



Lunch is served daily from 11am - 3pm.

~ Hors d'Oeuvres ~

- Soupe du Jour** 10
chef's selection
- Onion Soupe Gratinée** 13
beef broth, gruyère cheese
- Chicken Liver Paté** 16
dijon mustard, cornichons
- Escargots de Bourgogne** 17
herbs, garlic, pernod d'anise
- Smoked Salmon** 18
potato pancake, horseradish cream
- Bistro Cheese Plate** 17
fresh fruit, toasted crostini
- Baked Imported Brie** 18
apricot preserves, almonds, wildflower honey
- Lump Crab Cake** 19
apple endive salad, grain mustard sauce
- Shrimp De Jonghe** 21
five jumbo shrimp, bread crumbs, garlic butter
- Jumbo Shrimp Cocktail** 23
six jumbo shrimp, brandy cocktail sauce
- Blue Point Oysters** 24
six piece, cocktail sauce

~ Salades ~

- Petite Mesclun Salade** 10
greens, tomatoes, cucumber, house vinaigrette
- Frisée Lyonnaise** 14
bacon lardons, farm egg, croutons
- Warm Goat Cheese** 14
mesclun greens, sun-dried tomatoes, chive dressing
- Endive et Noix** 14
julienne apple, amish blue, walnut vinaigrette
- Baby Arugula** 15
watermelon, cherry tomato, feta, balsamic syrup
- Grilled Chicken Cobb** 24
avocado, bacon, tomatoes, blue cheese, egg
- Grilled Salmon Niçoise** 34
mesclun, green beans, egg, potatoes, olives
- Maine Lobster Salade** 32
1/2 lobster, citrus segments, mango vinaigrette

~ Sandwiches ~

- (Served with pommes frites or fruit)*
- Ham, Gruyere and Egg** 19
apple smoked ham, bechamel sauce, brioche
- Grilled Chicken Sandwich** 18
prosciutto, mozzarella, garlic aioli, brioche
- Blackened Salmon** 18
tomato, red onion, red pepper aioli, brioche
- Bistro Burger** 19
smoked bacon, brie, lettuce, tomato, brioche
- Bistro Burger Royale** 28
foie gras, pickled onion, truffle aioli, brioche

**~ Plats Principaux ~**

- Bistro Omelette** 19
potatoes frites or fruit
- Quiche du Jour** 19
petite salade
- Crepes Gratinee** 21
ham, gruyère, asparagus, mushrooms, bechamel sauce
- Grilled Portabello** 24
fingerling, asparagus, basil oil
- Amish Chicken Breast** 28
goat cheese fondue, ratatouille, nicoise olives, beurre blanc
- Idaho Trout Almondine** 38
string beans, pommes purée, citrus beurre blanc
- Lake Superior Herb Crusted Whitefish** 32
spinach, pommes purée, lemon beurre blanc
- Atlantic Salmon Dijonnaise** 36
potatoes purée, cream lentils
- Maine Jumbo Scallops** 39
andouille, fingerling, corn, scallion beurre blanc
- Indiana Rabbit Ragout** 34
buckwheat spaetzle, spring peas, shitake, cherry tomatoes, sherry cream
- Grilled Steak Frites** 35
potatoes frites, tomato persille, beurre maître d'hôtel

~ Weekly Specials ~

- \$2 Oysters on the Half Shell**
Monday - Friday, 2:30pm - 5:30pm
- Maine Lobster Fest (1.5lb)** 43.95
Monday and Tuesday

Please let us know if you have any allergies. Some of our menu items may contain nuts.
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There will be a 3% fee for using credit card. Debit card and Cash is always welcome!