



# BISTRO WINTER

## Salads

O.H.B.H. SALAD®.....	18
<i>Avocado, Asparagus, Cherry Tomato, Herb-Roasted Corn, Grilled Squash, Cilantro Vinaigrette</i>	
SALAD OF GREENS®.....	12
<i>Shallots, Fine Herbs, Mustard Vinaigrette, Farm Greens</i>	
CLASSIC CAESAR SALAD.....	12
<i>Petite Gem Romaine Lettuce, Parmesan Crisps, Toasted Crouton, White Anchovy Dressing</i>	
BURATTA & PICKLED MUSHROOM.....	18
<i>Local Rhode Island Mushrooms, Buratta, Arugula, Crostini</i>	
BEET SALAD®.....	15
<i>Orange Supreme, Farm Greens, Endive, Fine Herbs, Feta</i>	

HALF SALADS AVAILABLE UPON REQUEST, ADDITIONS TO ANY SALAD:  
MARINATED GRILLED CHICKEN BREAST 8, GRILLED SHRIMP 12,  
GRILLED SALMON 12

## Weekly Special

BISTRO SURF & TURF*.....	38
<i>Searched Petite Beef Filet, Lobster Mille-Feuille, House-Made Boursin, Asparagus, Truffle Cracked Pepper Reduction</i>	

## Winter Dishes

ROASTED CORIANDER BRINED SALMON*.....	30
<i>Pickled Red Cabbage, Rye Spätzle, Spiced Apple Reduction</i>	
GREEN TEA SMOKED DUCK*.....	38
<i>Baby Bok Choy, Shiitake Mushrooms, Long Grain Brown Rice, Ginger Foie Gras Jus</i>	
AVONDALE RISOTTO®.....	27
<i>Butternut Squash, Kale, Wild Mushroom, Mascarpone</i>	
CATALAN FISH STEW.....	30
<i>White Fish, Shrimp, Mussels, Clams, Spinach Chorizo, Chick Peas, Sofrito, Natural Pan Sauce</i>	
GRILLED SKIRT STEAK*.....	32
<i>Blue Cheese Bread Pudding, Grilled Asparagus, Sauce Au Poivre</i>	

## Raw Bar

EAST BEACH BLONDE OYSTERS*®.....	3.50/PIECE
NARRAGANSETT BAY CLAMS*®.....	2.50/PIECE
JUMBO SHRIMP COCKTAIL®.....	3.50/PIECE
SERVED WITH COCKTAIL SAUCE, MIGNONETTE, LEMON, TABASCO	

## Starters

SOUP DU MARCHÉ.....	12
<i>Chef's Seasonal Soup Selection</i>	
STEAK TARTARE*®.....	21
<i>Shallot, Dijon, Fine Herbs, Chips</i>	
BUFFALO CHICKEN SPRING ROLLS.....	12
<i>Pulled Chicken, Buffalo Sauce, Gorgonzola, Blue Cheese</i>	
NEW ENGLAND CLAM CHOWDER.....	12
<i>Dill, Fennel Cracker, Applewood Smoked Bacon</i>	
OYSTER ROCKEFELLER.....	18
<i>Six Local Oysters, Bacon Rockefeller Spinach, Toasted Bread Crumbs</i>	

## Signature Dishes

STEAK FRITES*.....	38
<i>Grilled New York Sirloin, Frites, Béarnaise Sauce</i>	
HALF ROASTED CHICKEN®.....	29
<i>Purée de Pomme de Terre, Haricot Vert, Natural Jus</i>	
BISTRO HAMBURGER*.....	23
<i>Crispy Bacon, Red Onion, Lettuce, Tomato, Brioche Bun Choice of: Cheddar, Swiss, Provolone, Gorgonzola, American Cheese</i>	
BOLOGNESE.....	26
<i>House-Made Meat Sauce, Fettuccini, Parmesan</i>	
VEAL MILANESE.....	38
<i>Arugula, Lemon, Roasted Tomato, Shaved Parmesan</i>	
BEEF BOURGUIGNON.....	32
<i>Braised Beef, Roasted Carrots, Rhode Island Mushrooms, Cipollini, Egg Noodles</i>	

## From The Grill

8OZ FILET MIGNON*®.....	34
14OZ NEW YORK SIRLOIN*®.....	32
7OZ SALMON*®.....	25
6OZ SCALLOPS*®.....	28
8OZ LAMB CHOP*®.....	36

SERVED WITH OUR SIGNATURE SAUCES OF CHIMICHURRI, MAPLE STEAK SAUCE & HORSERADISH SOUR CREAM

## Sides \$7

GRATIN DAUPHINOIS POTATOES®
MAPLE MUSTARD BRUSSELS SPROUTS
POMME PURÉE®
ROASTED RHODE ISLAND MUSHROOMS®
PARMESAN & TRUFFLE FRITES

® Gluten Free

Parties of nine & larger will be subject to a 20% automatic gratuity

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness