

## Small Plates

### Colossal Shrimp Cocktail

Served with cocktail sauce \$10

### Alaskan King Crab Cocktail

Served with cocktail sauce \$12.50

### Baked Shrimp Alexander

Breaded jumbo shrimp baked in a lemon butter white wine sauce served with poached asparagus. \$12.50

### Fried Calamari

Tossed with smoked tomato-chipotle sauce and drizzled with blue cheese \$9

### Filet Mignon Brochette

Marinated with fresh herbs and roasted spices served with chimichurri. \$12.50

### Poutine

Crispy fried potatoes with brown gravy and melted cheese curd. \$9

### Jumbo Maryland Crab Cake

Maryland lump crab meat, fresh bread crumbs, applewood smoked bacon and fresh herbs and spices. Served with remoulade sauce. \$12.50

### Coconut Shrimp

Large shrimp encrusted with seasoned sweet coconut flakes and flash fried. Served with Chili Tamarind sauce. \$10

## Soup / Salads

### Goat Cheese Salad

Roasted red pepper, shredded Belgian endive, red onion, cilantro, New York State Goat Hill farm cheese, with balsamic vinaigrette. \$10

### Iceberg & Maytag Salad

Iceberg lettuce, Maytag blue crumbles, crisped bacon, toasted pine nuts, creamy blue cheese dressing and port wine reduction. \$10

### Pear Salad

Port and red wine poached pear sliced in half and stuffed with Maytag Blue Cheese. Served with bitter greens, candied walnuts and sherry vinaigrette. \$10

### Caesar Salad

Crisp romaine lettuce and garden herb croutons tossed with our traditional Caesar dressing and topped with shaved Parmesan Reggiano . \$8.50

### Mixed Greens

Field greens with your choice of peanut dressing or balsamic vinaigrette. \$6.50

### Soup du jour

Selected and prepared daily

## Sides

Bistro Fries, Greens of the Day, Potato Puree \$4

Creamed Spinach, Sautéed Wild Mushrooms \$6

Jasmine Rice \$2

*We reserve the right to add an 18% gratuity to parties of 6 or more.*

## Large Plates

### Chicken Parmesan

Pan fried chicken parmesan baked with homemade marinara and fresh mozzarella served over pappardelle pasta. \$19.50

### Berkshire Pork

Known as the "black pig," Berkshire Pork is famous for its perfect combination of juiciness, flavor and tenderness. Pork Chop 15 - 17oz.served with seasonal fruit chutney. \$24.95

### Risotto or Pasta du jour

Your choice of our chef's daily creation.  
Small plate \$12.50  
Large plate \$18.50

### Bistro Duck

Grand Marnier sauce, potato puree \$24

### Fish of the Day

Prepared and priced daily.

## Steak / Lamb / Seafood

Bistro Elephant is licensed to serve Certified Angus Beef<sup>®</sup>

### CAB<sup>®</sup> Rib Eye 16 oz. \$29.50

Incredibly juicy, flavorful and naturally tender. The CAB brand's quality specifications are so strict, less than 8% of beef qualifies. All cattle are antibiotic and hormone free and enjoy a top-quality vegetarian diet.

### Kobe Beef Cut Daily - Market Price

Famous for its rich marbling and melt in your mouth, velvety texture. Wagyu cattle produce unsaturated fats giving the meat its unique flavor and delectable tenderness. Our Kobe beef meets the superior Japanese grade of 9 -12.

### CAB<sup>®</sup> Dry Aged New York Strip 16oz. \$37.50

The extra time and care put into aging beef ensures superlative flavor and maximum tenderness. Mellow and intense, our dry-aged beef delivers a distinctive, memorable taste with a buttery, tender texture.

### Rack of Lamb

Full rack of New Zealand lamb marinated in garlic, smoked paprika, cracked black pepper, herbs, olive oil and red wine and vinegar then roasted to perfection \$28

### Lobster Tail

Single 7-8oz \$25, Double \$45

### Daily Seafood Specials

Prepared and priced daily.

### Surf & Turf Special

Create your own surf & turf from the selections above.

### Steak & Lamb Specialty Sauces

#### Au Poivre

Green peppercorns and flamed high-proof cognac.

#### Bordelaise Sauce

#### Chimichurri

### Seafood Specialty Sauces

#### Lemon Butter Reduction

Lemon butter and white wine reduction.

#### Brown Butter & Caper Sauce

#### Bacon Dijon Sauce