



# WEBSTER'S

BISTRO  BAR

## LOCAL RESTAURANT WEEK MENU OCTOBER 16-21, 2017

### SOUP

ROASTED PUMPKIN AND HOUSE SAUSAGE

### SALAD

**MIXED GREENS** – ASSORTED FIELD GREENS, SHREDDED CARROTS, GRAPE TOMATOES, HOMEMADE CROUTONS AND CHOICE OF DRESSING

**CAESAR SALAD** – CHOPPED ROMAINE, SHAVED PARMESAN CHEESE, HOMEMADE CROUTONS AND CAESAR DRESSING

### ENTRÉES

**BLACK ANGUS STEAK AND FRITES** – CHARGRILLED HAND CUT 5OZ SIRLOIN STEAK, SAUCE BÉARNAISE, HARICOT VERT, HOUSE FRITES

**BOURBON SALMON** – BOURBON MAPLE GLAZED 5OZ NORWEGIAN SALMON, CAJUN PECANS, CAULIFLOWER PUREE, ROASTED ACORN SQUASH

**SEARED DUCK BREAST** – 5OZ PAN SEARED DUCK BREAST, SPICED BEET PUREE WITH GINGER, SAGE ROASTED BRUSSEL SPROUTS WITH CARAMELIZED ONIONS

**CHICKEN FRANÇAISE** – PAN SEARED 6OZ EGG BATTERED CHICKEN BREAST, LEMON BEURRE BLANC, HARICOT VERTS, PARMESAN RISOTTO

### DESSERT

**PROFITEROLE** – PÂTE À CHOUX PUFF, VANILLA CREAM, CHOCOLATE SAUCE, FRESH FRUIT

TWO COURSES – \$20.17

THREE COURSES WITH GLASS OF HOUSE WINE OR BEER – \$30.17

FOUR COURSES WITH GLASS OF HOUSE WINE OR BEER – \$40.17

PRICE PER PERSON, TAX AND GRATUITY NOT INCLUDED

BEER SELECTIONS: STELLA ARTOIS OR FLYING BISON AVIATOR RED.