

green BISTRO
a New American



Starter

- Butternut Squash Agnolotti** \$5
Pasta filled with Butternut Squash finished with Pepitas, Agave Nectar, & Sage Brown Butter
- Shrimp Tempura** \$5
Crisp Fried Shrimp with Edamame, Grapefruit, Citrus Aioli
- Tea Smoked Duck with Corn Pancake** \$6
Smoked Scented Duck Breast with Corn Pancake, Arugula, and Orange Coriander Reduction

Soup and Salad

- Potato Leek Puree** \$3
Traditional Potato Leek Soup finished with a Lemon Tarragon Emulsion
- Winter Green Salad** \$3
Mixed Greens with Corn, Cranberry, Goat Cheese, and Apple Cider Vinaigrette

Entrée

- Grilled Bone-In Pork Chop** \$13
Spice Rubbed Pork Chop, Roasted Beets, Carrots, Mushrooms, Cherry Port Reduction and Rye Caraway Crispy Onions
- Herbed Polenta** \$11
Fried Polenta with Roasted Garlic Tomato Puree, Arugula, Herb Pesto, and Parmesan Cheese
- Roasted Chicken** \$13
Oven Roasted Chicken with Fingerling Potato, Apples, Bacon, and Molasses Sweet Cream
- Fire Grilled Salmon** \$15
Grilled Salmon with Quinoa, Mushrooms, Goat Cheese, Walnut, and Lime Soy Butter Sauce

Desserts \$5 each

- Sweet Chai Mousse**
White Chocolate Mousse with Chai Spices and Cranberry Pistachio Biscotti
- S'mores Three Ways**
Burnt Marshmallow garnished with Almond Mocha, Pretzel Caramel, and Milk Chocolate Graham Preparations
- Warm Apple Bread Pudding**
Baked Apple Bread Pudding with Salted Caramel Ice Cream

Beverages \$1

- Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Coffee, and Iced Tea