

Starters & Salads

Chilled Shrimp Cocktail

housemade cocktail sauce and fresh lemon \$14.95

Palm Springs Salad

mixed greens tossed with grilled chicken, avocado, sliced green apple, raisins, dates and Mandarin oranges, drizzled with a raspberry vinaigrette \$14.95

Blue Iceberg

a wedge of iceberg lettuce with crumbled bleu cheese, bacon and bleu cheese dressing \$10.95

Caesar

crispy romaine hearts with fresh parmesan and garlic croutons \$10.95
with grilled chicken \$14.95 with grilled shrimp \$16.95

Signature Crab Cakes

served with a stone ground mustard sauce \$13.95

Spicy Calamari

lightly curried calamari fried golden brown, served with a spicy remoulade and sweet and sour chili sauce \$13.95

Seared Ahi Tuna

thinly sliced and served rare on a crispy wonton with pickled ginger, seaweed salad and wasabi aioli \$13.95

Entrées

Roasted Eggplant Ravioli

pillows of pasta stuffed with roasted eggplant, peppers and mozzarella cheese, topped with roasted pepper coulis \$19.95

Char-Broiled New York Steak

caramelized shallot and Merlot mashed potatoes, fresh seasonal vegetables and finished with a port wine demi-glace \$29.95

Pappardelle Pasta with Shrimp and Mussels

sauteed gulf shrimp and mussels tossed with garlic, tomato, fresh basil and white wine \$24.95

Le Bistro d'hôtel

FRENCH BISTRO CLASSICS

Appetizers

Onion Soup \$3.95

Baked with Gruyère Cheese

Endive Salad \$6.95

Belgium Endive and Mesclun Greens with Walnuts and Crumbled Roquefort Cheese in a Balsamic Vinaigrette

Mussels Two Ways \$13.95

Spinach, Tomato, Garlic and Cream - or - Garlic, Shallots, Thyme and White Wine

Pommes Frites \$5.95

With a Dijon Aioli and a Lemon Garlic Mayonnaise

Entrées

Roasted Half Chicken \$21.95

With Yukon Mashed Potatoes and Haricot Vert

Bistro Steak with Caramelized Shallots \$23.95

Served with Traditional Pommes Frites

Short Ribs \$24.95

Braised in Beer and Red Wine on Wilted Spinach and Polenta Cakes

Desserts

Crème Brûlée Cheesecake \$6.95

A Layered Vanilla Bean Crème Brûlée atop the lightest of Cheesecakes

Chocolate Filled Soufflé \$6.95

Dense Chocolate Cake filled with Chocolate Ganache

Cocktails

Parisian Spritzer

St. Germain Elderflower Liqueur with Brancott Sauvignon Blanc

Side Car

A Classic, Remy Martin V.S.O.P Cognac and Cointreau Orange Liqueur

Desserts

Walnut Fudge Brownie

served with vanilla häagen-dazs \$6.95

Old Fashioned Bread Pudding

baked with raisins and cinnamon \$6.95

Fried Banana Split

a trio delight of chocolate, vanilla and strawberry häagen-dazs \$6.95

Frangelico Hazelnut Crème Brulee \$6.95

**Food Statement Advisory - Thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let us know your preferences.*