

BISTRO 22

BISTRO STARTERS

Flight of Fruit & Cheese \$16

Assorted cheeses, served with crackers, grapes, berries, drunken fruit, local honey, toasted almonds

Fried Green Tomatoes \$12

Served with house made blue cheese dressing

Truffle Frites - \$10

French fries, truffle butter, parmesan cheese, chives, served with a rosemary & black pepper aioli

Classic Escargot - \$18

A La' Bourguignonne sauce, white wine, garlic, butter, shallots and chives, served with toast points

Baked Brie - \$18

Warm Brie cheese wrapped in puff pastry, topped with Apricot jam, served with toasted almonds, red grapes, and toast points

Shrimp Escargot - \$16

Six shrimp baked with herbed garlic butter, melted Mozzarella cheese, served with toast points

Jumbo lump crab Napoléon- \$18

Bacon, mozzarella cheese, parmesan cheese, cream, and white wine, baked in a puff pastry, served with tomato butter sauce

THE FULL MONTY - \$25 *(Great for parties)*

*Truffle Fries served with rosemary & black pepper aioli
Bacon wrapped Grilled Shrimp served with warm apricot jam
Chilled Crab Claws served with traditional cocktail sauce
Fried green tomatoes with bleu cheese dressing
Assorted cheese, grapes, bread & butter pickles*

SOUP & SALADS

French onion Soup - \$6/cup - \$9 bowl

Caramelized onion, rich beef broth, sherry vinegar, topped with house made croutons, finished with melted Mozzarella cheese

Soup of the Day - \$7/cup - \$9 bowl

Ask your server for details

Caesar Salad - \$7

Anchovy dressing, herbed micro croutons, parmesan cheese

B-22 House Salad - \$7

Butter leaf lettuce tossed with basil vinaigrette, creamy herbed goat cheese, chopped bacon, toasted almonds

Bistro Caprese - \$12

Fried green tomato, sliced hot house tomatoes, fresh sliced mozzarella, balsamic vinaigrette, basil oil

ENTREES

ADD ON A LOBSTER TAIL \$36 FULL

Land

Braised Leg of Lamb - \$30

Carrots, Brussels sprouts, turnips, shallots, garlic mashed potatoes, braised in lamb broth and finished with butter

Cheshire Pork Chop - \$30

Whole grain mustard Robert Sauce, roasted red skin potatoes topped with sautéed shallots, garlic, & pancetta, finished with herbed goat cheese, served with grilled broccoli

8 oz. Grilled Filet - \$45 *Add Crab & Bearnaise for additional \$26*

Choice of Marchand de Vin -or- Bearnaise, served with garlic mashed potatoes & sautéed haricot-verts with shallots, garlic, and tomatoes

Sea

Line caught Parmesan crusted Atlantic Salmon - \$30

Tomato beurre blanc, served with parmesan risotto & sautéed haricot-verts, shallots, garlic, and tomatoes

Baked Cod with a warm crab salad - \$36

Bearnaise sauce, served with parmesan risotto & grilled broccoli

Fruit De Mare' - \$36

Sautéed Snow crab claws, shrimp, crab meat, Fettuccini pasta, shallots, diced tomatoes, Lemon juice, white wine herb butter sauce, topped with parmesan cheese, and chives

Lobster tail **MAC & CHEESE** - \$45

Creamy Penne pasta mac and cheese, shallot, tomato, garlic, bourbon cream sauce (The Original Way)

7 oz. Lobster tail Thermidor - \$55

Topped with a warm crab salad, bearnaise sauce, and served with red skin potatoes topped with shallots, garlic and pancetta, Brussels sprouts and red bell peppers

Air

Chicken Fettuccini Alfredo - \$26 (Sub Shrimp)

Parmesan cream sauce, fresh herbs, lemon, garlic, white wine, grilled chicken breast

½ Southern Sorghum and Honey Fried Chicken - \$24 *(Traditional Fried Chicken Available upon request)*

House garlic mashed potatoes, bread & butter pickles, served with Brussels sprouts and red bell peppers

½ Chicken Fricassee \$28

*Pancetta, wild mushrooms Marchand de vin sauce, garlic mashed potatoes
Served with sautéed haricot-verts, shallots, garlic, and tomatoes*

Red Wine

La Posta Fazio Malbec (Mendoza, Argentina) \$11/45 *Black Cherries, vanilla, chocolate, ripe plums*

Growers Guild (Sharecroppers) Pinot Noir (Willamette Valley, Oregon) \$12/48 *Hints of cherry, raspberry, smokey, earthy*

Chapelle D'Alienor Bordeaux \$14/56 (Chapelle D'Alienor, France) *Blackberry, blueberries, pipe tobacco, vanilla*

Horseshoe's & Hand Grenades (Oregon Syrah, Washington Cab) \$12/48 *Thick Cherry Pits and leather whips!*

1621 Fortune Cabernet Sauvignon (Napa Valley, California) \$15/60 *Oak, vanilla, chocolate, dark cherry, caramel hints*

Honig Cabernet Sauvignon (Napa Valley, California) \$15/60 *Cranberry, black tea, toasted oak, bright red plums*

