



Postcards

AMERICAN BISTRO

Dinner

Starters

Cup 4 Bowl 6

Sherried Wild Mushroom

Consommé du jour

Soup of the Day

** House Salad or Caesar Salad 6*

Charcuterie 12

Chef's Selection of Pâtés, and Cured Meats,
Cornichons, Dijon, Braised Cabbage

Grilled Endive Salad 9

Fresh Tomatoes, Smoked Mozzarella, Maui Onions,
Sauterne Herbs de Provence Vinaigrette

Salade de Canard 11

Earl Grey Brined Duck Breast, Fresh Greens, Mandarin Orange,
Bing Cherries, Feta Cheese, Red Stag Vinaigrette

Crab Cakes 10

Crab, Watercress, Lemon Aioli

Baked Feta 7

Feta Cheese, Kalamata Olive, Fresh Tomato, Pesto,
House Made Flat Bread

Smoked Gouda Cous Cous 8

Slow Cooked Pork, Smoked Tomato

Daily Bruschetta 8

Traditional

Entrées

*All Entrées Include a House Salad, Small Caesar or Cup of Soup of the Day

Provençal 16

Penne Pasta, Roma Tomatoes, Basil, Roasted Garlic, Chèvre,
Extra Virgin Olive Oil

Pork Loin Chop 22

Apricot Rubbed Pork Loin Chop, Bing Cherry Spoonbread,
Seasonal Vegetables

Roast Half Chicken 19

Wild Mushroom Barley Pilaf, Asparagus, Rosemary Velouté

Papardelle Ragout 18

Papardelle, Short Rib, Fresh Oregano, Shitaki Mushrooms, Swiss Chard

Iberian Shrimp 20

Tiger Prawn, Linguica, Chorizo, Chicken, Roasted Corn, Cilantro Rice, Haricots
Verts, Manzanilla Reduction

Steak Frites 25

Rib Eye Steak, Roasted Tomato, Caramelized Shallot Butter, Truffle Frites

Fresh Catch

Market Price

Meatloaf 18

Ground Beef, Pork, and Turkey, Roasted Red Bliss Potatoes,
Ancho Ketchup

Bronzed Chicken Breast 17

Tomato, Canellini Beans, Eggplant and Yellow Squash

Side Dishes 5

Asparagus
Haricots Verts
Cilantro Rice
Eggplant and Yellow Squash

Truffle Frites
Seasonal Vegetables
Roasted Red Bliss Potatoes
Grilled Endives

- ◆ *The Chef will be happy to accommodate special dietary needs*
- ◆ *20% gratuity will be added to all parties of 6 or more*

◆ *Karl Prohaska, Executive Chef Matthew Morrison, Exec. Sous-Chef*