

THE BISTRO

at LA TOURELLE

STARTERS

CHARCUTERIE BOARD (MGF/MV) 22

NY State Cheeses, Cured Meats, Nuts, Preserves,
Giardiniera - Served with Crackers -
(Gluten Free Crackers Available)

STEAMED MUSSELS (MGF) 16

Prince Edward Island Mussels, White Wine,
Chorizo, Peas, Herbs de Provence,
Served with Warm Bread - GF Rolls Available

BISTRO CRAB CAKES (GF) 18

House Made Lump Crab Cakes, Spicy Aioli, Lemon,
Dill, Arugula Salad, Olive Oil

CAPRESE NAPOLEON (GF/V/MVE) 14

Layers of Tomatoes, Fresh Mozzarella, & Avocado
Drizzled with Aged Balsamic

SALADS

BISTRO COBB SALAD (GF/MVE) 18

Fresh Greens, Tomato, Ham, Chopped Egg,
Avocado, Gorgonzola, Green Goddess Dressing

FRENCH SUITE SALAD (GF/V/MVE) 14

Fresh Greens, Berries, Candied Pecans, Goat
Cheese Crumbles, Honey Balsamic Vinaigrette

FARMHOUSE BOWL (GF/V/VE) 15

Spinach, Quinoa, Tomato, Avocado, Corn,
Black Beans, Roasted Red Pepper Vinaigrette

ADD TO ANY SALAD OR BOWL

SMOKED SALMON \$9

SAUTEED SHRIMP \$7

GRILLED CHICKEN \$6

CRAB CAKE \$8

Please Inform Server of Dietary Restrictions

GF: GLUTEN FREE VE: VEGAN V:VEGETARIAN MGF: CAN BE MODIFIED GLUTEN FREE MVE: CAN BE MODIFIED VEGAN/VEGETARIAN

A service fee will be added to parties of 6 or more

ENTREES

DRY AGED NY STRIP (GF) 42

10 Oz Dry Aged NY Strip Charbroiled,
Topped with Compound Butter
Served with Choice of Side

BRAISED BEEF SHORT RIBS (GF) 34

Porcini Port Wine Reduction, Vegetables
Served with Roasted Garlic Mashed Potatoes

GRILLED SALMON STEAK (GF) 32

Aukra Salmon, Habanero Maple Glaze,
Tuscan Kale, Pancetta, Creamy Polenta,
Tomato Capers Relish

TARRAGON CHICKEN (GF) 27

Pan Seared, with Dijon, Tarragon, Cream Sauce
Served with Garlic Mashed & Vegetable Du Jour

PASTA DU JOUR (MGF/MVE) MARKET PRICE

Fresh Pasta Ask Your Server for Today's Selection

BISTRO BURGER DELUXE (MGF) 18

Angus Reserve Beef, Caramelized Onions, Lettuce,
& Tomato on a Toasted Brioche Bun Served with
Crispy French Fries or Choice of Side
(Add a Crab Cake \$8)

EGGPLANT FLORENTINE (MVE/MGF) 26

Grilled Eggplant, Sautéed Spinach, Roasted Red
Peppers, Dressed with Aged Balsamic
Served with Creamy Polenta Or Quinoa (Vegan)

ACCOMPANIMENTS / 9

VEGETABLE DU JOUR, WILD
MUSHROOM MEDLEY, CREAMY
POLENTA, ROASTED GARLIC MASHED
POTATOES, GOURMET MAC & CHEESE,
CRISPY FRENCH FRIES

BEVERAGES

LOCAL BEER

by the bottle served with a frosty glass

FLOWER POWER (IPA) 7

ithaca beer co. favorite. clover, honey hue, tropical nose, pineapple & grapefruit finish

CASCAZILLA (RED IPA) 7

ithaca beer co. red ale with caramel malt

APRICOT WHEAT 7

ithaca beer co. light body wheat beer with hints of apricots

DOCKSIDE VIENNA LAGER 7

wagner valley brewing co. German style lager

HOUSE POURS

STOLI VODKA

DON Q SILVER RUM

SAILOR JERRY SPICED RUM

PARROT BAY COCONUT RUM

HENDERICKS GIN

BUSHMILL IRISH WHISKEY

SAZERAC RYE WHISKEY

JACK DANIELS WHISKEY BOURBON

FAMOUS GROUSE SCOTCH BLEND

JOSE CUERVO TEQUILA

DISARONNO AMARETTO

FINGER LAKES WINE

CHARDONNAY 9/GL
27/BTL
swedish hill vineyards' blue water (Cayuga Lake)

DRY RIESLING 10/GL
30/BTL
thirsty owl vineyards (Cayuga Lake)

PINOT GRIGIO 11/GL
33/BTL
goose watch vineyards (Cayuga Lake)

APPARITION 10/GL
30/BTL
americana vineyards vidal (Cayuga Lake)

VIDAL BLANC 8/GL
24/BTL
thirsty owl vineyards (Cayuga Lake)

BACO NOIR 12/GL
36/BTL
americana vineyards vidal (Cayuga Lake)

CABERNET FRANC 12/GL
36/BTL
swedish hill vineyards (Cayuga lake)

LEMBERGER 12/GL
36/BTL
lakewood vineyards (Seneca Lake)

PINOT NOIR 15/GL
45/BTL
ryan williams winery (Seneca Lake)

MERLOT 17/GL
51/BTL
dr. konstantin franc (Keuka lake)

PROSECCO (not local) 10/GL
la marca

SPARKLING BRUT 10/GL
30/BTL
knapp vineyards (Cayuga Lake)

CABERNET FRANC ROSE 9/GL
27/BTL
goosewatch vineyards (Cayuga Lake)

