



DINNER MENU

**HORS D'ŒUVRES**

<b>FRENCH ONION SOUP GRATINEE</b>	7
<b>COQUILLES SAINT-JACQUES</b> seared scallops, mushroom and shallot cream sauce	11
<b>ESCARGOT EN CROUTE</b> white wine & garlic, puff pastry	13
<b>MUSSELS MARINERE</b> Shallots, garlic, butter, white wine and cream	12
<b>CRABCAKE</b> dijon mustard sauce	11
*can also be served as an entree with pomme frites with 2 crabcakes	26
<b>BAKED BRIE EN CROUTE</b> wild berry compote	9

**SALADS**

<b>CAESAR</b> parmesan cheese, homemade croutons	8
*with chicken	14
<b>BISTRO 17 SALAD</b> mixed greens, tomatoes, pine nuts, dried cranberries, red onions, goat cheese	8
*topped with crabcake	18
<b>FRISEE SALAD</b> Salad with frisee lettuce warm bacon vinaigrette and a soft poached egg	7

**ENTREES**

<b>WILD SALMON</b> Peppered mustard, mixed greens, pine nuts, dried cranberries, red onions & roquefort	29
<b>GRILLED JUMBO SHRIMP</b> Roasted bell pepper, asparagus, pommes puree with corn bechemel sauce	29
<b>ROASTED FREE RANGE CHICKEN</b> Mushroom demiglace, pomme puree, broccolini	19
<b>DUCK CONFIT</b> haricots verts, roasted garlic pommes puree with a cabernet & raspberry reduction	22
<b>RACK OF COLORADO LAMB</b> golden fingerling potatoes, root vegetables, cabernet demi	34
<b>BEEF BOURGUIGNON</b> boneless short ribs, carrots, pearl onions and mushrooms. Braised in red wine reduction	23
<b>STEAK FRITES</b> Grilled bone in Ribeye, herb butter, sauce bearnaise served with pomme frites	34

**SIDES**

• Roasted Garlic Pommes Puree	• Haricots Verts	6
• Pomme Frites	• Asparagus	

*No separate checks please.*

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