

Le Bistro & Wine Bar

starters

SOUP DU JOUR • 8

FRENCH ONION • 10

AVOCADO TOAST • 14

Grilled croissant, blistered tomatoes, crumbled bacon, blue cheese sauce, petite field greens, farm fresh egg

SHRIMP COCKTAIL • 14

Spicy cocktail sauce, grilled lemon

ARANCINI • 12

Hand-rolled risotto with four-cheese house blend, basil pesto, pomodoro sauce (gluten-free)

SPINACH ARTICHOKE CRAB DIP • 19

House seasoned sautéed spinach, artichoke, crab and goat cheese, warm baguette

CHEESE PLATE FOR TWO • 19

3 cheeses, marinated olives, fruit spread, candied walnuts, pickled beets, apples and honey, warm baguette

bowls & salads

AUTUMN COBB  • 14

Mixed greens, hard boiled egg, crumbled blue cheese, roasted butternut squash, toasted pumpkin seeds, dried cranberries, bacon, apple cider vinaigrette

CAESAR SALAD  • 12

Romaine, herbed croutons, shaved parmesan, tossed in creamy caesar dressing

APPLE, BEET & GOAT SALAD  • 14

Field greens, apples, goat cheese, roasted beets, candied walnuts, tossed in house balsamic

BLACKENED SHRIMP BOWL  • 19

4 Jumbo Pan-seared shrimp, blended greens, roasted red peppers, black bean crisps, avocado, red onion, jalapeno ranch

fries & sides

Classic Hand-Cut Fries • 6

Lemon, Rosemary & Parmesan Hand-Cut Fries • 6

Truffle & Parmesan Hand-Cut Fries • 6

Chef's Vegetables • 6

Side Salad • 6

HEALTHY CHOICE 

plates

MIRBEAU BURGER • 19

8oz angus beef patty, brioche bun, caramelized onions, roasted mushrooms, melted Gruyère cheese, truffle aioli

OVEN-ROASTED TURKEY • 18

Smoked turkey, crispy bacon, avocado, lettuce, tomato, cranberry aioli, baguette

CHICKEN SALAD CROISSANT • 18

Diced chicken, cucumber, celery, house pickles, dill, lettuce, red onion, tomato, roasted garlic aioli

SHRIMP SCAMPI FLATBREAD • 17

Shrimp, white wine garlic butter sauce, roasted red peppers, cheddar cheese, parmesan, parsley

BISTRO MAC N' CHEESE • 17

Cavatapi pasta, four cheese cream sauce, buttery panko bread crumbs, crispy bacon, shaved parmesan

FRENCH DIP • 20

Braised beef, caramelized onion, gruyère cheese, horseradish aioli, baguette, beef au jus

STATLER CHICKEN • 24

Pan seared chicken, truffle fingerling potato, garlic spinach, chicken au jus

SALMON FILET  • 25

Potato crusted salmon, roasted fingerling potatoes, sautéed spinach, lemon beurre blanc

*All sandwiches come with hand-cut fries.
Substitute chef's vegetables, side salad,
lemon rosemary parmesan fries or truffle fries for \$1*

vegan

MEDITERRANEAN PLATE • 13

House made beet hummus, marinated olives, fire roasted red peppers, blistered tomatoes, cucumber, petite field greens, grilled pita bread

GARLIC TOFU • 17

Marinated and roasted tofu, cherry tomatoes, mushrooms, spinach, coconut crema cavatappi pasta

WILD MUSHROOM RISOTTO • 16

Toasted arborio rice, wild mushroom blend, roasted garlic, coconut cream, white wine

additions

Chicken • 8

Shrimp • 10

Salmon • 12

Garlic Tofu • 6

Ahi Tuna Steak • 12

Please ask your server about menu items that can be made vegetarian or gluten-free

A 20% gratuity will be added to any food and beverage items purchased

Spa Mirbeau
WWW.SPAMIRBEAU.COM

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.