

# PRIX FIXE MENU

3:30 PM until close

Only minimum changes allowed to this menu.  
No Sharing allowed. Not to be combined with  
any other promotion. Not available on holidays

## WITH A GLASS OF WINE

Tarima, Jumila Organic Monastrell, Spain  
Canyon Oaks Cabernet Sauvignon, California  
Vina Borgia 100% Garnacha, Spain  
Canyon Oaks Chardonnay, California

## ENTREES

### PETITE RACK OF VEAL

Marinated petite rack of veal, pan seared and  
served with grilled vegetables, herb sweet potatoes  
and cognac demiglace.

### ITALIAN PLATTER

Homemade meatballs and eggplant parigiana.  
Served with fettuccini alfredo and shaved  
Pecorino Romano.

### SHRIMP CARBONARA

Large shrimp sauteed with apple wood bacon,  
toasted garlic and shallots in a classic carbonara  
sauce with fettuccini and Romano cheese.

### CHICKEN ala "WELLINGTON"

Chicken breast pan seared and wrapped in puff pastry  
with duxelles, roasted garlic and bacon. Yukon gold &  
sauteed spinach.

### GREEK STUFFED CHICKEN

Chicken breast stuffed with with spinach, fetta chese,  
grape tomatoes and kalamata olives. Roasted Yukon  
gold potatoes and haricot verts.

### ITALIAN ROASTED CHICKEN

Half chicken roasted with herbs, garlic and lemon.  
Yukon gold potatoes and grilled vegetables.

Bistrot de Soleil  RESTAURANT  
& BAR



## Prix Fixe \$28

Any Entree Ala Carte \$20

## APPETIZERS

CAESAR SALAD  
BOCCONCINI CAPRESE SALAD  
LEMON GARLIC CALAMARI SALAD  
SOUP DU JOUR  
ONION SOUP - Gratin  
BAKED BRIE & APPLE  
CHICKEN CORDON BLEU BITES  
PEAR & GOAT CHEESE SALAD  
STUFFED PEPPER

### HOMEMADE DUCK CONFIT

Crispy and tender served with Panise potatoes,  
green beans and apple merlot sauce.

### GARDEN PAPPARDELLE

Roasted garden vegetables sauteed in olive oil and garlic,  
tossed with parmesan cream sauce and pappardelle.

### CRISPY LEMON FLOUNDER

Fillet of flounder dipped in panko crumbs and fried,  
with with a garlic, lemon, capers and artichoke hearts  
with chardonnay lemon butter-sauce. Angel hair  
pasta and Romano cheese.

### CABBERNET BRAISED BEEF (add\$3.00)

Presented with sweet potatoes and haricot verts

## CHEF'S DESSERTS

Crème Brule, Apple Crisp,  
Brownie ala Mode, Traditional Canoli,

• Gratuity of 20% will be added to parties of 6 or more •

- Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
- Gratuity of 20% will be added to parties of 6 or more

01-27-2017