



Spring/Summer 2014

Tomato Mozzarella

arugula, tomato & fresh mozzarella with basil & extra virgin olive oil 9.

Tuna Tartare

sushi grade ahi tuna, akame sesame seaweed salad, micro rainbow mix 11.

S2 Bistro Smoked Salmon

in-house smoked scottish salmon w/mesclun greens 9.

Roasted Beets & Goat Cheese

served w/extra virgin olive oil, balsamic glaze & mesclun greens 9.

Salade Nicoise

potato, hardboiled egg, tomato, bell pepper, olives, anchovies, haricot vert & albacore tuna over romaine lettuce w/side of balsamic vinaigrette 12.

L'Assiette de Fromages

selection of international cheeses with prunes, apricots, walnuts & greens 16.

Croque Monsieur

hot ham and cheese sandwich w/homemade french white bread & mesclun greens 11.

Croque Madame

croque monsieur topped w/sunny side up egg 12.5

Calamari a la Romana

delicately dusted & fried, served w/lemon & our homemade tartar sauce 10.

Fire Grilled Flatbread Pizza

our feature for the evening market price

S² Bistro Chopped Salad

spinach, romaine & iceberg tossed with artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette 10.5
(topped with choice of grilled salmon, shrimp, beef or chicken, add 5.)

Prime Rib Sandwich

shaved roasted hot prime rib in a sub roll w/caramelized onions, swiss & gruyere cheese, served w/house cut french fries 12.5

Smoked Duck Tacos

in-house smoked duck breast, red cabbage coleslaw, cumin pickled carrots, california pepper crème drizzle & refried rice 13.5

Drover Hill Farms Angus Mushroom Bacon Cheeseburger

8oz, local, all natural, grass fed beef
served w/lettuce, tomato, red onion, cheese & house cut french fries 13.5

Black & White Seafood Fettuccini

homemade calamari ink fettuccini & semolina "al dente" tossed w/mussels, clams, calamari & shrimp in white wine cream sauce 19.5

The Idaho Trout

served w/toasted almonds, butter, green beans & steamed potatoes 22.

Steak Au Poivre Vert

grilled 13oz new york strip topped w/green peppercorn sauce
served w/house cut french fries & mesclun greens 25.

*gluten free? Just ask us, we are here for you☺

Executive Chef Yann Guigné
Executive Sous Chef Bob Smith