BISTRO

WESTERLY WEDNESDAYS Prix Fixe \$55, Includes a Complimentary Glass of Wine

Appetizers

NEW ENGLAND CLAM CHOWDER

Fennel Cracker, Applewood Smoked Bacon

CLASSIC CAESAR SALAD

Petit Romaine Hearts, Parmesan Crisps, Toasted Crouton, White Anchovy Dressing

BEEF TARTARE* / GF

Filet Mignon, Dijon Mustard, Egg Yolk, House Made Potato Chips

V= Vegetarian

V*= Vegan

GF = Gluten Free

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk for food borne illness Please advise your server of any food allergies.

20% gratuity will be added to parties of six or more.

Entrée

FETTUCCINI BOLOGNESE

Fresh Pasta, Ground Beef & Pork, Tomato, Parmesan Cheese

MUSSELS FRITES / GF

PEI Mussels, Shellfish Bouillon, Spiced Frites

GRILLED FLAT IRON / GF

Parmesan Frites, Bearnaise Sauce

GRILLED AIRLINE CHICKEN BREAST / GF

Potato Purée, Broccolini, Truffle-Chicken Jus

Dessert

STRAWBERRY ENTREMET / GF

Violet Chiffon, Strawberry Anglaise, Vanilla Bean Crumb

LOCAL APPLE SKILLET

Toasted Oat Streusel, Caramel Ice Cream