

Executive Chef

William Mitchell

Sous Chef

David Saunders



SOUPS AND SALADS

Roasted Pumpkin Soup

All of our soups are made every day, from scratch in our kitchen!

Grilled Chicken Caesar

Romaine Lettuce, Caesar Dressing, Grilled Free Range Chicken Breast, Olive Oil Crouton, Parmesan

Tender Rocket Salad - LF

Petit Arugula, Seasonal Pears, Candied Pecan, Black Currant, Pecorino, White Balsamic

Salad of Duck Confit

House Made Duck Confit, Lettuce Melange, Seasonal Apple, Walnut, Roquefort, Apple Vinaigrette

Farmers Market Salad - LF

Mixed Lettuces, Spinach, Heirloom Tomato, Carrot, Cucumber, Radish, Mushroom, Fresh Herb Vinaigrette

ENTRÉES

DAILY SPECIALS

Apple Glazed Pork Belly

Slow braised Pork Belly finished with an apple glaze, complete with Wild Rice and Fresh Vegetables.

Roast Chicken

Roasted whole, with your choice of white or dark meat, accompanied by Sautéed Spinach & a Baked Potato

CHEF SPECIAL

Sauteed Trout - GR

Sauced with Mango Butter and complimented with Wild Rice and Hazelnut Scented Peas

Featured Dessert

Cherries Jubilee: flambéed to order, served over Vanilla Ice Cream.
No sugar added – optional

ALWAYS AVAILABLE ENTRÉES

Artisan Cheese, Meat and Fruit Board

Imported, Domestic, and Artisan Meats, Cheeses, Pastes, Crackers, Fruit, and Breads

Ham and Gruyere

Carved Ham, Potato Bread, Imported Swiss Cheese, Bibb Lettuce, with Kettle Chips and House Pickles

Smoked Turkey on Wheat

Whole Grain Wheat, Smoked Turkey Slices, Munster Cheese, Honey Whole Grain Mustard, Tomato, Kettle Chips

56th St. Bistro Burger

Hand formed grass-fed Ground Beef, Butter Lettuce, Tomato, Onion, Dill Pickle, Cheddar, Brioche Bun

Grilled Chicken or Fresh Fish of the Day

Always fresh, never frozen! Please ask your server about today's selection

Pasta of the Week

Bowtie Pasta with House Smoked Salmon, in a Caper Parsley Cream Sauce

Steak of the Month

Grilled Ribeye Steak with Thyme & Shallot Compound Butter

SIDE DISHES

House Fries

Lemon Scented Rice

Baked Potato

Sautéed Mushrooms

Seasonal Fresh Vegetable

Steamed Broccoli

Sautéed Spinach

GR = Gluten Restricted **LF** = Low Fat **RS** = Reduced Sodium **NSA** = No Sugar Added

Health Advisory: We use only pasteurized shell eggs. Eating raw or undercooked food is not advised and could be detrimental to your health.