BISTRO NOUVEAU

COCKTAILS - KITCHEN - CATERING

Starters

Soup Of The Day - cup - 3.99 bowl - 4.99

Main Street Tacos - 8.99 Chicken taquitos, cabbage, tomatoes, chipotle aioli, cotija cheese

Artichoke and spinach dip - 6.99 Warm artichoke, and spinach dip, blue corn chips

Edamame - 4.99 Edamame, sautéed garlic, sea salt

Potstickers - 8.99 Pork Potsickers, ginger hibachi sauce, scallions, sesame seeds

Southwest Chicken Eggrolls - 8.99 Pulled chicken, black beans, corn, cheese, chipotle aioli

Bang Bang Shrimp - 10.99 New Orleans style BBQ shrimp, beer, garlic, herbs, Worcestershire

1/2 dz 5.99

WINGS

1 dz 11.99

Celery sticks, bleu cheese dressing

—Hot Wings—BBQ Sauce—General Tso's—Jamaican Jerk Rub

Boneless Tenders 5ea 9.99

Sandwiches

Bistro Grilled Cheese - 7.99

Bacon, caramelized onion, tomato, American cheese, sourdough bread

Reuben - 8.99

Hand carved corned beef, Swiss cheese, sauerkraut, Russian dressing, rye bread

Lobster Roll - 16.99

Lobster salad, toasted hot dog roll, coleslaw

Vermonter - 8.99

Brined fresh roasted turkey, apples, red onion, cheddar cheese, honey mustard, toasted sourdough bread

All sandwiches served with choice of Fries, Sweet Fries, coleslaw or Chef vegetable.

If you would like to substitute:

Onion Rings, Small Bistro or Caesar Salad, Please Add \$1.



Greens

Bistro Salad Baby greens, cranberries, bleu cheese, almonds, champagne vinaigrette. 5.99

Classic Caesar
Romaine hearts, homemade croutons,
Parmesan cheese, Tossed in caesar
dressing. 5.99

Strawberry Goat Cheese Salad Baby greens, strawberries, Vermont goat cheese, candied pecans, basil balsamic dressing. 5.99

Entrée Salad
Grilled Chicken \$4.00
Sautéed Shrimp \$7.00
Grilled Salmon \$9.00
Fried Chicken Tenders \$5.00

Munchies

BBQ Chips
In-house fried potato chips tossed
with smoked chili cumin rub served
with ranch dressing. 3.99

Basket of

- Sweet potato fries with honey mustard. 3.99
- House fries with smoky tomato ketchup. 3.99
- Onion rings with horseradish pepper sauce. 4.99

Tax and gratuity is additional
We automatically add 18% for parties of 6 or more

BISTRO NOUVEAU

COCKTAILS - KITCHEN - CATERING

Entrees

Tennessee Steak Tips - 18.99
Bourbon marinated steak tips, mashed potatoes, asparagus, tobacco onions

*XYZin - Red Zinfandel

Tomato Basil Chicken - 16.99

Pan seared statler chicken breast, tomato vinaigrette, balsamic glaze, quinoa salad with tomatoes, basil, white beans,

*Parallel 45 - Cote Du Rhone

Brazilian Fish Stew - Moqueca - 19.99

Haddock, shrimp, coconut milk, onions, peppers, tomatoes, palm oil, basmati rice

*Wente - Morning Fog Chardonnay

Grilled Ribeye 23.99*

12oz grilled ribeye, truffle roasted garlic butter, mashed potatoes, Broccolini

*Louis Martini - Cabernet Sauvignon

Pan Seared Salmon - 17.99

Mustard coriander seed crusted salmon, lemon shallot vinaigrette, bulgar salad with red pepper, cucumber, dill

*Josh Cellars - Chardonnay

Caribbean Ahi Tuna - 18.99*

Caribbean seasoned ahi tuna cooked medium rare, basmati rice, mango salsa, fried asparagus

*Chateau St Michele—Riesling

Pork Lo Mein - 14.99

Marinated pork, noodles, carrots, onions, celery, scallions, cabbage

*Hob Knob - Pinot Noir

*Warning: consuming raw or undercooked meat or eggs may increase your risk of food-borne illness.

If there is a food allergy please inform your server



Burger

Our burgers are local raised, local produced, free of hormones, and free of antibiotics.

OUR BURGERS COME ON BRIOCHE BUN

Local Angus Burger

Angus beef served with lettuce and tomato. 10.99*
Add on cheese, mushrooms, onions, bacon. .50ea

Big Hoss Burger

Angus burger, cheddar cheese, bacon, tobacco onions, smoky ketchup. 11.99*

The Classic

Angus burger, American cheese, homemade pickles, lettuce, tomato. I 1.99*

Smothered and Covered

Angus burger smothered with onions, mushrooms, provolone cheese, and horseradish roasted garlic aioli.

11.99*

All burgers served with choice of Fries, Sweet Fries, coleslaw, or Chef vegetable.

If you would like to substitute:

Onion Rings, Small Bistro or Caesar Salad, Please Add \$1.