

Bistro at the Mansion
Regular Saturday Night Menu

Starters

Salad de Cuisine • \$7.50

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Chefs Soup • \$7.50

Quick Sautéed Shrimps • \$12.50

Portabella Mushroom Ravioli • \$14.50

Desserts

Chocolate Croissant Pudding • \$7.50

with Bourbon infused Crème Anglaise

or

Chefs Choice Dessert • \$7.50

Additional A la carte Items

Solé Sparkling or Fiji Water • \$3.50

Coffee, Tea, Lemonade or Soft Drink • \$1.50

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Gratuities not included

Per Course Split Charge • \$6

Thomas F. Bicanic, Executive Chef

Robert Velasquez, Sous Chef

Entrees

Includes choice of soup or salad,
fresh LaBrea Bakery rolls

Quick Sautéed Shrimps • \$29.50

On creamy mashed potatoes
with lobster sauce & fried leeks

Filet Mignon of Beef • \$34.50

Petite Filet Mignon • \$31.50

Served with Potato Gratin, French green beans
& Redwine Sauce with dried black mission figs

Peppered Tuna Steak • \$29.50

with bok choy & ponzu sauce

Portabella Mushroom Ravioli • \$22.50

With creamy mushroom sauce & Truffle Oil

Airline Chicken Breast • \$24.50

With Lemon herb butter sauce, veggies & Mashed Potatoes

Rack of Lamb • \$36.50

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

Ossobuco • \$32.50

With tri-color orzo & seasonal vegetables

Sautéed Salmon • \$24.50

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

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Chefs Five Course Menu • \$65

Soup, Salad, Appetizer, Entrée & Dessert