

Exchange Street Bistro

Happy Valentine's Day

\$39 per person

First Course

(choice of)

Soup of the Day

chef's whim

Valentines Salad

*arugula, baby kale, strawberry, red onions
feta cheese, candied walnuts orange champagne dressing*

Second Course

(choice of)

Pan Seared Cod

*bacon, shrimp, local clams, crushed potatoes, chowder
herb nage*

Frenched Pork Osso Bucco

*wild mushroom risotto, honey bourbon carrots
madeira demi-glaze*

Third Course

(Choice of)

Tiramisu

ladyfingers dipped in coffee with cocoa

Limoncello Mascarpone Cake

strawberry coulis, whipped cream

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Dinner

Starter

Baked Brie 15 <i>brie stuffed pastry, fig jam, apples, walnuts</i>	Bistro Wings 14 <i>hoisin-BBQ sauce, grilled pineapple peppercorn aioli</i>
Bruschetta 11 <i>oven roasted tomatoes, basil, goat cheese onions, balsamic reduction</i>	New England Oysters ♦ 16 <i>seasonal mignonette, cocktail sauce horseradish, lemon</i>
Broccoli Rabe Spring Rolls 13 <i>provolone & ricotta cheese, honey mustard aioli</i>	Crispy Calamari 16 <i>cherry peppers, scallions, sweet chili aioli pomodoro</i>
Short Rib Arancini 14 <i>shaved parmesan, ricotta, boursin cheese peppercorn cream sauce</i>	PEI Mussels 15 <i>white wine, grape tomatoes, shallots, garlic whole grain mustard cream sauce, crostini</i>

Soup & Salad

Soup of the Day 7/10

Caesar Salad 11 <i>romaine hearts, shaved parmesan, croutons</i>	Bistro Salad ♦ 9 <i>mixed greens, red onion, goat cheese cranberries, white balsamic dressing</i>
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Entrees

Grilled Salmon ♦ 27 <i>butternut squash puree, sautéed brussel sprouts, apple cider glaze</i>	Braised Beef Short Ribs 25 <i>truffle mac & cheese, crispy fried onions french onion jus</i>
Surf And Turf 29 <i>baked stuffed shrimp, teriyaki steak, green beans, roasted fingerling potatoes</i>	Traditional Bolognese 24 <i>veal, pork, beef, pappardelle pasta, shaved parmesan</i>
Baked Haddock 28 <i>sautéed spinach, crab & corn risotto roasted tomatoes, newburg sauce</i>	Lobster Mac & Cheese 32 <i>fresh Maine lobster, fontina, aged cheddar cracker crumble, cavatappi pasta</i>
Pan-Seared Sea Scallops 32 <i>lobster ravioli, julienne vegetables, sage brown butter, lemon cream sauce</i>	Big Chop ♦ 26 <i>16oz pork chop, crispy parmesan polenta green beans, bourbon peach sauce</i>
Brick Chicken 25 <i>half roasted semi-boneless chicken mashed potato, honey glazed carrots, natural jus</i>	Eggplant Napoleon 24 <i>ricotta, fontina cheese, pomodoro sauce portabella mushroom, roasted red peppers linguine pasta</i>

♦ MADE WITH GLUTEN FREE INGREDIENTS ♦

MANY OF OUR 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.