

Bistro Cacao Dinner Menu

Mon – Thu : 5 PM – 10 PM

Fri – Sat: 5 PM – 11 PM

★ Soups ★

Soupe du Jour \$9.95

Soupe à l'Oignon \$11.95

French Onion Soup
with Gruyère Cheese

Bisque de Homard \$11.95

Lobster Bisque, Chives, White Truffle Oil

★ Salads ★

Salade "Cacao" \$9.95

Field Greens, Tomatoes, Hearts of Palm, Walnuts,
Golden Raisins, Goat Cheese, Balsamic Dressing

Salade de Betteraves et Mozzarella \$10.95

Red Beets with Fresh Mozzarella, Golden Raisins,
Pumpkin Seeds, Balsamic and Olive Oil

Salade d'Epinards au Bleu \$10.95

Baby Spinach Salad with Dried Cherries,
Apples, Crumbled Blue Cheese,
Sweet Apple Herb Vinaigrette

★ Appetizers ★

Terrine de Légumes \$10.95

Vegan Terrine with Warm Brioche, Avocado,
Extra Virgin Olive Oil and Balsamic

Pâté de Faisan \$12.95

Pheasant Pâté with French Cornichons
and Mixed Greens

Escargots au Beurre d'Ail \$13.95

Sautéed Snails, Garlic and Parsley Butter

Cuisses de Grenouilles au Pernod \$13.95

Sautéed Frog Legs with Shallots, Garlic and
Tomato in a Pernod Sauce

Grillade de Calamars \$13.95

Grilled Calamari with Grilled Pineapple, Crumbled
Blue Cheese, Roasted Pistachios, Golden Raisin,
Extra Virgin Olive Oil, Balsamic Reduction

Moules "Cacao" \$12.95

Steamed Mussels in Lemon Garlic Jalapeno
Saffron Broth

Coquilles St Jacques \$15.95

Grilled Scallops, Shiitake Mushrooms, Raisins,
Strawberry, White Beans, Sherry Wine Sauce

Crevettes à la Provençale \$13.95

Sautéed Spicy Shrimp, Tomato White Wine Sauce,
Chili Pepper, Shallots and Parsley

Saumon Fumée \$13.95

Smoked Salmon with Roasted Bell Peppers,
Pistachios, Shaved Parmesan,
Lemon Herb Dressing

Terrine de Foie Gras de Canard et sa Brioche
\$16.95

Duck Foie Gras Terrine with Fig Compote,
Warm Brioche

★ Meat ★

Blanc de Poulet, Sauce Myrtille \$23.95

Chicken Breast stuffed with Sun Dried Tomatoes,
Mushrooms and Goat Cheese, served with French
Green Beans, Fingerling Potatoes and Dried
Cherry Ginger Port Wine Sauce

Onglet de Boeuf aux Echalottes \$24.95

Grilled Hanger Steak with Caramelized Shallots in
Red Wine Sauce, Served with French Fries

Magret de Canard, Sauce Myrtille \$28.95

Pan-Seared Duck Breast with Sautéed
Mushrooms, Spinach, Potato Gratin, Dry Cherry
Ginger Port Wine Sauce

Carré d'Agneau aux Herbes \$31.95

Herb, Mustard and Bread Crusted Rack of Lamb
with Herbed Potato Cake, Asparagus, Portobello
Mushrooms and Rosemary Jus

Filet Mignon Grillé, Sauce au Porto \$31.95

Beef Filet Mignon with Roasted Asparagus,
Potato Gratin, Port Wine Sauce

Carré de Venaison \$31.95

Grilled Rack of Venison Topped with Melted
Roquefort Cheese, Served with Roasted Fingerling
Potatoes, Asparagus, Bordeaux Wine Sauce

★ Seafood ★

Moules et Frites \$22.95

Steamed Mussels in Lemon Garlic Jalapeno
Saffron Broth and French Fries

Saumon Grillé \$24.95

Grilled Salmon Filet, Asparagus, Blue Cheese
Polenta Cake and Old Fashioned
Mustard Cream Sauce

Filet de Loup de Mer \$31.95

Pistachio Crusted Sea Bass, Roasted Beets,
Herbed Potato Cake, Mango Champagne Sauce

Truite Farcie \$28.95

Rainbow Trout stuffed with Lobster, Goat Cheese,
Apricot, served with French Green Beans, Roasted
Fingerling Potatoes, Lemon Mustard
Beurre Blanc Sauce

Bouillabaisse \$31.95

Lobster, Scallops, Shrimp, Monkfish and Mussels
in Lobster Broth, Served with Toasted Bread and
Traditional Rouille

Crevettes et Ravioli aux Champignons

Sautéed Jumbo Shrimp on a Bed of Portobello
Mushroom Ravioli, Shaved Parmesan, Fresh
Tomato Basil Sauce \$26.95

★ Vegetarian ★

Assiette de Légumes

Grilled Vegetables and Tofu,
Extra Virgin Olive Oil and Balsamic Reduction \$24.95

Ravioli aux Champignons

Portobello Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan,
Fresh Tomato Basil Sauce \$25.95