



# THE BISTRO

## Raw Bar

HALF-DOZEN EACH SERVED WITH SPICY COCKTAIL SAUCE, LEMON, HORSERADISH, SHALLOT MIGNONETTE

EAST COAST OYSTERS **	27
NARRAGANSETT BAY CLAMS **	20
SHRIMP COCKTAIL*	32

## Starters

PARKER HOUSE ROLLS.....	12
<i>Olive Tapenade, Sun Dried Tomato Herb Butter, Sea Salt Butter, Boursin Herb Whipped Butter</i>	
GRILLED OCTOPUS*	20
<i>Romesco Sauce, Chorizo, Potato, Tomato Coulis</i>	
BAKED BRIE.....	20
<i>Mango Chutney, Toasted Pecan, Honey, Grilled Baguette</i>	
FOIE GRAS TORCHON.....	27
<i>Seasonal Jam, Pistachio, Toasted Brioche</i>	
BEEF TARTARE**	21
<i>Filet Mignon, Dijon Mustard, Egg Yolk, House Made Potato Chips</i>	
SALMON TARTARE**	22
<i>Lime, Scallion, Pickled Fresno Chili</i>	

## Soup & Salads

NEW ENGLAND CLAM CHOWDER.....	18
<i>Fennel Cracker, Applewood Smoked Bacon</i>	
STRAWBERRY GAZPACHO.....	16
<i>Cucumber, Tomato, Shallot</i>	
O.H.B.H. SALAD*	22
<i>Avocado, Asparagus, Cherry Tomato, Herb-Roasted Corn, Grilled Squash, Cilantro Vinaigrette</i>	
LITTLE GEM SALAD.....	20
<i>Blue Cheese, Bacon, Pickled Shallot, Tomato, Red Wine Vinaigrette</i>	
CLASSIC CAESAR SALAD.....	18
<i>Petite Romaine Hearts, Parmesan Crisps, Toasted Crouton, White Anchovy Dressing</i>	

MASHED POTATOES\*  
 PARMESAN & TRUFFLE FRITES  
 RHODE ISLAND MUSHROOMS\*

## Spring Features

LOBSTER PAPPARDELLE+ .....	53
<i>Fresh Lobster, Truffle Butter, Cured Egg Yolk</i>	
SEARED STONINGTON SCALLOPS**.....	50
<i>Pancetta, Fava Beans, Caper-Gremolata Sauce</i>	
PAN ROASTED HALIBUT+ .....	47
<i>Tomato Ratatouille, Potato Gnocchi, Kalamata Olive</i>	
BRAISED SHORT RIB ** .....	40
<i>Pommes Puree, Swiss Chard, Spring Onion</i>	
CAMPANELLE PASTA* .....	28
<i>Pistachio Pesto, Confit Cherry Tomato, Summer Squash</i>	

## Signature Favorites

STEAK FRITES**.....	40
<i>8oz Grilled Hanger Steak, Frites, Béarnaise Sauce</i>	
ITALIAN SAUSAGE RAGOUT .....	32
<i>Fresh Rigatoni, Parmesan Cheese</i>	
GRILLED STATLER CHICKEN BREAST*.....	36
<i>Roasted Yukon Gold Potatoes, Broccolini, Truffle-Chicken Jus</i>	
BISTRO BURGER+ .....	27
<i>Caramelized Onion, Roasted Garlic Aioli, Cheddar Cheese, Lettuce, Tomato, Artisanal Roll</i>	
MUSSELS FRITES* .....	32
<i>PEI Mussels, Shellfish Bouillon, Spiced Frites</i>	

## From The Grill

Served with choice of Signature Sauce:  
 Maple Steak Sauce, Horseradish Cream, Béarnaise or Bordelaise

8OZ FILET MIGNON**.....	53
14OZ PRIME NEW YORK STRIP**.....	62
7OZ SWORDFISH**.....	32
7OZ SALMON**.....	32
6OZ SCALLOPS**.....	44
8OZ LAMB CHOP**.....	64

## Sides 12

CRISPY BRUSSELS SPROUTS WITH BACON  
 GRILLED ASPARAGUS\*  
 BROCCOLINI, PRESERVED LEMON, CHILI FLAKES\*

\* Gluten Free + Consuming raw or undercooked foods may increase your risk of foodborne illness - Please inform your server of any allergies- Parties of nine & larger will be subject to a 20% automatic gratuity