



Spring/Summer 2017

Beef Tartare

“usda choice” tenderloin served w/quail egg 12./26.

Tomato Mozzarella

tomato & fresh mozzarella w/basil & extra virgin olive oil 10.5

Summer Salad

baby spinach & greens, sliced strawberries, toasted almonds
w/strawberry, lemon & virgin olive oil dressing 11.

S² Bistro Smoked Salmon

in-house smoked scottish salmon w/potato pancake, sour cream, capers, red onions & mesclun greens 13.

Spanish Style Octopus

grilled baby octopus, piquillo peppers, garlic, extra virgin olive oil & main street farms micro greens 12.

Truffle French Fries

house cut french fries tossed w/fresh parsley, topped w/black truffle crème 6.5

Paté de Campagne

french country style paté w/cornichons & toasted baguette 12.5

“Pan Bagnat” Sandwich

tomato, bell pepper, olives, anchovies, haricot vert, potato, sliced hardboiled egg &
albacore tuna in oven baked round bread 13.5

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 13.
(topped with choice of grilled salmon, shrimp, beef or chicken, add 5.)

Seafood Tacos

catch of the day in two corn tortillas w/cilantro-lime red cabbage slaw & salsa verde 16.

Fruit de Mer Seafood Pasta

clams, mussels and catch of the day in white wine & tomatoes over walnut pesto pasta 25.

Western Hot Prime Rib Sub

shaved, roasted hot prime rib w/western fried onions & monterey jack cheese
served w/greens & house cut french fries 15.5

Drover Hill Farms “Thai” Angus Burger

8oz, local, all natural, grass fed, ground beef, green curry mayonnaise, grilled bok choy,
galangal & lemongrass pickled carrots served w/house cut french fries 14.5

Chicken Florentine

pan seared, boneless chicken breast w/baby spinach, shiitake mushroom & béchamel sauce 19.

Pork Tenderloin “Agenaise”

roasted, stuffed pork tenderloin w/prunes, vegetable of the day & cognac prune sauce 22.

Braised Top Sirloin “Daube Provençale”

braised 3 hours in red wine, finished w/provençale ratatouille 22.

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

Executive Chef Yann Guigné Executive Sous Chef Bob Smith