



# JJ BISTRO & FRENCH PASTRY

## FOUR COURSE MENU

### STARTER

#### SALAD

*Mixed greens, carrots, cucumbers, and tomatoes served with our house ginger sesame dressing.*

#### SOUP

*Cream of corn, with crab.  
(Available w/out crab)*

### APPETIZER

#### BAKED LOBSTER AVOCADO

*Lobster meat topped upon baguette, with a sweet chili aioli and mozzarella cheese, served with an avocado spread.*

#### SMOKED SALMON RANGOON

*Smoked salmon and cream cheese stuffed within a crispy shell, served upon a fresh caprese salad.*

#### SOFT SHELL CRAB

*Panko crusted soft shell crab, upon a sweet chili aioli sauce and side salad.*





## ENTREES

\$39.95

### BAKED OPAKAPAKA

*Served with fettuccini and julienne vegetables, in a sweet chili tomato sauce.*

### BAKED SALMON

*Served with french bread and julienne vegetables, in a lemon sweet chili butter sauce.*

### FISHERMAN'S POT PIE

*Assortment of salmon, scallop, shrimp, bamboo, eggplant, red bell peppers, and zucchini with a green curry sauce, upon puff pastry shell.*

### SEA SCALLOP NAPOLEON

*Seared sea scallops, eggplant, red bell peppers, and zucchini, in a lemongrass curry sauce, upon puff pastry.*

## DESSERT

*Your choice of any dessert in the showcase!*



## CHEF SPECIAL ENTREES

\$49.95

### BRAISED DUCK

*Braised duck leg served with roasted potatoes and portobello mushrooms, in a five spice red wine sauce.*

### LAMB WELLINGTON

*Lamb chops wrapped in puff pastry dough, served with red bell peppers and mashed potatoes, in a black pepper cream sauce.*

### LOBSTER PAD THAI

*Stir fried rice noodles and egg in a citrus XO sauce, topped with a Maine lobster tail.*

### NY STEAK WELLINGTON

*Grilled NY steak wrapped in puff pastry dough served with mixed veggies, in a mushroom black pepper cream sauce.*

### POACHED LOBSTER TAIL

*Main lobster tail served with fettuccine and shiitake mushrooms, in a garlic white wine beurre blanc sauce.*

*(DOUBLE TAIL AVAILABLE FOR ADDITIONAL \$8)*

## DESSERT

*Your choice of any dessert in the showcase!*

