

Le Bistro & Wine Bar

STARTERS

BEER BATTERED ARTICHOKE SKEWERS (V) • 6

Skewered artichokes dipped in an house-made seasoned beer batter served with a house-made sracha crème

CRUSTINI & DIPS (GF) • 6.50

Choice of two: hummus, olive tapenade, crab spinach, smoked salmon served with crostini or kettle chips

CHEESE PLATE FOR TWO (GF) • 16

Seasonal fruits, quince jam, local honey, crustini, chef's choice of cheese

CHARCUTERIE BOARD FOR TWO (GF) • 18

Grain mustard, pickles, sliced apples, mixed olives, sliced herbed baguette chef's choice of cured meats, country pate

CALAMARI • 13

Point Judith calamari, seasoned cornmeal crust, garnished with arugula served with lemon aioli

GRILLED LAMB LOLLIPOPS (GF) • 14

Three grilled in-house marinated lamb lollipops, petit potato salad, mint chimichurri

SOUPS & SALADS

SOUP DU JOUR • 6

FRENCH ONION SOUP • 8

HARVEST COBB (GF) • 12

Bib lettuce, grilled chicken, butternut squash, apple, hardboiled egg, dried cranberries, toasted glazed walnuts, honey cider vinaigrette

FRENCH COUNTRY PICNIC • 13

Arcadian greens, seasonal vegetables, farm fresh egg, chicken pesto salad, fresh fruit, brie, toasted croissant, sherry vinaigrette

WARM MUSHROOM • 13

Sautéed crimini and hen of the wood's mushrooms, roasted red peppers, artichokes, goat cheese, crispy soft-boiled egg, sherry vinaigrette

NIÇOISE • 16

Seared sliced ahi tuna, sautéed fingerling potatoes, haricot verts, olives, cherry tomatoes, lemon pepper vinaigrette

CAESAR • 10

Shredded romaine, herbed croutons, parmesan, anchovies, creamy house Caesar

KING LOUIE (GF) • 14

Seasonal vegetables, bib lettuce, avocado, shrimp salad, remoulade dressing

ADDITIONS

Chicken • 6 Salmon • 8 Shrimp • 9 Beyond Beef (V) • 7

FLATBREADS

MEDITERRANEAN • 10

Diced mixed olives, artichokes, cherry tomatoes, feta, parsley

THE BIG APPLE • 10

Sliced apples, cheddar cheese, caramelized onions, bacon

TRIO COCHON • 10

Tomato Provençal, saucisson sec, bacon, crispy ham, gruyère cheese

SHRIMP SCAMPI • 10

Baby shrimp, white wine garlic butter sauce, parsley, Parmesan cheese

ENTRÉES

STEAK FRITES (GF) • 18

Tender hanger steak, basil chimichurri, hand-cut truffle fries

BONELESS SHORT RIBS (GF) • 21

Chef-inspired braised boneless short ribs, roasted butternut squash, French-style gratin potato

SHRIMP RISOTTO • 14

Diced seared shrimp, cheesy risotto, diced roasted asparagus

POMME CRUSTED SALMON • 21

Seared potato-crusting salmon, citrus risotto, sautéed spinach

PASTA CRÈME • 13

Light cream sauce, angel hair pasta, sautéed spinach, mushrooms

TOMATO PROVENÇAL (V) • 15

House-made tomato Provençal sauce, spaghetti, toasted baguette

ADDITIONS

Chicken • 6 Salmon • 8 Shrimp • 9 Beyond Beef (V) • 7

SANDWICHES

Each item comes with the choice of hand-cut truffle fries or kettle chips, and house-made pickles. (GF) option: Sandwich bread replaced with lettuce wraps

MIRBEAU BURGER • 15

8oz prime beef patty, brioche bun, caramelized onions, roasted portabella cap, melted gruyère

SALMON BURGER • 14

Salmon burger blended with fresh herbs and spices, grilled brioche bun, in-house tartar sauce, seaweed salad, pickled red onions

VEGAN BURGER (V) • 12

Beyond meat burger, cucumber carrot slaw, sherry vinaigrette, brioche bun

OVEN-ROASTED TURKEY • 12

Roasted turkey, crispy bacon, lettuce, tomato, herbed mayo and avocado spread, toasted baguette

MONTE CRISTO • 12

Egg battered brioche toast, sliced ham and turkey, sliced gruyère and cheddar cheese

CHICKEN CORDON BLEU • 14

Grilled chicken, shaved ham, gruyère cheese, brioche bun, sauce mutarde

CHICKEN SALAD CROISSANT • 12

Chicken salad, diced apple, dried cranberries, candied walnuts, bib lettuce, red onion, tomato

POULET COCHON • 14

Shredded chicken, salami, arugula, lemon aioli, avocado spread, red onion, brioche bun

JAMBON FROMAGE • 12

Ham, brie cheese, herbed mayo, cucumbers, toasted baguette

FRENCH TURKEY • 12

Roasted turkey, spinach, cheddar cheese, tomato, pesto mayo, toasted croissant

SIDES

Butternut squash • 3

Sautéed vegetables • 4

Haricot verts • 3

Truffle chips • 6

Truffle fries • 3

Risotto • 5

Side salad • 4

(V) Vegetarian (GF) Gluten-free

Please ask your server about menu items that can be made vegetarian or gluten-free.

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.

Spa Mirbeau

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