

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 and Balsamic Vinaigrette

FORK AND KNIFE ROMAINE | 10

Artisanal Romaine Lettuce, Parmesan Vinaigrette,
Sourdough Croutons, White Anchovies

BUTTER LEAF LETTUCE | 11

White Wine Poached Pears, Bleu Cheese,
Candied Walnuts, Shaved Red Onions,
Tarragon Vinaigrette

PEAR AND ENDIVE | 11

Endive, Frisée, Grapefruit Segments,
Toasted Almonds, Cranberry Vinaigrette

ADD-ONS

Chicken | 6 Salmon | 8 Steak | 9

HORS D'OEUVRES

CRAB BEIGNETS | 14

Black Pepper Aioli

DUCK CONFIT RILLETES | 12

Pulled Duck Leg, Brandy, Pickled Red Onions, Grilled Sourdough

WARM OLIVES | 9

Breaded Crispy Mixed Olives, Pickled Peppers, Garlic Aioli

BUTTERMILK-BRINED CALAMARI | 14

Point Judith Calamari, Cornmeal Crust, Lemon Aioli, Fines Herbes, Pickled 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 Sourdough

STEAK TARTARE | 14

Beef Duo, 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

GRILLED LAMB RIB CHOPS | 12

Mint Pistou, Toasted Hazelnuts

ENTRÉES

BRAISED LAMB SHANK | 29

Toasted Barley and Mushroom Risotto, Crispy Onions

PARMESAN-CRUSTED MURRAY'S CHICKEN BREAST | 28

Parmesan Risotto, Roasted Cherry Tomatoes, Basil

PAN ROASTED DUCK BREAST | 32

Roasted Root Vegetables, Stone Fruit Chutney, Fingerling Chips

BUTTERMILK-BRINED FRIED CHICKEN | 27

Pommes Purée, Housemade Hot Sauce, Haricot Verts

SURF AND TURF | 48

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

STEAK FRITES | 29

Grilled Flat Iron, Hand-Cut Fries, Creamed Spinach

BISTRO BURGER | 17

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

POTATO-CRUSTED SALMON | 26

Sautéed Spinach, Lemon Beurre Blanc, Fingerling Potatoes

TUNA "NIÇOISE" | 28

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

PAN SEARED SEA SCALLOPS | 32

Roasted Brussels Sprouts, Pomegranate Seeds,
Brown Butter, Toasted Pumpkin Seeds

GRILLED LOCAL SWORDFISH | 28

Braised White Beans, Capers, Golden Raisins,
Lemon Segments, Sourdough Croutons

SIDES

Hand-Cut Fries | 8

Mashed Potatoes | 8

Haricots Verts | 8

Parmesan Risotto | 8

Creamed Spinach | 8



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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.

In the interest of customer service for all our guests, we can provide itemized separate
checks for parties of up to six. Groups of seven or more will be charged an 18% gratuity.