

Bistro Menu

Soups

Butternut Squash Soup

Gazpacho

Gazpacho

Low-Sodium Soup of the Day

Monday

Coconut-Curry Carrot Soup

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Tuesday
Red-Bean Chili

Wednesday Manhattan Clam Chowder

Thursday
Pork Ramen

Friday Potato Watercress Soup ②

Saturday Turkey Noodle Soup

Entrée Salads

(Add Grilled Chicken, Crab Cake or Salmon)

Cobb Salad Ø 🛇

Mixed greens, tomato, bacon, avocado, blue cheese, hard-boiled egg, ranch dressing

Summer Salad ∅ ♥ Mixed greens, ricotta salata, strawl

Mixed greens, ricotta salata, strawberries, toasted walnuts, aged balsamic, chive oil

Entrées

Lemon-Thyme Half Roasted Chicken With herb jus, rice pilaf, sautéed carrots

Quiche of the Week—Quiche Florentine Served with potato salad

GF option available

Baked Rigatoni, Whipped Spinach Ricotta & Fontina Served with roasted asparagus

Served with roasted asparagus *GF option available*

Cider-Glazed Baby Back Ribs

Tangy barbecue sauce, mac & cheese, roasted Brussels sprouts

Weekly Bistro Special—Cuban Pork
With garlic & citrus sauce, served with rice pilaf and steamed broccoli with garlic

Hot Sandwiches

Connecticut Famous Steamed Cheeseburger

House-made pickles, lettuce, tomato and caramelized red onions on a potato roll, served with house-made ranch potato chips or mixed fruit *GF option available*

Crab Cake Sandwich

Lettuce, tomato and cajun mayo on a potato roll *GF option available*

Buttermilk Ranch Chicken Sandwich

Lettuce and tomato with ranch dressing on a potato roll, served with ranch potato chips or mixed fruit *GF option available*

Build Your Own Sandwich

Includes coleslaw and house-made chips

Turkey, Ham, Corned Beef, Bacon, Chicken Salad, Tuna Salad or Egg Salad

Dessert

Cookies, Mixed Fruit, Apple, Orange, Banana, Cake of the Day, Pie of the Day









Dinner Menu

Soups

Butternut Squash Soup 🖄

Tomato & Rice Soup 🖄

Low-Sodium Soup of the Day

Monday

Tuesday

Duck & Bean Soup

Wednesday

Chicken Noodle Soup

Thursday

Escarole & Bean Soup 2

Friday

Potato Leek Soup

Saturday

Beef Noodle Soup

Starters

Shrimp Cocktail 2

Mixed Green Salad 2

Entrées

Baked New England Cod With lemon and paprika

Veal Marsala

Citrus-Glazed Cornish Game Hen

With scalloped sweet potato

Homestyle Meatloaf

With buttermilk mashed potatoes

Grilled Chicken Breast

With bucatini pomodoro

Baked Red Snapper

With lemon and ginger

Black Bass

With garlic-scape pesto

Connecticut Maple-Dijon Pork Loin

Ratatouille Polenta Tartelette

Rack of Lamb

With barolo reduction

Chicken Tagine

Shredded Mediterranean Beef Bowl

With hummus, tomato-onion salad, yellow rice, naan bread

Sides

Grilled Asparagus & Mushrooms 2

White & Wild Rice Blend

Yukon Potatoes 🖄

Creamed Spinach

Sweet Potato

Braised Mushrooms & Onions

Desserts

Cheesecake

Chocolate Lava Cake

Tiramisu

Dessert of the Week:

Hazelnut Cake

Pie of the Week:

Coconut Custard Pie

Sugar-Free Dessert:

Pound Cake with Strawberries & Cream

(2) = Gluten-Free













