

# Le Bistro & Wine Bar

## starters

SOUP DU JOUR • 8

FRENCH ONION • 8

AVOCADO TOAST • 14

Grilled baguette, smashed avocado, blistered grape tomatoes, everything crumbled bacon, hard cooked egg, blue cheese sauce, petite field green garnish

SHRIMP COCKTAIL • 12

Spicy cocktail sauce, fresh lemon

MARINATED OLIVES CROSTINI • 12

Whipped feta butter, artichoke and red pepper hummus, warm marinated olive blend

ARANCINI • 12

Hand-rolled risotto balls with four-cheese house blend, rice flour, and thick pomodoro sauce. Gluten-free

CHEESE PLATE FOR TWO • 19

3 types of chefs choice of cheese, warm baguette, mixed olives, fruit spread, seasonal nuts, pickled beets, apple with honey

WARM CRAB DIP • 17

Crab, goat cheese, spinach, served with seasonal crostini and lemon

## bowls & salads

AUTUMN COBB  • 14

Blend of greens, blue cheese, bacon, hard-boiled egg, roasted butternut squash, toasted pumpkin seeds, dried cranberries, tossed in 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

Four 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

## plates

MIRBEAU BURGER • 19

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

OVEN-ROASTED TURKEY  • 18

Sliced turkey, crispy bacon, lettuce, tomato, cranberry aioli, avocado spread, baguette

FRENCH MELT • 19

Cabernet wine braised beef, caramelized onions, Gruyere cheese, horseradish aioli, toasted baguette

CHICKEN SALAD CROISSANT • 18

Chicken salad, diced apple, dried cranberries, candied walnuts, lettuce, red onion, tomato

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

SEARED SALMON FILET  • 25

Seared salmon, farro, garlic spinach, chardonnay butter caper sauce

AIRLINE CHICKEN  • 24

Frenched chicken breast seared skin-on, butternut squash risotto, sautéed mushrooms

All sandwiches come with hand-cut fries.

Substitute chef's vegetables, side salad, lemon rosemary parmesan fries or truffle fries for \$1

## vegan

GARLICY TOFU • 17

Marinated tofu, toasted garlic herb sauce, roasted red peppers, spinach, cavatapi pasta, panko crumbs

WILD MUSHROOM RISOTTO • 16

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

PETITE BISTRO • 12

Field greens, cucumber, onions, tomatoes, farro, pickled beets, oil and balsamic vinegar

## additions

Chicken • 7

Shrimp • 9

Salmon • 12

Marinated Garlic Tofu • 5

HEALTHY CHOICE = 

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.