



Bistro Cacao

ALL DAY TO-GO MENU

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

WEEKLY 3 COURSE FAMILY MEAL SPECIALS ARE AVAILABLE !!

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

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