

Bistro at the Mansion Menu

Starters

Salad de Cuisine • 7.50

Classic Caesar Salad • 7.50

Sizzling Filet Steak Caesar Entrée Salad • 19.50

Chefs Soup • 8.50

Quick Sautéed Shrimps • Appt 15.50 • Entrée 29.50

On creamy mashed potatoes with lobster sauce & fried leeks

Portabella Mushroom Ravioli • Appt 14.50 • Entrée 25.50

With creamy mushroom sauce & Truffle Oil

Ahi Tuna "poke" Cocktail • 16.50

"Hawaiian Style" seasoned seaweed with diced Ahi, mango & avocado. Garnished with red tobiko caviar & ponzu sauce.

Served with won-ton chips.

Sticky Shrimp Cocktail • 15.50

Entrées

Includes choice of soup or salad,

fresh Artisan Sugar Pine Bakery Rolls

8 oz. Filet Mignon of Beef • 36.50

6 oz. Petite Filet Mignon • 32.50

With french fries, Seasonal veggies

& ou pouver peppercorn sauce

Peppered Tuna Steak • 31.50

Seared ruby rare with steamed baby bok choy,

fried won-ton strips & ponzu sauce

Sautéed Chicken Breast • 24.50

With Lemon capper butter sauce, veggies & Potato Gnocchi

White Bean Risotto with duck confit

Appt 14.50 • Entrée 26.50

Grilled New Zealand Lamb Chops • 38.50

rubbed in rosemary, garlic, sea salt, pepper & olive oil
on a bed of sautéed spinach with mashed potatoes
drizzled with a red wine sauce

OSSO BUCO • 34.50

Slow braised hearty pork shank served
with Potato Gnocchi & seasonal veggies

Boneless Pork Chop • 23.50

Served with baked apples & port wine sauce,
roasted baby red potatoes & seasonal fresh vegetables.

California Paella • 29.50

A bistro favorite of assorted shellfish, white fish,

Spanish chorizo, chicken & saffron orzo

slowly baked in our signature bouillabaisse broth

Robert's Truffled Lobster Mac & Cheese

Appt 15.50 • Entrée 24.50

Seared Salmon • 24.50

Served with spinach, baby red potatoes & Dijon broth

Filet Tip Stroganoff • 28.50

With homemade noodles, forest mushrooms & red wine sauce

Chefs Five Course Menu • 67

Soup, Salad, Appetizer, Entrée & Dessert

Al Carte Items

Pellegrino Sparkling Water • 3.50

Coffee, Tea, Lemonade or Soft Drink • 1.80

Cappuccino, Espresso or Latte • \$3.50

Thomas F. Bicanic, Executive Chef

Robert Velasquez, Chef de Cuisine

Gratuities not included

Per Course Split Charge, if available • 6

Corkage Charge • 18