bacon \$18

*Thick-cut, Brown Sugar Maple Bourbon
Glaze*

SALAD

Caesar Salad \$10

*Romaine, White Anchovies, Pecorino
Cheese, Crouton, Creamy Caesar Dressing*

Bistro Salad \$10

*Mixed Greens, Heirloom Tomato,
Cucumber, Carrot, Crouton, Choice of
Dressing*

SOUP

French Onion \$10

*Beef Broth, Caramelized Onions, Gruyère
Cheese, Crouton*

New England Clam Chowder \$12

SIDES

Jumbo Idaho Baked Potato \$10

Chives, Bacon, Sour Cream, Cheese, Butter

Buttery Mashed Potato \$10

Truffled Shoestring Fries \$10

Parmesan Cheese, Truffle Oil

Steamed Asparagus \$10

Hollandaise or Lemon Butter

Lobster Mac & Cheese \$18

*Campanelle, Monterey Cheese Sauce
Lobster Tail Pieces*

ENTRÉES

16 oz New York* \$65

16 oz Rib Eye* \$65

8 oz Filet Mignon* \$60

ENHANCEMENTS

Oscar Style \$12

Crab, Asparagus, Béarnaise

Shrimp Scampi \$18

White Wine, Garlic

FEATURED SPECIALS

10 oz Broiled Lobster Tail \$52

*Cold Water Lobster, Drawn Butter
Would make a great enhancement to your
steak!*

Pan-Seared Scallops \$40

Lemon Vinaigrette

Chilean Sea Bass \$55

Roasted Carrot Purée, Charred Lemon

Pan-Roasted Chicken & \$38

Shrimp Pasta

*Campanelle, Creamy Alfredo, Ciabatta
Garlic Toast*

DESSERT \$9

Chocolate Lava Cake

Crème Brûlée

New York Style Cheesecake

Strawberry Coulis