

## ***Bistro LeRoux - Fall 2020 Menu***

### **Soups**

Roasted Tomato and Cognac Bisque  
Topped with a warm Gruyère Crostini  
9.50

### French Onion

Topped with a Garlic Herb Crouton and melted Provolone and Swiss Cheese  
10

### Butternut Squash and Apple Soup

Topped with Cinnamon Aioli and Fire Toasted Pumpkin Seeds  
9.50

### **Starters**

Fire Toasted Baguettes with Olive Tapenade and Peperonata  
7.00

### Truffled Pomme Frites

Gourmet French Fries tossed with Pesto, Truffle Oil and Grana Padano Served with a Spicy Aioli  
Small 9 Full 16.50

### Ahi Tuna Roll

Crab and Avocado Stuffed Tuna with Sweet Chili Vinaigrette and Seasonal Radishes  
Small 13.50 Full 25

### Soup and Sandwich

Butternut Squash and Apple Bisque Shooter  
Served with a Parmesan Encrusted Short rib Sandwich and French Onion Dip  
Small 9 Full 17

### Crab Cake

Served with Creamy Chipotle Rémoulade Red Cabbage, Avocado and Tomato Salsa  
Small 10 Full 18

### **Salads**

#### Mascarpone Stuffed Poached Pear Salad

Candied Walnuts, Cherries, Mascarpone Cheese and Spinach with  
Vanilla Fig Vinaigrette  
Small 10 Full 18

#### Applewood Smoked Bacon, Egg and Blue Cheese Salad

Crisp Bacon, Salted Hard Boiled Egg, Maytag Blue Cheese  
Served Over Romaine Lettuce with a Fire Roasted Tomato and Bread and Butter Pickle Aioli  
Small 10.5 Full 19

#### Roasted Corn and Avocado Salad

Pico De Gallo, Vermont Cabot Cheddar, Cilantro, Black Beans  
Served with Romaine lettuce and a Sriracha lime Ranch  
Small 10.5 Full 19

#### Roasted Beet and Goat Cheese Salad

Balsamic and Orange Braised Red Beets, Goat cheese  
Candied Walnuts and Butternut squash  
Served with Spinach and a Maple Sherry Vinaigrette  
Small 10.5 Full 19

#### Add to your Salad

Filet 12.50 – Salmon 9 – Chicken 7.50

## Entrées

### Surf And Turf

Grilled Filet Mignon and Prosciutto wrapped Shrimp, Whipped Cream Cheese and Chive Mashed Potatoes

Small 18 Full 35

### Black Angus Burger Or Veggie Burger

Smoked Gouda, Tobacco Onions, Lettuce and Tomato  
On a Toasted Bun with House Pressed Grana Padano Fries

15 Add Bacon 17

### Chicken or Eggplant Parmesan Risotto

Topped with a Spinach and Pesto Parmesan Tuile with Ricotta, Spinach and  
Tomato Herb Cream Sauce

Small 15 Full 29

### Braised Pork Shank

Barbeque Date Compote, Grilled Asparagus Served over Parmesan Risotto

Small 17 Full 32

### Vegetable Risotto

Red and Golden Beets, Roasted Corn, Carrots, Butternut Squash Asparagus over Parmesan Risotto

Small 16 Full 31

### Cabernet Braised Short Ribs

Apple Cider Bacon and Smoked Gouda Hominy with a Crispy Potato Nest  
Served with Rosemary Espagnole Sauce

Small 17.25 Full 32.50

### Seared Sea Scallops

Prosciutto wrapped Asparagus, Sherry Butter Sauce  
Served with Sweet Pea Mashed Potatoes and Shaved Grana Padano

Small 17.25 Full 32.50

### Tempura Sweet Sausage or Beyond Sausage (vegetarian option)

Fire Roasted Fingerling Potatoes, Charred Three Onion Peperonata, Vanilla Pumpkin Drizzle

Small 16 Full 31

### Duck Confit

Crimini Mushroom Risotto, Topped with Garlic Herb Braised Brussel Sprouts

Small 17.25 Full 32.50

### Seared Salmon

Green Chili Verde and Poblano Pepper Velouté with Bacon and Black Bean Risotto Cake  
Topped with a Black Bean Crema and Lotus Root

Small 17 Full 32

### Butter Poached Lobster Risotto

Roasted Corn Salsa, Crispy Potato Nest and Lotus Root Chips over Creamy Parmesan Risotto

Small 18.75 Full 35.50

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## Kids Menu

-Macaroni and Cheese 10  
-Chicken Tenders 10  
-Kids Cheese Burger 10  
-Kids Filet Mignon 13.25

Kids Meals come with Carrots,  
French Fries or Garlic Bread.  
Served with Vanilla Ice Cream  
or Chocolate Ice Cream