

Bistro at the Mansion Menu

Starters

Salad de Cuisine • 7.50

Classic Caesar Salad • 7.50 • Entrée 15.50

Add grilled chicken breast 3.50 or grilled large shrimp 5

Chefs Soup • Appt 8.50 • Entrée 11.50

Ask your server

Quick Sautéed Shrimps • Appt 14.50 • Entrée 29.50

On creamy mashed potatoes with lobster sauce & fried leeks

Portabella Mushroom Ravioli • Appt 13.50 • Entrée 24.50

With creamy mushroom sauce & Truffle Oil

Crispy fried Calamari with cherry peppers • 12.50

Served with spicy aioli dipping sauce

Entrées

Includes choice of soup or salad,
fresh Artisan Bakery rolls

Filet Mignon of Beef • 35.50

Petite Filet Mignon • 32.50

Served steak fries, Seasonal veggies
& our pover 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 & orzo pasta

Half Roasted Chicken • 17.50

With hand-cut steak fries

Rack of Lamb • 38.50

With olive crust on a bed of sautéed spinach
with garlic mashed potatoes & red wine sauce

OSSO BUCO • 34.50

Slow braised hearty pork shank served
with orzo pasta & seasonal veggies

Filet Mignon Sliders • 22.50

With caramelized onions & French fries

California Paella • 28.50

A bistro favorite of assorted shellfish, white fish,
Spanish chorizo, chicken & saffron orzo
slowly baked in our signature bouillabaisse broth

Sautéed Salmon • 24.50

Fresh herbs finished with shallot tomato & white wine cream sauce
Served with wild rice, seasonal veggies.

Imported Black Mussels • 26.50

with our own spicy Marinara sauce & Linguine

Chefs Five Course Menu • 65

Soup, Salad, Appetizer, Entrée & Dessert

Additional A la carte Items

Solé Sparkling or Icelandic Water • 3.50

Coffee, Tea, Lemonade or Soft Drink • 1.80

Cappuccino, Espresso or Latte • \$3.50

Thomas F. Bicanic, Executive Chef

Robert Velasquez, Sous Chef

Gratuities not included

Per Course Split Charge • 6

Corkage Charge • 18