

Happy Mother's Day

From all of us at the

Exchange Street Bistro

12pm to 8PM

Mother's Day Three Course Menu

\$48 per Person

(Tax & Gratuity not included)

Course I

(Choice of)

Shrimp Gazpacho

Cucumber, basil



Mediterranean Salad

*Feta cheese, tomatoes, red onion, artichoke hearts, olives, cucumber
red wine vinaigrette*

Course II

(Choice of)

Slow Roasted Prime Rib

Au Gratin Potatoes, horseradish cream sauce, Au Jus



Lobster Ravioli and Jumbo Shrimp

Asparagus spears, Sage brown butter cream sauce

Course III

(Choice of)

Strawberry Short Cake

House made biscuit; vanilla ice cream whipped cream



Chocolate Mousse

Toasted coconut, whipped cream

Full Dinner Menu Available

*CONSUMER ADVISORY WARNING FOR RAW FOODS – IN COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH, WE ADVISE THAT EATING
RAW OR UNCOOKED MEAT, POULTRY, OR SEAFOOD POSES A RISK TO YOUR HEALTH.

Exchange Street Bistro

Appetizers

Baked Goat Cheese roasted cherry tomatoes, house made berry jam, crostini	15	Chicken Quesadilla Adobo braised chicken, jack cheddar cheese Pico de Gallo, sour cream	16
Jumbo Shrimp Cocktail cocktail sauce, horseradish, lemon♦	16	New England Oyster 1/2doz fresh shucked oyster, cocktail sauce Seasonal mignonette, horseradish, lemon	16
Spring Rolls Shaved steak caramelized onions, American cheese, horseradish aioli	14	Crispy Calamari cherry peppers, scallions, sweet chili aioli pomodoro	16
Lobster Rangoon Main lobster meat, cream cheese, Chipotle aioli	15	Short Rib Arancini Classic risotto, short rib, mozzarella cheese Plum tomato sauce	14
Italian Meatballs Whipped ricotta, plum tomato sauce grilled bread	14	PEI Mussels Grape cherry tomatoes, shallots, white wine grain mustard cream sauce, crostini	16

Soup and Salad

French Onion Soup crostini, swiss& parmesan cheese	9/11	Caesar Salad romaine hearts, shaved parmesan, garlic croutons	11
Crab Louie Salad Lump crab meat, romaine lettuce, hard Boiled egg, cherry tomato, cucumber, Avocado, lemon chili dressing	18	Bistro Salad mixed greens, red onions, dried cranberries, goat cheese,white balsamic dressing	9

Chef's Selections

Baked Haddock lobster risotto, baby spinach lobsterNewburg sauce	31	Veal Picatta Breaded veal cutlets, fresh mozzarella, Potato gnocchi, lemon butter caper sauce	31
Braised Beef Short Rib garlic mashed potatoes, seasonal vegetables, red win demi sauce	31	Herb Brick Chicken Honey roasted chicken, garlic mashed potato, honey glazed baby carrots, herb chicken jus	28
Grilled Salmon Artichokes, roasted red peppers, fingerling potato, Dijon cream sauce	29	Seafood Cioppino fresh Maine lobster, Shrimp, Scallops, PEI Mussels, over linguini	35
Authentic Bolognese ground beef, veal & pork, chianti tomato basil, parmesan cheese, Paradelle pasta	27	Eggplant Parmesan Layers of eggplant, mozzarella cheese provolone. Over linguini	21
Baked Stuffed Shrimp Jumbo shrimp stuffed with lump crab meat stuffing, Julian vegetables, jasmine Rice, brown butter Cajun sauce	32	Delmonico Steak 14oz hand cut boneless ribeye ,bacon mushroom risotto, herb butter .	43

MANY OFOUR DISHES CAN BE EASILY ALTERED TO MEET YOUR DIETARY NEEDS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES SO WE MAY PREPARE YOUR SELECTIONS TO THE BEST OF OUR ABILITY.