

Bistro 445

Soups

<i>Four Onion Gratinee</i>	<i>Cup 4.99</i>
<i>Signature Lobster Bisque</i>	<i>Cup 6.99</i>
<i>Du Jour</i>	<i>Cup 4.99</i>

Appetizers

<i>Shrimp Cocktail</i> <i>Dipping Sauce</i> 10.99	<i>Baked Brie</i> <i>Baked Brie & Apple/Berries</i> 10.99
<i>Cheese & Fruit</i> <i>Select Cheeses, crackers</i> <i>& Fresh Fruit Medley</i> 10.99	<i>Escargot & Butter</i> <i>Herd-Butter & Brandi</i> <i>Toasted roll</i> 10.99

Salads

<i>Waterman Chopped Salad</i> <i>Chopped Baby Iceberg with Tomatoes, Cucumbers,</i> <i>Red & Green Peppers, Onions, Chopped Eggs, Grated Asiago Cheese</i> 5.95
<i>Nottingham Stilton</i> <i>Apples, Toasted Black Walnuts, Romaine Lettuce,</i> <i>Walnut Vinaigrette</i> 7.95
<i>Wedge BLT Salad</i> <i>Wedge of Iceberg Lettuce, Grape Tomatoes,</i> <i>& Warmed Applewood Smoked Bacon Vinaigrette</i> 5.95

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Entrées

Entrées served with choice of two sides:

*Baked, Stuffed or Sweet Potato, Wild Rice Blend,
Baby Carrots, Asparagus, Vegetable Basket or Green Beans*

Filet of Premium Beef 8/10

Served with Demi-Glace or Hotel Butter

24.99/29.99

Certified Angus NY Strip Steak

Crispy Onion Straws

26.99

Cowboy Rib Steak

Demi Glaze

28.99

Scaloppini of Veal Cordon Bleu

Prosciutto Ham & Asiago Cheese

21.95

Lollipop Pork Chop

Maple Mustard

21.99

Pan Roasted Rack of New Zealand Lamb

Mint Jelly

29.99

Boneless Breast of Duck

Raspberry Orange Sauce

20.95

(\$5.00 charge for all split entrées) These charges are currently suspended

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Entrées

Starch and Vegetable Selections:

*Baked, Stuffed or Sweet Potato or Wild Rice Blend
Baby Carrots, Sauteed Asparagus, Stuffed Tomato, Fresh Broccoli,
Haricot Verts Vegetable Basket or Green Beans*

Double Cold -Water Lobster Tails

Drawn Butter (no splitting)

35.99

Seafood Choppino

Mediterranean Seafood Stew

Shrimp, Scallops, Mussels, Clams & Snow Crab Claws

26.99

Macadamia Crusted Filet of Salmon

Honey Ginger Thai Sauce

23.99

Sautéed Crab Cakes

Rémoulade Sauce

26.99

Stuffed Colossal Prawns

Crab and Lobster Meat & Sauce Beurre Blanc

25.95

Chicken Marsala

*Italian-American dish of golden pan-fried chicken
cutlets and mushrooms in a rich Marsala wine sauce*

22.99

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Lighter Side Entrées

*All Lighter Side Entrées include:
Small Tossed Salad & Choice of Starch or Vegetable*

Petite Filet Mignon 4

Demi Glaze

21.99

Single Crab Cake

Rémoulade Sauce

18.99

Single Cold -Water Lobster Tail

Drawn Butter

25.95

Veal Française

Lemon Butter Sauce

17.95

Petite Breast of Spring Chicken Asiago

Asiago Cheese, Portobello Mushrooms,

Champagne Sauce

16.95

Vegan Entrees

Pasta Primavera Cal: 290 16.99

*Fresh Garden array of vegetables sautéed with angel hair pasta
and choice of red or white sauce.*

Impossible Grill Cal: 240 15.99

*2 (Vegan) patties grilled and topped with sautéed mushrooms,
onions, and peppers with a red wine reduction.*

Starch and Vegetable Selections:

Baked, Stuffed or Sweet Potato or Wild Rice Blend

Glazed Baby Carrots, Sauteed Asparagus, Stuffed Tomato, Fresh Broccoli,

Haricot Verts Vegetable Basket or Green Beans

Ala Carte Sides

Twice-Baked Potato Cal: 290

3.99

Baked Sweet Potato Cal: 240

3.99

Sautéed Asparagus Cal: 130

3.99

Haricot Verts Cal: 100

3.99

Baby Carrots Cal: 20

2.99

Stuffed Tomato Cal: 44

2.99

Wild Rice Blend Cal: 120

3.99

Fresh Steamed Broccoli Cal: 90

2.99

Toss Salad Cal: 40

4.99

Small Chopper Salad Cal: 103

5.99

Desserts

Indulge in any of our ice cream selections. 1 scoop Cal: 280

2.99 - Add a liqueur 1.99

NY Cheesecake with Strawberry or Chocolate topping. Cal: 630

Divine Fudge Lava Cake Cal: 500

Lemon Blueberry Crumble Cal: 446

4.00

Vegan GF Banana Streusel Cake Cal: 450

5.99

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