

# The BISTRO

at Canal Side Inn

*Prepared by Executive Chef John Luciano*

## Salade César au Poulet

All organic chicken caesar salad with shaved Asiago cheese and brioche croutons. **\$20**

*~Organic Filet Mignon \$10*

*~Grilled Black Tiger shrimp \$5*

## \*Truffled Flatbread

Hand stretched black truffled flatbread with caramelized shallots, goat cheese, dates & raspberry balsamic reduction over friseé. **\$18**

## Friseé Petal Shrimp

Utica beer battered black tiger shrimp tossed with a spicy rosemary petal sauce over radicchio & friseé greens. **\$17**

## Cornish Game Hen

Slow roasted herb crusted Cornish game hen with sautéed fig pan jus, muenster au gratin potatoes & sautéed mixed vegetables. **\$25**

## \*Roman Artichoke Hearts

Soybean fried Roman artichoke hearts with baby spinach & date micro salad with raspberry balsamic reduction. **\$18**

## Confit de Canard

Slow roasted duck with thyme pan jus, roasted cherry tomatoes, black beans & sautéed vegetables. **\$35**

## Sirloin Burger

All grass-fed organic sirloin burger with Applewood smoked bacon, crumbled bleu cheese & caramelized onions on a grilled brioche bun with truffled asiago fries. **\$20**

## Poutine à la Chef John

Hand cut pommes frites (French fries) with imported cheese curds, pulled braised pork bellies & rosemary scented gravy. **\$18**

## Côte De Boeuf

Filet mignon French dip with caramelized red onion jam, gruyère cheese & horseradish aioli on French baguette, served with truffled asiago pommes frites (French fries). **\$20**

*\*Vegetarian (Inquire of Chef John about additional vegan or vegetarian alternatives)*