

Bistro at the Mansion Menu

Starters

Salad dé Cuisine • 7.50

Classic Caesar Salad • 7.50

Chefs Soup • APPT 8.50 • Entrée 11.50

Ask your server

Quick Sautéed Shrimps • APPT 13.50 • Entrée 29.50

On creamy mashed potatoes with lobster sauce & fried leeks

Portabella Mushroom Ravioli • APPT 14.50 • Entrée 24.50

With creamy mushroom sauce & Truffle Oil

Desserts

Chocolate Croissant Pudding • 8.50

with Bourbon infused Crème Anglaise

Chefs Choice Dessert • 8.50

Ask your server

Additional A la carte Items

Solé Sparkling or Fiji Water • \$3.50

Coffee, Tea, Lemonade or Soft Drink • \$1.80

Chefs Five Course Menu • 65

Soup, Salad, Appetizer, Entrée & Dessert

Thomas F. Bicanic, Executive Chef

Robert Velasquez, Sous Chef

Gratuities not included

Per Course Split Charge • 6

Corkage Charge • 18

RESERVATIONS 909-878-9190

Entrées

Includes choice of soup or salad,
fresh LaBrea Bakery rolls

Filet Mignon of Beef • 34.50

Petite Filet Mignon • 31.50

Served with Potato Gratin, Seasonal vegies
& Redwine Sauce with dried black mission figs

Peppered Tuna Steak • 29.50

With bok choy & ponzu sauce

Sautéed Chicken Breast • 24.50

With Lemon capper butter sauce, veggies & Mashed Potatoes

Half Roasted Chicken • 16.50

With hand-cut french fries

Rack of Lamb • 36.50

With olive Crust on a bed

Of sautéed spinach with mashed potatoes & red wine sauce

OSSO BUCO • 32.50

With tri-color orzo & Seasonal vegies

Classic Beef Stroganoff • 22.50

Filet Mignon tips on egg noodles

Lobster Mac-n-Cheese • 25.50

With andalusien sausage

Sautéed Salmon • 24.50

With fresh herbs, wild Rice, seasonal vegies
topped with Cream Muscadet Sauce

Large Caesar Salad • 15.50

Add grilled salmon, grilled shrimp or

Sizzling steak • 22.50