

NO. TEN THOMAS BISTRO - DINNER

SOUPS

FRENCH ONION	6
DAILY CHEF SELECTION	6

STARTER SELECTIONS

COUNTRY PATE — <i>PORK TERRINE, CORNICHONS, MUSTARD, AND TOAST</i>	8
CRISPY CALAMARI — <i>SERVED WITH A TRIO OF SAUCES</i>	9
LOBSTER PO'BOY — <i>TEMPURA LOBSTER NUGGETS WITH COLE SLAW AND A CAJUN AIOLI ON A BRIOCHE ROLL</i>	10
SMOKED TROUT — <i>BEETS, BABY SPINACH, PICKLED RED ONION AND A HORSERADISH DRESSING</i>	10
CREPE SALMON — <i>A HOUSE MADE CREPE WITH SMOKED SALMON, CREAM CHEESE AND CHIVE</i>	9
PEI MUSSELS — <i>AN APPETIZER PORTION, PERFECT FOR SHARING.</i>	
<i>BROTH OF GARLIC, TOMATO, THYME, WHITE WINE, BUTTER, CROUTONS</i>	8
<i>APPLE WOOD BACON, NATURAL JUS AND A TOUCH OF CREAM</i>	8

SALAD SELECTIONS

CAESAR SALAD — <i>WITH SHAVED PARMESAN AND CROUTONS</i>	10
CIRCLE SALAD — <i>MESCLUN WITH TOMATO, CUCUMBER, RED ONION AND A BALSAMIC VINAIGRETTE</i>	9
GRILLED ROMAINE — <i>SLICED ALMONDS, TROPICAL FRUIT AND GOAT CHEESE WITH A WILD BERRY VINAIGRETTE</i>	11
WEDGE SALAD — <i>ICEBERG LETTUCE, TOMATO, BACON, BLUE CHEESE DRESSING</i>	10
GRILLED SALMON SALAD — <i>BABY ARUGULA, ROASTED BEETS, TOMATO, PECANS WITH A BALSAMIC VINAIGRETTE</i>	13
BISTRO STEAK HOUSE SALAD — <i>GRILLED HANGER STEAK, TOMATO, BACON AND BLUE CHEESE DRESSING</i>	15
TUNA NICOISE SALAD — <i>PEPPERED FRESH TUNA, HARICOT VERT, OLIVES, RED ONION, TOMATO, EGG, BABY GREENS, RED WINE VINAIGRETTE AND A BALSAMIC SYRUP</i>	15
TEXAS SALAD — <i>CHOPPED ROMAINE LETTUCE, SPICY CHICKEN, ROASTED CORN AND CRISP TORTILLA STRIPS</i>	12
LYONNAISE SALAD — <i>DUCK LEG CONFIT, FINGERLING POTATO, FRISEE, BACON PARMESAN AND MUSTARD VINAIGRETTE</i>	15

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DINNER ENTRÉE SELECTIONS

PEI MUSSELS — <i>OUR DINNER PORTION OF FRESH PEI MUSSELS SERVED WITH FRENCH FRIES BROTH OF GARLIC, TOMATO, THYME, WHITE WINE, BUTTER, CROUTONS</i>	18
APPLE WOOD BACON, NATURAL JUS AND A TOUCH OF CREAM	18
RAINBOW TROUT — <i>GRILLED. SERVED WITH POTATO GRATIN, CAPER BERRIES, GRAPEFRUIT GASTRIQUE, GREEN BEANS</i>	21
GRILLED SALMON — <i>A FRESH FILLET OF SALMON SERVED WITH A POTATO-LEEK FONDUE, RED WINE SAUCE AND FRIED ONIONS</i>	21
CHESAPEAKE CRAB CAKES — <i>FRESH, HOUSE MADE CRAB CAKES SERVED WITH A RAGOUT OF SWEET CORN, YUKON POTATO AND MUSHROOM</i>	26
BOURBON MARINATED PORK CHOP — <i>A 14OZ FRESH CHOP SERVED WITH ROASTED CORN AND SWEET POTATO HASH</i>	23
MEDALLIONS ROSSINI — <i>TWIN FILET MEDALLIONS OF VEAL TOPPED WITH PATE AND BRANDIED PEPPERCORN SAUCE. SERVED WITH GREEN BEANS AND POTATO PUREE</i>	25
LAMB CHOPS — <i>TWIN LAMB CHOPS MARINATED IN GARLIC AND HERBS WITH A MUSTARD DEMI-GLACE. SERVED WITH GREEN BEANS AND POTATO PUREE</i>	24
HANGER STEAK — <i>10 OZ ANGLLET STEAK. GRILLED AND SERVED WITH FRENCH FRIES AND GARLIC BUTTER</i>	22
LAVENDER CHICKEN — <i>HALF CHICKEN ROASTED AND TOPPED WITH LAVENDER BUTTER AND FRIED ONIONS. SERVED WITH FRENCH FRIES</i>	19
DUCK LEG — <i>A DUCK LEG CONFIT SERVED WITH FINGERLING POTATO, BACON, PARMESAN AND MUSTARD VINAIGRETTE</i>	22
MACARONI AND CHEESE — <i>FONTINA, PARMESAN AND GOUDA CHEESES TOPPED WITH MUSHROOMS AND BACON</i>	17
VEGETARIAN PASTA — <i>ISRAELI COUS COUS TOPPED WITH GRILLED GARDEN VEGETABLES AND A BASIL PESTO</i>	18