

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, sriracha aioli

CROSTINI & DIPS • 10

CHOICE OF TWO / SERVED WITH CROSTINI

Olive tapenade - bruschetta - roasted red pepper & artichoke - or hummus

GUAC & SALSA  • 10

Served with corn tortilla chips

CHEESE PLATE FOR TWO • 18

Apple, olives, roasted red peppers, candied walnuts, jam, honey, warm baguette, chef's selection of cheeses

SHRIMP COCKTAIL  • 12

Cocktail sauce, fresh lemon

WARM CRAB DIP • 14

Crab, goat cheese, spinach, panko breadcrumbs

DEVEILED EGGS • 8

House seasoned, topped with paprika & capers

CRUDITÉ PLATTER  • 12

Carrot, celery, cucumber, roasted tomatoes, ranch, sriracha aioli, lemon honey vinaigrette

Bowls & Salads

COBB SALAD  • 12

Mixed greens, spinach, romaine, farm fresh egg, bacon, sliced apple, crumbled bleu, butternut squash, honey cider vinaigrette

FRENCH COUNTRY PICNIC • 16

Arcadian greens, seasonal vegetables, farm fresh egg, basil chicken salad, fresh fruit, Brie, toasted croissant, sherry vinaigrette

CAESAR SALAD  • 11

Romaine, herbed croutons, parmesan, Caesar

AUTUMN MIX SALAD  • 14

Arcadia mix greens, beets, goat cheese, candied walnuts, berry vinaigrette

BLACKENED SHRIMP BOWL  • 18

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

SEARED AHI TUNA BOWL  • 18

Pickled red onion, roasted cherry tomatoes, avocado, wakame salad, baby greens, tri-color quinoa, crispy chickpeas, blood orange vinaigrette

additions

Chicken • 6

Beyond Beef • 10

Salmon • 10

Shrimp • 10

Plates

MIRBEAU BURGER • 16

8oz house beef patty, brioche bun, caramelized onions, roasted mushrooms, melted Gruyère, with French fries

BEYOND BURGER  • 16

Beyond meat burger, cucumber carrot slaw, sherry vinaigrette, gluten-free bread, with French fries

OVEN-ROASTED TURKEY • 16

Turkey, crispy bacon, lettuce, tomato, herbed mayo and avocado spread, baguette, with French fries

FRENCH DIP • 16

Sliced roast beef, caramelized onions, melted Gruyère, au jus, baguette, with French fries

CHICKEN SALAD CROISSANT • 16

Basil chicken salad, diced apple, dried cranberries, candied walnuts, lettuce, red onion, tomato, with French fries

AVOCADO TOAST • 15

Croissant, avocado, tomato, sunny side egg, feta, bacon

SHRIMP RISOTTO • 19

Seared shrimp, cheesy risotto, roasted chef's vegetables

CRISPY SALMON  • 23

Sautéed spinach, dill beurre blanc, lemon, crushed fingerling potatoes

CHAMPAGNE CHICKEN  • 18

Grilled chicken sautéed in buttery mushrooms, champagne, finished with a house seasoned light cream sauce, potato coins, asparagus

Substitute French fries for chips, side salad, roasted vegetables, or \$1 for truffle fries

Flatbreads

MEDITERRANEAN • 13

Mixed olives, artichokes, cherry tomatoes, feta, Parmesan cheese

FALL FESTIVAL • 13

Butternut squash, bacon, cheddar, olive oil, green apples, cinnamon sprinkle

SHRIMP SCAMPI • 15

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

sides

Chef Vegetable  • 6

Truffle Fries • 6

Side Salad  • 6

Mixed Fruit  • 4

Kettle Chips • 4

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, or egg may increase your risk of food-borne illness.