

# The Bistro & Wine Bar DINNER

## LES SOUPES

FRENCH ONION SOUP | 10

SOUP DU JOUR | 10

## LES SALADES

WARM MUSHROOM | 11

Roasted Red Peppers, Crispy Egg, Artichoke Hearts,  
Goat Cheese, Whole Grain Mustard Vinaigrette

BISTRO | 10

Baby Greens, Shaved Baby Vegetables, Roasted Shallots,  
Balsamic Vinaigrette

ROMAINE | 10

Romaine Lettuce, Parmesan Vinaigrette, Sourdough Croutons,  
White Anchovies

BEET | 14

Baby Beets, Arugula, Vermont Creamery Chèvre,  
Toasted Sourdough Croutons, Sherry Vinaigrette

CAPRESE | 14

Vine-Ripe Tomatoes, Rainbow Cherry Tomatoes, Vincotto,  
EVOO, Fresh Basil, Maldon Sea Salt

ADD-ONS

Chicken | 6 Salmon | 8 Steak | 9

## HORS D'OEUVRES

BUTTERMILK-BRINED CALAMARI | 14

Point Judith Calamari, Cornmeal Crust, Lemon Aioli,  
Fines Herbes, Pickled Red Onions

ROASTED OYSTERS | 19

Local "Plymouth Rock" Oysters, Pancetta, Fennel Pollen, Chive Fondue

RAW OYSTERS | 18

Local "Plymouth Rock" Oysters, Champagne Mignonette,  
Cocktail Sauce, Lemon

MUSSELS MARINIÈRES | 14

Local Mussels, Beurre Blanc, Fines Herbes, Grilled Country Bread

STEAK TARTARE | 14

Beef Dou, Parmesan, Arugula, Housemade Lavash

ARTISANAL CHEESE PLATE | 18

Local Honey, Seasonal Garnishes

CHARCUTERIE PLATE | 19

Selection of Salami and Cured Meats, Pickled Onions,  
Housemade Lavash, Accoutrements

SPRING PEA CROQUETTES | 12

Pea Shoots, Roasted Garlic Aioli

GRILLED LAMB RIB CHOPS | 16

Mint Pistou, Toasted Hazelnuts

BRUSCHETTA BOWL | 14

Vine-Ripe Tomatoes, Balsamic, EVOO, House-Baked Baguette

## ENTRÉES

STEAK FRITES | 29

Grilled Flat Iron, Hand-Cut Fries, Creamed Spinach

BISTRO BURGER | 17

Brioche Bun, Gruyère, Roasted Portobello, Caramelized Onions,  
Hand-Cut Fries

PAN-SEARED SEA SCALLOPS | 32

Cauliflower Purée, Peas & Carrots, Crispy Polenta Croutons

GRILLED LOCAL SWORDFISH | 28

Braised Greens, Roasted Fennel Soubise,  
Shaved Fennel and Orange Salad

POTATO-CRUSTED SALMON | 26

Sautéed Spinach, Lemon Beurre Blanc, Fingerling Potatoes

ROASTED HALF CHICKEN | 28

Classic Velouté, Baby Carrots, Torn Oyster Mushrooms,  
Pearl Onions, Fingerling Potatoes

SURF AND TURF | 48

Grilled Beef Tenderloin, Local Lobster Tail, Grilled Asparagus,  
Robuchon Potatoes, Sauce Béarnaise

PAPPADELLE PASTA | 32

Citrus Beurre Fondue, Local Lobster, Asparagus, Roasted Cherry  
Tomatoes, Fresh Basil

TUNA "NIÇOISE" | 28

Warm Fingerling Potato Salad, Haricots Verts,  
Niçoise Olives, Cherry Tomatoes, Sherry Vinaigrette

## SIDES

Hand-Cut Fries | 8

Mashed Potatoes | 8

Haricots Verts | 8

Parmesan Risotto | 8

Creamed Spinach | 8

  
MIRBEAU  
INN & SPA

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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.

Please note: Our policy is that an 18% gratuity  
will be added to all parties of six or larger.