



GRAND BISTRO

STARTERS

Meatball Pomme Aligot \$14

Hand-mixed Wagyu Beef and Berkshire Pork Meatball, Marinara, Cheesy Potato Puree

Philly Cheesesteak Egg Rolls \$17

Thinly Sliced Rib Eye Steak, Bell Peppers, Onions, Cheese Wiz

Lobster Stuffed Mushrooms \$18

Bearnaise Drizzle

Pacific Shrimp Cocktail \$18

Aromatic Broth Poached Shrimp, White & Red Cocktail Sauce, Grilled Lemon

Maryland-Style Crab Cakes \$18

Jumbo Lump Crab Meat, Old Bay Seasoning, Remoulade Sauce

SALAD

Caesar Salad \$10

Romaine, White Anchovies, Pecorino Cheese, Crouton, Creamy Caesar Dressing

Bistro Salad \$10

Mixed Greens, Heirloom Tomato, Cucumber, Carrot, Crouton, Choice of Dressing

Steakhouse Wedge Salad \$12

Crisp Iceberg Wedge, Crispy Bacon Crumbles, Diced Tomatoes, Blue Cheese Dressing

SOUP

French Onion \$10

Beef Broth, Caramelized Onions, Gruyere Cheese, Crouton

SIDES

Jumbo Idaho Baked Potato \$10

Chives, Bacon, Sour Cream, Cheese, Butter

Buttery Mashed Potato \$10

Truffled Shoestring Fries \$10

Parmesan Cheese, Truffle Oil

Lobster Mac & Cheese \$20

Campanelle, Monterey Cheese Sauce, Chunks of Cold Water Lobster

Grilled Asparagus \$10

Hollandaise or Lemon Butter

Creamed Corn \$10

Tender Sweet Corn in a Creamy Seasoned Sauce

ENTREES

16oz New York * \$70

16oz Rib Eye * \$68

8oz Filet Mignon * \$65

ENHANCEMENTS

Oscar Style \$15

Crab, Asparagus, Bearnaise

Shrimp Scampi \$18

White Wine, Garlic

8oz Steamed Cold Water Lobster Tail MKT

Drawn Butter, Lemon Wedge

CHEF'S FEATURES

Japanese Hokkaido Sea Scallops \$48

Pan Seared, Lemon Vinaigrette, Smashed Potatoes, Charred Broccolini

Cedar Plank Norwegian Atlantic \$40

Salmon

Center Cut Fillet, Herb Butter, Smashed Potatoes, Charred Broccolini

Pan-Roasted Airline Chicken \$42

Breast with Jumbo Shrimp

Campanelle Pasta, Creamy Alfredo Sauce, Garlic Ciabatta Toast

DESSERT \$12

Chef's Selection

Gourmet Carrot Cake

New York Style Cheesecake

Strawberry Coulis

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Be aware that cross contamination of allergens is possible.*

