

Amuse Bouche Bistro Menu

September 2020

To Share

Crab Cakes

Five Crab Cakes, Duo Red Pepper and Lemon Aioli... 10

Duck a l'Orange

Five Duck Drumettes, Sweet Ginger Orange Sauce... 10

Fresh Baked Croissants

Two Huge Croissants, jam, butter (allow 10 minutes) ... 8

Fromage Fundido

Blend of Melted Cheeses, Fig Jam, Baguette... 10

Pesto Tomato Bruschetta

Tomato, Basil, EVO ...7 add Bacon...8, Shrimp...10,

Salads

Side or Entrée Size; add Chicken (5), 4 Shrimp (7),

Classique Tomato, Dried Cranberry, Spring Greens, Balsamic Vinaigrette, Toasted Almond (gf & vg) ...5/8

Specialty Salad inquire with our Server about this week's special salad ...10/13

Soup

French Onion Beef and Onion Broth, Swiss Cheese, Crouton... 7 (one size)

Light Fare

Choice of Verte Salad, or Pommes Frites (sub GF Bread for \$1.00)

Cab Burger* Bacon jam, Caramelized Cabernet Onions, Garlic Aioli, Provolone, Brioche Bun ... 16

Le Forestier Burger Truffled Mushroom, Caramelized Onions, Provolone, Spring Greens, Brioche ... 16

French Dip Shaved Ribeye, Caramelized Onions, Provolone, Au Jus ... 16

Main Plates

Add Bread Basket for \$4

- Beef Bourguignon** Braised Beef in Red Wine, Mushroom, Carrot, Onion, Potato Puree ... 22
- Tourte au Poulet** Velvet Cream Sauce, Mirepoix, Pastry, Chicken...20 Seafood ... 25
- Poisson Du Jour*** Chef's Choice of Seasonal Fresh Fish or Seafood ... Market price
- Beef of the Week** Inquire with our Server about this week's Beef Special ... Market price
- Blanc Pork Ragu** Braise Pork, Mushroom, Cream Sauce, Blonde Vegetables, Green Chili Polenta ... 20
- Meatloaf Dinner** Classic Meat Loaf, Tomato Glaze, Bacon, Potato Puree, Seasonal Vegetable ... 20

Pasta Choice

Angel Hair or Penne

Veggie, Chicken +5 or Shrimp +8

White Wine Cream, Basil Pesto or Marinara ... 15

Desserts

Seasonal Bread Pudding ... 6

Chocolate Pot de Crème ... 7

Crème Brulee ... 7

Chef's Dessert... 7

VG – denotes vegetarian – no animal or fish are used in making these recipes Gf – denotes Gluten Free, although the ingredients are gluten free, we use flour in our kitchen, so as a result, we cannot guarantee an absolute gluten free meal. Split Plate Charge of \$3

*Consuming Raw or Undercooked meats, poultry, shellfish and eggs may increase your risk of food borne illness. 18% Gratuity added to parties of 8 or more.

Beer

Chimay Grand Reserve...8 Fat Tire, New Belgian...3 Modelo Especial... 3
Kolsch, Mother Road ...4 Magic Hat #9 ...3 Guinness Draught...3 Michelle Ultravue... 2
Stella Artois... 3 Tower Station IPA, Mother Road...4

Cocktails

THE GIN JOINT

Tanqueray, Triple Sec, Lemon, Fig, Tonic... 9

THE BLUES MOJITO

Bacardi, Fresh Blueberries, Mint, Soda... 9

VESPER MARTINI

Absolut, Blue Clover Gin, Lillet, Lemon Twist...8

BELLA, BELLA

Tanqueray, Campari, Lemon Vodka, Orange... 8

THE EISENHOWER

Crown Royal, Disaronno Amaretto, Lime...8

SIDECAR

Marker's Mark, Triple Sec, Orange...8

WATHEN'S MANHATTAN

Wathen's Single Barrel, Sweet Vermouth, Cherry...9

THE DOWNTOWN ABBEY

Tanqueray, Lillet Blanc, Orange, Bitters...8

ROCKY POINT PALOMA

Arette Gin, Grapefruit, Campari, Soda...8

THE AFTER-DARK MARTINI

BraVo Chocolate Liqueur, Crème de Cacao, Cream...9

APPLE BERRY SANGRIA

Red Wine Blend, Mixed Berry, Apple...8

SUMMER SANGRIA

White Wine Blend, Citrus Juices, Orange...8

AB OLD FASHION

Knob Creek Rye, Sweet Vermouth, Orange, Bitters...9