



BISTRO

CLASSICS WITH A TWIST

FRESH START
TO YOUR DAY



EVENINGS
BEGIN HERE

BISTRO | BAR

CLASSICS WITH A TWIST

BREAKFAST



AVOCADO TOAST **\$13.00 / guest**
evoo + lemon + flaky sea salt on multigrain toast with pickled red onions, roasted tomatoes, hard-cooked egg + lemon-dressed arugala

BALANCED BREAKFAST SANDWICH **\$13.00 / guest**
scrambled cage-free egg whites, turkey breast with arugula, roasted green chile + cheddar on an English muffin

BISTRO BREAKFAST SANDWICH **\$13.00 / guest**
cage-free scrambled eggs, applewood-smoked bacon, aged white cheddar, arugula + avocado mash on a brioche bun

BREAKFAST BURRITO **\$13.00 / guest**
cage-free scrambled eggs, applewood-smoked bacon, caramelized onions, breakfast potatoes, cheddar in a tortilla with tomato salsa + avocado mash

EGGS YOUR WAY **\$13.00 / guest**
choice of applewood-smoked bacon, chicken or pork sausage or thin-sliced prosciutto, with breakfast potatoes + choice of artisan or multigrain toast

TWO EGG OMELETTE **\$14.00 / guest**
gruyere, caramelized onions + applewood smoked bacon

EGG WHITE FRITATA **\$14.00 / guest**
monterey jack cheese, avocado, lightly dressed arugula, torn basil, green onions, cucumber + grape tomatoes

PARFAIT BUFFET **\$8.00 / guest**
assorted yogurts, raisins, nuts, granola, assorted fruit, chocolate chips, fruit sauce and whipped cream

FRESH START BUFFET **\$12.00 / guest**
Individual yogurts, with granola, sliced fresh fruit, bagels and cream cheese

TRADITIONAL BREAKFAST BUFFET **\$14.00/ guest**
scrambled eggs, applewood-smoked bacon, breakfast potatoes, assorted pastries, and fresh fruit

LUNCH



LITTLE GEMS CAESAR **\$18.00 / guest**
parmesan, olive oil toasted croutons, creamy caesar dressing and grilled chicken

MODERN COBB CLASSIC **\$18.00 / guest**
little gems, grilled chicken, applewood-smoked bacon, grape tomatoes, hard-cooked egg, pickled red onions, gorgonzola + green goddess ranch dressing

BURGER + FRIES **\$18.00 / guest**
8oz hamburger patty, guere, lettuce, tomato + garlic aioli on a brioche bun served with french fries or fresh fruit

GREEN GODDESS CHICKEN BLT **\$18.00 / guest**
applewood-smoked bacon avocado mash, lettuce, pickled red onions, tomato + green goddess ranch, stacked between toasted artisan bread with french fries or fresh fruit

THREE-CHEESE GRILLED CHEESE **\$18.00 / guest**
white cheddar, gruyere + parmesan on artisan bread served with french fries or fresh fruit

MARGHERITA FLATBREAD **\$18.00 / guest**
roasted tomatoes, basil + cheese

ITALIAN LUNCH BUFFET **\$22.00 / guest**
tossed caesar salad, penne pasta with marinara, italian sausage, chicken, lasagna, sautéed vegetables served with garlic bread sticks

SOUTH OF THE BORDER BUFFET **\$22.00 / guest**
make your own tacos with seasoned beef, season fajita chicken with sautéed onions and peppers, shredded lettuce, cheddar-jack cheese, diced tomato, sour cream, guacamole, salsa, jalapeno peppers, served with spanish rice and chips

BUILD YOUR OWN DELI BUFFET **\$22.00 / guest**
Thinly sliced deli meats, assorted cheeses, Dijon mustard, mayo, lettuce, tomato, onions, pickles and assorted sliced breads. served with house salad or chefs choice soup



DINNER



LASAGNA **\$25.00 / guest**
classic lasagna with Italian pork and black angus ground beef

CHICKEN CORDON BLEU **\$28.00 / guest**
chicken cordon bleu served with garlic mashed potatoes and glazed baby carrots

PARMESAN WALLEYE **\$30.00 / guest**
lightly breaded walleye fillet topped with parmesan cheese. served with wild rice pilaf and chef's choice

PORK ROAST **\$30.00 / guest**
honey & garlic marinated pork loin served with roasted yukon gold potatoes and chef's choice vegetable

FLAT IRON STEAK **\$30.00 / guest**
steak with bordelaise served with mashed potatoes and sautéed green beans

SALMON **\$30.00 / guest**
grilled salmon with lemon bechamel served with roasted baby reds and glazed baby carrots

BUILD YOUR OWN BUFFET **\$30-\$33 / guest**
choice of one or two entrees, choice of salad, choice of vegetable and choice of starch



DRINKS



BLACK CHERRY OLD-FASHIONED \$9.50 / guest
maker's mark bourbon, demerara sugar, cherry bitters
1806 style old-fashioned "no muddled fruit" crafted with
makers mark bourbon, demerara syrup, finished with
cherry bitters + a bordeaux cherry

SOUTHSIDE \$9.00 / guest
tanqueray gin, lime, sugar and mint
a pre-prohibition classic cocktail made popular at the "21
club" in new york. a refreshing combination of Tanqueray
gin, citrus + a kiss of mint

WHISKEY BUCK \$10.00 / guest
bulleit rye, lemon, ginger beer, angostura bitters
southern twist on a dark + stormy, highlighted with bulleit
rye whiskey

FRENCH 77 \$11.50 / guest
st-germain elderflower liqueur, Bombay sapphire gin,
lemon, prosecco
a bright + floral take on the timeless classic created at
"harry's new york bar" in paris france

COCONUT COLLINS \$10.00 / guest
absolut vodka, lemon, coconut water
refreshing + mindful concoction accentuated with
nutrient dense coconut water, nature's natural electrolyte
beverage. topped with toasted coconut

FRESH MARGARITA \$10.50 / guest
patron silver tequila, lime, cane sugar
freshly squeezed lime juice, cane sugar + patron silver
tequila

DOMESTIC BEER \$5.50 / guest
budweiser, bud light, coors light, michelob golden light,
michelob ultra

SPECIALTY & IMPORT \$6.50 / guest
corona extra, heineken, stella artois, sam adams boston
lager and regional craft beers

