

Le Bistro & Wine Bar

STARTERS

SOUP DU JOUR • 10

FRENCH ONION • 12

CRAB DIP • 19

Spinach, artichoke, goat cheese, crab, warm baguette

BRUSCHETTA • 17

Marinated mozzarella, heirloom tomatoes, roasted garlic, basil pistou, balsamic reduction, herbed crostini

ARANCINI • 14

Hand-rolled risotto with four-cheese house blend, basil pistou, pomodoro sauce [gluten free]

BAKED BRIE • 18

Prosciutto, brie, balsamic-onion jam, bechamel, thyme, warm baguette

CHEESE PLATE FOR TWO • 19

Three cheeses, marinated olives, fruit spread, candied walnuts, house-made pickles, apples & honey, warm baguette

SANDWICHES

MIRBEAU BURGER • 21

8oz local beef burger, Gruyère, portobello, mixed greens, caramelized onion, truffle aioli, brioche bun

OVEN ROASTED TURKEY • 18

Smoked turkey, bacon, tomato, romaine, cranberry aioli, sliced ciabatta

CHICKEN SALAD CROISSANT • 18

Diced chicken, cucumber, celery, house pickles, roasted garlic, lettuce, red onion, tomato, croissant

VEGETARIAN PANINI • 18

Roasted eggplant, fresh mozzarella, sundried tomato, basil pistou, spinach, balsamic reduction, sliced ciabatta

FRENCH DIP • 20

Shaved roast beef, Gruyère, caramelized onion, beef au jus, roasted garlic aioli, toasted baguette

All sandwiches come with hand-cut fries.

+1 for truffle fries, chef's vegetables, or side salad

SALADS

NICOISE • 23

Grilled tuna, hard-boiled egg, marinated olives, asparagus, fingerling potatoes, cherry tomatoes, mixed greens, shallot vinaigrette

THE CHOP • 17

Applewood bacon, feta, apples, cranberries, pepitas, romaine, maple-mustard vinaigrette

APPLE, BEET & GOAT • 15

Apples, roasted beets, goat cheese, candied walnuts, mixed greens, balsamic vinaigrette

CAESAR • 13

Romaine hearts, herbed croutons, Parmesan crisp, creamy Caesar dressing

MEZZE PLATE • 15

House-made hummus, marinated olives, artichoke hearts, roasted red peppers, cherry tomato, cucumber, mixed greens, lemon-herb citronette, grilled flatbread

ADDITIONS

Chicken • 8 Shrimp • 10 Salmon • 12 Tuna • 12

PLATES

SALMON FILET • 29

Parmesan-herb seared filet, fingerling potatoes, spinach, asparagus, capers, beurre blanc

BISTRO FLATBREAD • 18

Prosciutto, ricotta, portobello, artichoke hearts, spinach, basil pistou, pomodoro

AVOCADO TOAST • 17

Fried egg, bacon, feta, chive pistou, roasted tomatoes, mixed greens, sliced ciabatta

BUTTERNUT & SAGE RISOTTO • 18

Roasted butternut squash, pepitas, parsnip chips, sage, arugula [gf & vegan]

SHRIMP RISOTTO • 27

Pan-seared shrimp, goat cheese, sundried tomato, spinach, lemon, onion tuile [gf]

CABERNET CHICKEN • 27

Seed-crusted chicken breast, cranberries, butternut squash, fingerling potatoes, cabernet-brown butter sauce [gf]

SIDES

CLASSIC HAND-CUT FRIES • 6

TRUFFLE & PARMESAN HAND-CUT FRIES • 7

CHEF'S VEGETABLES • 6

SIDE SALAD • 6

In an effort to provide the best product for our guests and to support local farmers, we are committed to sourcing local and/or sustainable ingredients whenever possible.

Chef de Cuisine Max Butler

Please ask your server about menu items that can be made vegetarian or gluten-free.

A 20% gratuity will be added to any food and beverage items purchased

Spa Mirbeau

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.