



Fall / Winter 2015

Poached Eggs “Meurette”

w/applewood smoked bacon, onions, mushrooms, red wine sauce & mesclun greens 9.5

Les Escargots

the “classic” six burgundy snails in garlic & parsley butter 9.5

Duo Asian Flair

vegetable eggrolls w/chestnut, carrots, onions, leeks, mushrooms, butternut squash, soybean sprout, rice noodle & crispy sesame crackers, spicy vietnamese sauce 10.5

S2 Bistro Smoked Salmon

in-house scottish salmon smoked w/arcadian greens 9.5

Poutine, Tribute & Smile to Quebec

house cut french fries w/new york cheddar cheese curds & gravy 8.5

add housemade duck confit 6.

Winter Salad

bed of belgium endive, goat cheese, walnuts, empire apples, balsamic glaze 9.5

S² Bistro Chopped Salad

spinach, romaine & iceberg tossed with artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette 12.

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

Fire Grilled Flatbread Pizza

our feature for the evening market price

Prime Rib Sub

shaved roasted hot prime rib in sub roll philadelphia style w/mushrooms, caramelized onions, cheese sauce, served w/greens & onion rings 14.5

Drover Hill Farms Angus Burger

8oz, local, all natural, grass fed beef served w/applewood smoked bacon, mushrooms, cheddar cheese & house cut french fries 14.5

Beef “Bourguignon”

3 hours braised top sirloin stew in red wine “burgundy” style w/pearl onions, applewood smoked bacon, mushrooms & mashed potatoes 24.

Diver Scallops

pan seared diver scallops w/french green lentils & rosemary noilly prat sauce 26.

The Idaho Trout

“my mother’s way” with garlic & lemon butter, green beans & steamed potatoes 26.

New York Strip Au Poivre

Grilled, 13oz “USDA” choice new york strip topped w/au poivre sauce
served w/mesclun greens & house cut french fries **29.**

Grilled Lamb

lamb chops & lamb sausages “merguez”, north african style w/vegetables & couscous **27.**

Duck Confit

housemade, slow cooked ½ peking duck w/garlic & parsley steak fries **25.**

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

Executive Chef Yann Guigné
Executive Sous Chef Bob Smith