

# Le Bistro & Wine Bar

## STARTERS

SOUP DU JOUR • 10

FRENCH ONION • 12

CORN CRAB DIP • 19

*Grilled leeks, corn, feta, crab, warm baguette*

ARANCINI • 14

*Hand-rolled risotto with four-cheese house blend, basil pistou, pomodoro sauce [gluten free]*

BAKED FONTINA • 17

*Fontina, ricotta, balsamic reduction, basil pistou, pomodoro sauce, grilled flatbread*

CHEESE PLATE FOR TWO • 19

*Three cheeses, marinated olives, fruit spread, candied walnuts, house-made pickles, apples & honey, warm baguette*

## SALADS

AHI TUNA SALAD • 22

*Grilled tuna, cucumber, carrots, pickled red onion, mixed greens, chimichurri, cilantro-lime citronette*

SOUTHWEST SHRIMP BOWL • 19

*Grilled shrimp, avocado, corn, cherry tomato, red onion, crispy black beans, mixed greens, chipotle ranch*

APPLE, BEET & GOAT • 15

*Apples, roasted beets, goat cheese, candied walnuts, mixed greens, balsamic vinaigrette*

CAESAR • 13

*Romaine hearts, herbed croutons, Parmesan crisp, creamy Caesar dressing*

MEZZE PLATE • 15

*House-made hummus, marinated olives, artichoke hearts, roasted red peppers, cherry tomato, cucumber, mixed greens, lemon citronette, grilled flatbread*

ADDITIONS

*Chicken • 8 Shrimp • 10 Salmon • 12 Tuna • 12*

## SIDES

CLASSIC HAND-CUT FRIES • 6

TRUFFLE & PARMESAN HAND-CUT FRIES • 7

CHEF'S VEGETABLES • 6

SIDE SALAD • 6

## SANDWICHES

MIRBEAU BURGER • 21

*8oz local beef burger, brioche bun, Gruyère, portobello, caramelized onion, mixed greens, truffle aioli*

OVEN ROASTED TURKEY • 18

*Roasted turkey, bacon, avocado, tomato, romaine, sun-dried tomato aioli, sliced ciabatta*

CHICKEN SALAD CROISSANT • 18

*Diced chicken, cucumber, celery, house pickles, dill, lettuce, red onion, tomato*

VEGETARIAN PANINI • 17

*Marinated eggplant, portobello, sun-dried tomato, basil pistou, cheddar, arugula, sliced ciabatta*

CROQUE MADAME • 18

*Shaved ham, Dijon mustard, bechamel, Gruyère, fried egg, sliced ciabatta*

*All sandwiches come with hand-cut fries.*

*+1 for truffle fries, chef's vegetables, or side salad*

## PLATES

SALMON FILET • 29

*Pan seared salmon, goat cheese mousse, herbed orzo, dill, capers, arugula, tomato, cucumber*

BISTRO FLATBREAD • 18

*Prosciutto, apples, red onion, cheddar, goat cheese, bechamel, arugula, cabernet reduction*

AVOCADO TOAST • 17

*Fried egg, bacon, feta, arugula pesto, roasted tomatoes, sliced ciabatta, mixed greens*

SWEET PEA & ASPARAGUS RISOTTO • 18

*Sweet pea, asparagus, roasted garlic, lemon, herbed olive oil, arugula [gluten free & vegan]*

BRAISED CHICKEN • 27

*Braised bone-in chicken thigh, asparagus, sweet potato-goat cheese gratin, fresh herbs, lemon beurre blanc*

*In an effort to provide the best product for our guests and to support local farmers, we are committed to sourcing local and/or sustainable ingredients whenever possible.*

*Chef de Cuisine Max Butler*

*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

*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.*