

SHALLOTS BISTRO



Dinner Menu - Nine Days

LES POTAGES *soups*

Soupe Du Jour 7

Traditional Soupe 9

LES PLATS PREMIERS *appetizers*

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| Coconut Crunch Crispy coconut faux shrimp chutney dip | 20 |
| Cauliflower Sliders Tempura cauliflower, avocado, garlic crema coleslaw pretzel bun | 22 |
| Ceviche De Pescado Seafood ceviche served with avocado and tortilla chips | 16 |
| Sesame Ahi Tuna Seared tuna set on wonton crisp, teriyaki glaze | 20 |
| Homemade Gnocchetti Tomato, garlic, mushrooms, fresh herbs drizzled with truffle oil | 15 |
| Stuffed Mushroom Caps Spinach, mushrooms and crispy crumbs, topped with balsamic glaze | 13 |
| Potato Latke Topped with smoked salmon, cucumber dill sauce | 15 |
| Avocado Egg Rolls Avocado, tomato, onion with chutney dipping sauce | 14 |
| Risotto Bites Crispy vegetable risotto with herb aioli | 14 |
| Vegetable Spring Rolls Crispy rolls served sweet and sour sauce | 13 |

LES SALADES *salads*

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| Salade de la Maison Mesclun greens, carrots, grape tomatoes, cucumbers, chickpeas, citrus herb dressing | 15 |
| Caesar Salade Romaine lettuce, toasted croutons, creamy style Caesar dressing (add anchovies by request) | 15 |
| Creamy Broccoli Cashew Blanched broccolini, roasted cashews, golden raisins, creamy dressing on a bed of romaine lettuce | 16 |
| Summer Salad Gourmet greens, strawberries, blueberries, orange segments, toasted almonds, raspberry vinaigrette | 16 |
| Spinach Mango Salade Baby spinach, fresh mango wedges, balsamic glazed pecans, olive oil balsamic dressing | 16 |
| Sweet & Tangy Salade Mixed greens, dried cranberries, carrots, chopped green onions, sunflower seeds, honey red wine vinaigrette | 15 |
| Tuna Nicoise Pan seared ahi tuna, capers, kalamatta olives, egg, boiled potatoes, French green beans & baby greens with honey Dijon vinaigrette | 35 |
| Twisted Cobb Salad Romaine lettuce, grilled salmon filet, grape tomatoes, avocado, hardboiled eggs, croutons with Thousand Island dressing | 30 |

LES POISSONS

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| Sunshine Sea Bass Citrus braised Chilean sea bass, coconut rice, baby bok choy, and tropical fruit salsa | 45 |
| Grilled Halibut Garlic marinated fillet, rice pilaf, charred garlic oil heirloom tomato and olive relish | 42 |
| Pan Seared Barramundi , Marinated fillet, served over rigatoni pasta, sweet cherry tomatoes, red pepper flakes, fresh basil, tossed with garlic olive oil | 40 |
| Salmon Balsamico Balsamic glazed fillet, scalloped potatoes, grilled asparagus, crispy garnish | 38 |
| Fish Tacos a la Carlos Soft corn tortilla shells, filled with crispy seared grouper, diced tomatoes, avocado, shredded lettuce, onions, cilantro, salsa verde, lime wedge | 39 |
| Baked Branzino Pan seared crispy skin fillet, saffron risotto, roasted beets and basil oil | 45 |
| Red Snapper Veracruz Baked red snapper fillet, Veracruz-style basmati rice, grilled zucchini | 42 |
| Wasabi Seared Tuna Seared sushi-grade tuna steak, brown rice, baby bok choy, wasabi aioli, crispy garnish | 45 |
| Cedar Plank Salmon BBQ glazed salmon fillet, grilled to perfection on a cedar plank, scallion pommes puree and roasted beets | 40 |
| Dover Sole Meunière Pan seared fillet, lemon wine sauce, steamed broccolini and truffle roasted fingerling potatoes | 68 |

LES SHALLOTS BISTRO CLASSIQUES *Classic entrée*

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| Lasagna Roulade Grilled eggplant and spinach stuffed lasagna noodles, served with a chunky tomato sauce | 26 |
| Pasta Pomodorini Rigatoni pasta, sweet cherry tomatoes, red pepper flakes, fresh basil, tossed with garlic olive oil | 24 |
| Penne Almondine Penne pasta, petite peas, fresh corn, basil leaves, lemon zest, almond sauce | 24 |
| Linguini Primavera Linguini pasta, red peppers, mushrooms, onions, broccolini, carrots, pesto sauce | 24 |
| Farfalle al Rocco Farfalle pasta, roasted butternut squash, spinach, mushrooms, tossed with a garlic sauce | 24 |
| Stuffed Shells Jumbo pasta shells filled with Crab Newburg served over creamy tomato sauce and blanched asparagus | 30 |
| Grilled Vegetable Napoleon Layered grilled vegetables served on a polenta cake, tomato coulis, haricot vert | 29 |

ACCOMPAGNEMENTS *sides*

Baked Potato 7
Sautéed Mushrooms 9
Broccolini 11
Beer Battered Onion Rings 8
Pommes Puree 9
Rice Pilaf 9
Tempura Cauliflower 12

Pommes Frites 7
Asparagus 11
Haricot Verts 7
Wilted Garlic Spinach 9
Baked Sweet Potatoes 9
Sweet Pommes Frites 9
Side Salad 8