

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 16.
2 Artisanal Cheeses with Seasonal Accompaniments

ENTRÉES

- *GLAZED SEA SCALLOPS 32.
- * 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 28.
.Red Wine Pan Sauce / Red Cabbage /
Apple Compote
- * PAN-SEARED DUCK BREAST 33.
Michigan's cranberry glaze & crispy potato
- BRAISED BEEF.BOURGUIGNON 34.
Red Wine / Mashed Potatoes / Caramelized Onions
- * FILET MIGNON 38.
Cognac Peppercorn Sauce / Potato
Boulangère

SIDES 9.

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

FULL ORDER 24

HALF ORDER 16

CREAMY PESTO PASTA

Pecorino Romano

SAFFRON RISOTTO

VEGETARIAN

add shrimp \$8 supplement

NO
SUBSTITUTIONS PLEASE