Lyeth Cabernet Sauvignon (Sonoma, California) \$75 *Bright Cherry, plum, dark chocolate, and pepper*

Chef's Special Occasion Wine

Keenan Cabernet Sauvignon (Napa Valley, California) \$125 Bright *Cherries, Plum, Sandalwood, and leather, with tobacco hints*

Hourglass Cabernet Sauvignon (Napa Valley, California) \$145 *Candied violets, kirsch, warm black plums, and star anise*

SpottsWoode Cabernet Sauvignon (Historic St. Helena) \$175 *Oak, vanilla, chocolate, blackberry, dark fruits, leather*

White Wine

Adami Prosecco (Vento, Italy) \$30/.375 bottle *Bright citrus notes, peach, dry, fresh, and crisp*

Martin Ray Chardonnay (Sonoma California) \$14/56 *Layers of Meyer lemon curd, ripe bosc pear, subtle orange and honey*

Elk Cove Pinot Rose (Willamette Valley, Oregon) \$12/48 *Sweet aromas of raspberry, lime peel, and cotton candy*

Scarpetta Pinot Grigio (Friuli Venezia, Gilia, Italy) \$11/44 *Stone fruits, melon, minerally, and medium body*

Alpha Omega II Sauvignon Blanc (Napa Valley, California) \$15/60 *Apricot, mango, cantaloupe, peach*

Dessert Wine

Vajra Moscato (Piedmont, Italy) \$11/44 *Apricots, and peach, fresh citrus, and hints of herbs*

Olorosos Tawny Sherry/Port blend (Andalucía, Portugal) \$9/36 *Spicy notes of leather, dried fruits, and hazelnuts*
(served warm with chocolate & almonds)

Classic Bistro Drinks

Bruised & Blue- \$16

Choice of Gin -or- Vodka, Olive juice, shaken vigorously, garnished with Blue Cheese stuffed Olives

B-22 Old Fashion - \$15

Choice of Bourbon -or- Rye Whiskey, muddled Amarena Cherries & Orange, Bitters, Brown Sugar simple syrup, Vault ice cube

Traditional Manhattan - \$15

Choice of Bourbon -or- Rye Whiskey, sweet Vermouth, Bitters, Amarena Cherries

Bistro 22 Hurricane- \$12

Dark aged Rum, Coconut Rum, Silver Rum, Fruit Punch blend (House Secret Recipe)

Elderflower French 75- \$15

Gin, Elderflower Liqueur, simple syrup, fresh squeezed Lemon juice, topped with Prosecco

Mint Mojito - \$13

Freshly muddled Mint, Coconut Rum, Silver Rum, fresh squeezed Lime juice, simple syrup, topped with Soda

Lemon Drop Martini - \$15

Vodka, Limoncello, fresh squeezed Lemon, simple syrup, sugared rimmed martini glass

Mr. Lawrence's Washington Apple- \$12

Crown Royal vanilla, Sour Apple Pucker, Cranberry juice, Lime juice

Flirtini - \$12

Vodka, Raspberry Liqueur, Pineapple juice, Cranberry juice, topped with Prosecco

Perfect Margarita - \$ 15

Patron Silver, Lime, Orange and Olive juice, house made Sweet n' Sour, Grand Marnier, salted rim

Bloody Mary- \$10

Zing Zang, Worcestershire sauce, Olive juice, Tito's Vodka, garnished with Blue Cheese stuffed Olives & Pickled Okra, salted rim

Moscow Mule- \$12

Muddled Lime, Tito's Vodka, finished with Ginger Beer

Club Special- \$10

Soda water, Tito's Vodka, limeade, Sprite, salted rim

Cape Cod- \$10

Cranberry Juice, Tito's Vodka, lime, on the rocks

Brandy Ice- \$10

Brandy, real Vanilla Bean ice cream, Coffee Liqueur, Hazel nut Liquor

BEER - \$6

Kronenbourg 1664 - *European style Lager made in Obernai, France*

Weihenstephaner Hefe Weissbier - *Cloudy Wheat Beer, fruit notes, Freising, Germany (Oldest brewery in the world)*

French Press

Arabica Bean Coffee \$6/\$12

Arabian Mountain coffee, notes of dark chocolate, and nutty

Something Sweet

House Made Chocolate Chip Cookies \$1 each

House made Chocolate chip cookies,

Goes great with our Brandy Ice.

Dark Rum Brioche Bread Pudding \$10

Vanilla bean ice cream, and whiskey caramel sauce

Triple Crown Chocolate Cake \$10

Chocolate frosting,

Crème Anglaise, served with fresh seasonal berries

Brandy Ice \$10

Vanilla bean ice cream mixed with Brandy, coffee liquor, Frangelico, topped with nutmeg

Raspberry Sorbet \$6

add Chambord \$4

Hand crafted in small batches in Italy

Seasonal Sorbet \$6

Ask your server

2 Scoops of Vanilla Bean Ice Cream \$7

Slow whipped real vanilla bean ice cream, topped with house made whiskey caramel