

# Dinner

# The Bistro & Wine Bar

## LES SOUPES

FRENCH ONION SOUP • 10

SOUP DU JOUR • 10

## LES SALADES

BURRATA • 13

*Blistered Cherry Tomatoes, Fresh Basil, Grilled Sourdough, Vincotto*

WARM MUSHROOM • 12

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

BISTRO • 10

*Baby Greens, Shaved Baby Vegetables, Roasted Shallot & Balsamic Vinaigrette*

FORK & KNIFE ROMAINE • 10

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

ADD-ONS

Chicken • 6    Salmon • 8    Shrimp • 8    Steak • 9

## SIDES

Hand-Cut Fries • 8    Sweet Corn Risotto • 8

Mashed Potatoes • 8    Asparagus • 8

Haricots Verts • 8

## HORS D'OEUVRES

WHOLE GRILLED PRAWNS • 18

*Seared Polenta Cake, Old Bay Aioli*

SUMMER ROLL • 13

*Julienne Vegetables and Sprouts, Mint & Cilantro, Grilled Peach Purée*

HOUSE-CURED SALMON TOAST • 16

*Housemade Ricotta, Pickled Red Onions, Fried Capers, Chive Crème Fraîche*

TUNA TARTARE • 16

*Smashed Avocado, Radish, Cucumber, Ponzu Dipping Sauce*

BUTTERMILK-BRINED CALAMARI • 14

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

ICED 'PLYMOUTH ROCK' OYSTERS • 18

*Champagne Mignonette, Cocktail Sauce, Lemon*

ROASTED OYSTERS • 19

*Local 'Plymouth Rock' Oysters, Panko, Pancetta, Fennel Pollen, Chive Fondue*

MUSSELS MARINIÈRES • 14

*Local Mussels, Beurre Blanc, Fines Herbes, Grilled Sourdough*

"BEEF DUOX" STEAK TARTARE & CARPACCIO • 14

*Arugula, Parmesan, Housemade Lavash*

ARTISANAL CHEESE PLATE • 18

*Daily Selection of Four Cheeses, Local Honey, Seasonal Garnishes*

CHARCUTERIE PLATE • 19

*Selection of Salami & Cured Meats, Pickled Onions, Crostini, Accoutrements*

## ENTRÉES

ROASTED RACK OF LAMB • 34

*Baby Beets, Cheddar Cheese Soft Polenta, Crispy Onions, Pan Jus*

PAN-SEARED HALIBUT • 32

*Sun Burst & Patty Pan Squash, Snap Peas, Buttermilk & Pea Purée*

PAPPARDELLE PASTA WITH LOCAL LOBSTER • 29

*Asparagus, Cherry Tomatoes, Beurre Blanc, Fresh Basil*

SEARED SEA SCALLOPS • 32

*Sweet Corn Risotto, North Country Smokehouse Bacon, Crispy Shallots*

PAN-ROASTED STATLER CHICKEN • 28

*Fingerling Potatoes, Baby Carrot & Asparagus Hash with Broken Sherry Vinaigrette*

STEAK FRITES • 29

*Grilled Flat Iron, Hand-Cut Fries, Vine-Ripened Tomato Salad*

SURF & TURF • 48

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

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, Haricots Verts, Niçoise Olives, Cherry Tomatoes, Sherry Vinaigrette*

MIXED VEGETABLE 'STACK' • 25

*Grilled Eggplant, Roasted Portobello, Asparagus, and Tomato Ragu with Toasted Farro*

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

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.



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