

S' Bistro

Appetizers

Baked Brie and Roasted Garlic

Served with toast points and a blueberry relish

Baby Field Green Salad

Topped with toasted spiced walnuts, gorgonzola, pear chips and a light balsamic vinaigrette

Jumbo Gulf Shrimp

Sautéed and presented in a lemon, garlic, butter sauce

Sautéed Wild Mushrooms

A medley of wild forest mushrooms glazed in a white wine sauce with fresh herbs

Shaved Proscutto Caesar

Tossed with a creamy lemon-anchovy, parmesan tuilie, and Chef Brian's million dollar croutons

Insalata Caprese

Tomato, basil, fresh mozzarella, roasted black pepper, drizzled with extra virgin olive oil and 10-year old balsamic glaze

Soup Du Jour

Entrees

The Summer Club

Sliced maple turkey breast, applewood bacon, green leaf lettuce, tomato, avocado, and a light yogurt mayo, served on toasted sourdough, with a side of cool summer slaw

S' Bistro Beef Sandwich

Slow roasted beef, marinated in red wine, garlic, herbs, and Balsamic vinegar, thinly sliced and piled on a toasted whole wheat roll, garnished with blackened sweet pepper, served with a side of potato salad

Christine's Big Beef

A hand formed choice burger grilled just right – topped with our own cumin-chipotle ketchup, served on a whole wheat roll with red onion, green leaf lettuce, tomato, and a side of fries

Grilled Veggie Focaccia

Marinated grilled vegetables, stacked on toasted focaccia, served with a side of greens

Pasta Pasta

A daily kitchen inspiration – please ask your server

Timbale of Vegetables

Marinated vegetables, broccolini, and grilled polenta, served with a warm tomato coulis and crispy leeks

New York Steak Sandwich

Grilled and served open-faced with a three peppercorn sauce, potato "fries" and tobacco onions

Baked Salmon

Always fresh, served on a crustless quiche of zucchini, potato, and oven dried tomatoes topped with crispy leeks and an orange beurre blanc

Stuffed Chicken Breast

Filled with proscuitto, spread with chevre, fresh basil and mint, rolled and sliced.
Served on a red beet risotto and garnished with seasonal vegetables

Ahi Tuna

Marinated in soy, wasabi, garlic, grilled rare and served with cous cous and field greens, topped with crispy soba, sesame, and diakon sprouts

Filet Mignon

Served with a ragout of wild mushrooms in a rich bourbon demi glaze, with yam-butternut puree, red onion jam and seasonal vegetables

Desserts

Artisanal Cheese Plate

Parmesan with a spicy tomato jam and sweet marjoram
Goat Brie with sparkling wine terrene
Cranberry stilton with wild flower honey and marcona almonds

Cheesecake

Pumpkin with blueberry compote and maple anglaise

Tiramisu

Served in a martini glass

Chocolate Cake

Moist, with dark chocolate mousse covered in rich ganache, served with cappuccino ice cream

Apple Tart Tatan

Flakey puff pastry layers with caramelized apples in between, served with cinnamon vanilla ice cream

Banana Brandy Crème Brulee

Beverages

Coke
Diet Coke
Dr. Pepper
Sprite

Cranberry Juice
Orange Juice

Espresso
Coffee

San Pellegrino Sparkling Water
English Mineral Hildon Drinking Water