

Birch Street Bistro

Entrees

- *Special Cut* **see server*
daily beef selection
- *Grilled Filet Mignon* - 24.
with a melting fig butter, sautéed spinach and roasted potatoes
- *Braised Lamb* - 21.
with a ricotta filled gnocchi
- * Seared Duck Breast* - 21.
with an orange grand marnier sauce served with quinoa
- Slow Roasted Chicken* - 16.
with roasted potatoes and the vegetable du jour
- Baked Stuffed Whole Trout* -24.
served with sautéed mussels in a herb white wine butter sauce
- Grilled Salmon* - 21.
topped with a roasted tomato caper sauce, two shrimp, polenta and grilled asparagus
- Risotto* - 21.
with chicken, roasted maple butternut squash and shaved parmesan cheese
- Shrimp Romesco* - 17.
served over penne
- Sausage Ragu Pasta* - 15.
with fresh basil over penne
- Wild Mushroom and Spinach Ravioli* - 15.
with a fresh basil tomato cream sauce

Sides

- | | |
|-------------------|-------------------|
| roasted potatoes | hand cut fries |
| grilled asparagus | vegetable du jour |
| corn polenta | quinoa |

Created by Executive Chef Marcelo de Oliveira

Before placing your order please inform your server if a person in your party has a food allergy

*Items cooked to order and or consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Please ask your server about menu options for children.

Lg San Pelligrino - 4.

IBC Root Beer -2.5

Orangina -2.5

Please make your server aware of any food allergies.

Birch Street Bistro may be rented for private events.

American Express, Discover, MasterCard, Visa, Traveler's Checks and cash accepted.