

Le Bistro & Wine Bar

Starters

SOUP DU JOUR • 6

FRENCH ONION • 8

BEER-BATTERED ARTICHOKEs • 8

Skewered artichokes dipped in house-made seasoned beer batter served with house-made sriracha crème

CROSTINI & DIPS • 8

CHOICE OF TWO / SERVED WITH CROSTINI
crab & spinach - roasted red pepper & artichoke
hummus - olive tapenade

CHEESE PLATE FOR TWO • 17

Seasonal fruits, quince jam, local honey, crostini,
chef's choice of cheese

SHRIMP COCKTAIL • 10

Cocktail sauce, fresh lemon, oyster crackers

CALAMARI • 14

Point Judith calamari, seasoned cornmeal crust, fra diavolo

Bowls & Salads

COBB SALAD • 14

Bibb lettuce, avocado, farm fresh egg, bacon, chicken, granny apples, crumbled bleu, honey apple vinaigrette

FRENCH COUNTRY PICNIC SALAD • 15

Arcadian greens, seasonal vegetables, farm fresh egg, chicken pesto salad, fresh fruit, brie, toasted croissant, sherry vinaigrette

CAESAR SALAD • 10

Shredded romaine, herbed croutons, parmesan, anchovies, creamy house Caesar

BLACKENED SHRIMP BOWL • 16

Spiced farro, roasted peppers, grilled avocado, baby spinach, marinated artichokes, cilantro lime vinaigrette

SEARED AHI TUNA BOWL • 17

Pickled red onion, blistered cherry tomatoes, sliced avocado, wakimi salad, baby greens, tri-color quinoa, crispy chickpeas, blood orange vinaigrette

SALMON BOWL • 17

Aztec wild grain blend, blistered cherry tomatoes, arugula, grilled asparagus, green beans, grilled pita, lemon vinaigrette

additions

Chicken • 6

Salmon • 10

Shrimp • 9

Steak • 10

Plates

MIRBEAU BURGER • 15

8oz prime beef patty, brioche bun, caramelized onions, Roasted portobello cap, melted Gruyère

VEGAN BURGER • 15

Beyond meat burger, cucumber carrot slaw, sherry vinaigrette, brioche bun

OVEN-ROASTED TURKEY • 14

Roasted turkey, crispy bacon, lettuce, tomato, herbed mayo and avocado spread, toasted baguette

FRENCH DIP • 16

Sliced roast beef, caramelized onions, melted Gruyère, au jus, baguette

CHICKEN SALAD CROISSANT • 14

Basil chicken salad, diced apple, dried cranberries, candied walnuts, bibb lettuce, red onion, tomato

STEAK FRITES • 22

Tender hanger steak, basil chimichurri, hand-cut truffle fries

SHRIMP RISOTTO • 18

Seared shrimp, cheesy risotto, diced roasted asparagus

CRISPY SALMON • 20

Wilted spinach, dill beurre blanc, lemon, crispy fingerlings

Sandwich options above come with house-made pickles & choice of truffle fries or kettle chips.

Flatbreads

MEDITERRANEAN • 12

Diced mixed olives, artichokes, cherry tomatoes, feta, parsley

THE BIG APPLE • 12

Sliced apples, cheddar cheese, caramelized onions, bacon

SHRIMP SCAMPI • 14

Baby shrimp, white wine garlic butter sauce, parsley, roasted red peppers, Parmesan cheese

sides

CHEF VEGETABLE • 6

TRUFFLE FRIES • 6

SIDE SALAD • 6

PLEASE ASK YOUR SERVER ABOUT MENU ITEMS THAT CAN BE MADE VEGETARIAN OR GLUTEN-FREE

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.