

Voila! The Bistro

EST. 2002

APPETIZERS

SOUP DE JOUR	9.
FIELD GREENS SALAD	9.
Honey Balsamic Dressing	
Add Candied Nuts & Roquefort cheese (\$3 Supplement)	
ROASTED BEET SALAD	13.
Pecorino Romano/sunflower seeds	
BARBEQUE GLAZED SHRIMP	15.
Soy-lime Essence	
ESCARGOT À LA BOURGUIGNON	14.
Garlic Herb Butter	
SEARED FOIE GRAS	21.
Cherry Gastrique Drizzle	
MINI VEGETABLE QUICHES	14.
Raspberry wasabi aioli	
MARYLAND CRAB CAKE	16.
Sauce Remoulade	
CHEESE PLATE	15.
2 Artisanal Cheeses with Seasonal Accompaniments	

ENTRÉES

*GLAZED SEA SCALLOPS	32.
Brown Butter & Lemon/Whipped Potatoes	
* BAKED ATLANTIC SALMON	28.
Aged Balsamic / Teriyaki Sauce / Seasonal Vegetable	
* SESAME CRUSTED AHI TUNA	32.
Soy Mustard / Yellow Coconut Rice	
ROASTED CHICKEN BREAST	26.
Garlic Herb Butter / Gruyere Cheese /potato purée	
FIVE-SPICE PORK TENDERLOIN MEDALLIONS	27.
.Red Wine Pan Sauce / Red Cabbage / Apple Compote	
* PAN-SEARED DUCK BREAST	33.
Michigan's cranberry glaze & crispy potato	
BRAISED BEEF.BOURGUIGNON	32.
Red Wine / Mashed Potatoes / Caramelized Onions	
* FILET MIGNON	38.
Cognac Peppercorn Sauce / Potato Boulangère	

SIDES 8.

Red Cabbage
Garlic Mashed Potatoes
French Fries
French Green Beans
Potato Boulangère
Sautéed spinach /garlic & olive oil

FULL ORDER \$20
HALF ORDER \$15

CREAMY PESTO PASTA

Pecorino Romano

SAFFRON RISOTTO VEGETARIAN

add shrimp \$8 supplement