

the
WINTER
BISTRO
NATALIE'S

Oysters

Maine Oysters on the Half Shell
(\$36.00 a dozen - \$18.00 half a dozen)

Appetizers

Green Salad with Confit Fennel, Nori Vinaigrette and Citrus 14
Lobster Bisque with Togarashi, Carrot and Orange 16
Lobster Roll with Cilantro, Celery and Fresno 17
Short Rib Taco's with Lime, Peanut and Mole 17
Parsnip Soup with Mexican Truffle and Parsnip Verde 14

Entrees

Lobster Mac and Cheese with Thyme and Pecorino 30
Grape Leave Wrapped Cod with Pinenut Raisin Relish and Barely Chip 28
Caldwell Farm Steak and Frites with Roasted Garlic 32
Broad Arrow Farm Pork Schnitzel with Mustard Cream and Gnocchi 27
Chitarra with Shiso Pesto, Winter Vegetables and Lemon 25
Caldwell and Broad Arrow Farm Burger with Bacon, Brussel Slaw and Vlaskaas 23

Sides

Truffle Fries with Truffle Aioli and Parmesan Cheese 10
Pork Belly Sauerkraut Rolls with Pickled Shallots 9
Roasted Carrots with Orange Aioli and Walnut Crumble 8
Crispy Brussels with Bacon Vinaigrette 8
Additional Bread and Butter 3



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

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Desserts

Local and International Cheese with Assorted Accompaniments 18

“Cookies and Cream” 14

Chocolate Sponge Cake with Grapefruit and Rosemary 16

Affogato 14

After Dinner Drinks

Irish coffee with Jameson, Irish Crème and Coffee 11

Adult Mocha with Godiva, Frangelico, Jameson and Coffee 11

Van Hazel with Vanilla Vodka, Frangelico, Coffee and Cream 11

Hot Black Russian with Vodka, Kahlua and Coffee 11

Espresso Martini with Vanilla Vodka, Kahlua and Espresso 15

Top Shelf Spirits

Glenfiddich 26 year Single Malt Scotch 92

Highland Park 25 year Single Malt Scotch 86

Clement XO Rum 36

Patron Platinum Tequila 48

Remy Martin XO 48

Macallan Rare Cask 77

