

JANUARY & FEBRUARY 2017

(NOT OFFERED ON HOLIDAYS)

**WINTER**

# BISTRO SPECIAL

*to start*  
**SOUP**

**RED HAT BISTRO SALAD**

CRISP ROMAINE AND BIBB LETTUCES,  
BABY GREENS, CROUTONS, GREEN APPLE,  
RED ONION, PARMIGIANO REGGIANO,  
HOUSE DRESSING

*entree*

**MOULES FRITES "Aux Les Halles"**

**PRINCE EDWARD ISLAND** MUSSELS STEAMED WITH GARLIC,  
WHITE WINE AND SHALLOTS, SERVED WITH FRITES

**GRILLED SCOTTISH SALMON**

**♦SUSTAINABLY RAISED**

SAUTÉED SPINACH, FRENCH GREEN LENTILS,  
POMMERY MUSTARD-HERB-SHALLOT VINAIGRETTE

**BRUSSELS SPROUTS & FRIED EGG SALAD**

A WARM SALAD OF BRUSSELS SPROUTS, WILD RICE,  
RED QUINOA, SWEET POTATO, PINE NUTS,  
NATURALLY CURED SMOKED BACON, LEMON VINAIGRETTE

**HANGER STEAK FRITES**

MAPLE ROASTED BRUSSELS SPROUTS & CARROTS,  
RED HAT FRITES, CHOICE OF BEARNAISE SAUCE,  
RED WINE REDUCTION OR CHIMICHURRI VINAIGRETTE  
EACH ADDITIONAL SAUCE \$2



**RED QUINOA BURGER**

**♦VEGETARIAN**

A HOUSEMADE BURGER OF QUINOA, SPINACH, SHIITAKE MUSHROOMS  
GARNISHED WITH BIBB LETTUCE, CHIPOTLE AIOLI, AVOCADO,  
PICKLED RED ONION & TOASTED CIABATTA OR BRIOCHE ROLL

**RED HAT BURGER**

*black angus beef raised & grazed in the usa*  
GRASS-FED IRISH CHEDDAR OR BLUE CHEESE,  
LOCAL **PICKLELICIOUS** PICKLES,  
TOASTED CIABATTA OR BRIOCHE ROLL

**CHOICE OF BISTRO SALAD OR FRITES SERVED WITH BURGERS**

*sweet*

**CHOCOLATE PISTACHIO POT DE CREME**

*A French custard*  
VALRHONA DARK CHOCOLATE

**KEY LIME PIE**

GRAHAM COOKIE CRUST

**HOT COCOA**

VALRHONA DARK CHOCOLATE, STEAMED MILK,

- all sweets served with fresh whipped cream -



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