



*Bistro Cacao*

## ALL DAY DINE-IN MENU

Monday - Friday 12:00 PM - 8:30 PM / Saturday - Sunday 3:00 PM - 8:30 PM

### SOUPS / SALADS / APPETIZERS

#### **Onion Soup - 13**

French Onion Soup with Gruyere Cheese

#### **Bisque de Homard - 15**

Butter Poached Lobster, Fried Sage

#### **Salade "Cacao" - 12**

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

#### **Salade de Pomme de Terre et Poêlée - 15**

D'anjou Pear, Granny Smith Apple, Endive, Frisee, Radicchio, Goat Cheese, Lemon Vinaigrette

#### **Charcuterie -22**

Chef's Selection of Charcuterie, Dijon, Onion Jam, Cornichon, Pickled vegetable, Crostini

#### **Fromage Assorti -18**

Assorted Selection of Local and French Cheese, House Made Jam, Honey Comb, Candied Walnut, Crostini

#### **Pâté de Campagne -14**

Pork Country Pate, Prune, Dijon, Onion Jam, Crostini

#### **Tarte Flambée -16**

Fromage Blanc, Onion, Bacon Lardon, Chive

#### **Escargots au Beurre d'Ail -14**

Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

### ENTREE SALADS

#### **Grilled Chicken Caesar Salad -16**

Organic Chicken Breast Romaine Hearts, 5 Years Aged Parmesan, Croutons, Anchovy Caesar Dressing

#### **Grilled Salmon Salad -20**

Mesclun Salad, Sweet Cherry Tomatoes, Goat Cheese, Walnut Herb Dressing

#### **New York Steak Salad -20**

Mesclun Salad, Roquefort Cheese, Herb Dressing

### SANDWICHES

#### **Chicken Sandwich -15**

Grilled Organic Chicken, Havarti Cheese, Avocado Puree, Romaine Heart, Tomato, French Fries

#### **Grilled Dry Aged Burger -19**

American Cheese, Tomato Aioli, Onion Jam, Brioche Bun, French Fries

#### **New York Steak Sandwich -18**

Striploin, Havarti Cheese, Andy Boy Romaine Hearts, Beefsteak Tomato, Herb Aioli, French Fries

#### **Veggie Sandwich -16**

Winter Squash, Chopped Kale, Havarti Cheese, Herb Aioli, Pumpernickel, Green Salad

### ENTREES

#### **Saumon Grillé -28-**

Grilled Salmon, Hasselback Potato, Grilled Rapini, Tarragon Beurre Blanc

#### **Lobster Mac & Cheese -36**

White Cheddar Mac & Cheese, Parmesan, Butter Poached Lobster, Toasted Bread Crumbs

#### **Trout Amandine -26**

Pan Seared River Trout, Haricot Verts, Toasted Almonds, Brown Butter Lemon Sauce

#### **Poulet Rotisserie -26**

Roast Half Chicken, Mashed Potatoes, Haricot verts, Chicken Jus

#### **Steak Frites -28**

Grilled Hanger Steak, Caramelized Shallots, Red Wine Jus, Pommes Frites

#### **Lamb Shank -36**

Braised Lamb Shank, Black Beluga Lentils, Lamb Jus

#### **Filet Mignon Grillé -36**

Grilled Beef Tenderloin, Potato Puree, Haricot Verts, Caramelized Shallot, Bordelaise Sauce

#### **Mushroom Ravioli -26**

Sauteed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence