

The Osborn

Bistro

Sample Menu - 2024

Starters

Mini Crab Cakes	6
• Flaky Crab Meat Mixed Together with Herbs & Spices Seared Till Golden Brown Served with Remoulade Sauce	
Bistro's Butcher Board	5
• Chicken Liver Mousse with a Red Wine Gelee & Artisan Meat Served with Seasonal Jam, Cornichons, Pickled Red Onions & Crostini's	
Margherita Flatbread	4
• Thinly Sliced Tomato, Fresh Mozzarella, Basil, Lemon Arugula Drizzled with Balsamic Glaze	

Soup

Chicken Noodle Soup	3
Soup Du Jour	3

Salads

Classic Wedge Salad	5
• Crisp Iceberg Wedge Topped with Cherry Tomatoes, Applewood Smoked Bacon, Chives, Crumbled Bleu Cheese	
Caesar Salad	4
• Romaine Lettuce, Parmesan Cheese, & Croutons	
House Salad	4
• Mixed Greens, Cucumbers, Tomatoes, Carrots, & Red Onions	
Smoked Salmon Nicoise	6
• Smoked Salmon, Sautéed Green Beans, Kalamata Olives, Potatoes, Poached Egg & Creamy Mustard Dressing	

Lighter Fare

The Osborn Burger	8
• Ground Beef Angus, Charred To Your Liking, Served on a Brioche Bun with Lettuce, Tomato, Choice of Cheese & Bacon	
Cavatelli with Broccoli	6
• Cavatelli Pasta Sautéed in White Wine, Garlic, Oil & Tossed with Crisp Broccoli Finished with Parmesan Cheese	

Bistro Rice Bowl	7
<ul style="list-style-type: none"> Marinated Chicken Breast Grilled To Perfection Topped with Pico de Gallo Served Avocado, Black Bean & Corn Salsa & Jasmine Rice 	
Farmhouse Omelet	6
<ul style="list-style-type: none"> Three Egg Omelet with Shredded Monterey Jack & Cheddar Cheese Finished with a Tomato Salsa & Sliced Avocado 	
Entrée	
Faroe Island Salmon	12
<ul style="list-style-type: none"> Pan-seared Salmon Till Golden Brown Topped with a Whole Grain Honey Mustard Glaze Finished with a Tomato, Red Onion & Capers Relish 	
Filet of Beef	15
<ul style="list-style-type: none"> Filet of Beef Seared To Perfection Topped with a Caramelized Foie Gras Finished with a Madeira Sauce 	
Coq Au Vin	12
<ul style="list-style-type: none"> Classic French Dish of Chicken Braised in Red Wine with Mushrooms & Crispy Pancetta (Confit Drumstick along with Fried Chicken Thigh) 	
Scallops	16
<ul style="list-style-type: none"> Pan-seared Scallops Till Golden Brown Sitting on Charred Corn, Potato, & Crispy Bacon in a Corn Velouté Sauce 	
Lamb Barbacoa	15
<ul style="list-style-type: none"> Rack of Lamb Slowly Roasted Topped with Cilantro, Pickled Red Onion & Finished with Birria Sauce 	
Sides	
<ul style="list-style-type: none"> Creamed Spinach or Sautéed Spinach Sautéed Haricot Verts Glazed Baby Carrots 	
Starches	
<ul style="list-style-type: none"> Baked Potato or Baked Sweet Potato French Fries or Sweet Potato Fries Mashed Potatoes Jasmine Rice Pilaf 	
Desserts	
S'mores Chocolate Tart	4
<ul style="list-style-type: none"> Graham Cracker Crust, Chocolate Cake, Chocolate Ganache Finished with Toasted Marshmallow 	
Baked Apple	3
<ul style="list-style-type: none"> Puff Pastry, Salted Caramel 	
Seasonal Fruit	4
Bistro Cookies	2