

Prix Fixe Lunch \$19

Served from 11:30 - 3:30 Monday - Saturday

Appetizers

Soup Du Jour

Bistro Baked Clams - Shallots, panko,
prosciutto & lemon emulsion

Bistro 44 Baby Greens Salad - Tomato
confit, caramelized shallots, petit croutons,
champagne vinaigrette

Entrées

Alaskan Wild Salmon

Brandy mustard glaze, risotto cake, roasted beets

• **Bistro 44 Steak Salad** - Marinated skirt
steak, baby greens, chestnuts, roasted pepper,
avocado, frizzled onions, shaved romano, aged
balsamic dressing

Thai Salad - Soba noodles, cucumber, napa
cabbage, hoisin shrimp, tahini dressing

Grilled Chicken & Avocado Club -

Thick cut white bread, applewood bacon,
lettuce, tomato, dill mayo, served with pommes
frites

Roasted Eggplant & Tomato Ravioli -

Grape tomatoes, parmesan & cream

Dessert

French Apple Tart

Cinnamon sugar, puff pastry

Ruby Port Wine Poached Pear

Spiced port wine glaze, chantilly cream

"Coffee and Cigar" (for two)

"Tres Leche" espresso custard, tahitian vanilla bean, ganache cigar, chocolate ashes

Coffee and Tea Included

Espresso and Cappuccino add \$3
