



SUMMER DINNER MENU

STARTERS

ROASTED STUFFED ARTICHOKE 7

whole artichoke stuffed with our artichoke parmesan dip

CRAB CAKES 11

jumbo lump crab meat & fresh watercress with avocado puree

MUSSELS 7

Prince Edward Island mussels steamed in a red Thai curry broth

SHRIMP AND GRITS 12

jumbo shrimp, apple wood smoked bacon, white cheddar grits, fresh lemon & basil oil

TUNA TARTARE 14

soy yuzu dressing, fresh avocado, wasabi creme fraiche & ginger tobiko

310 CAPRESE 11

whole Indiana tomato, fresh basil, mozzarella, farm fresh poached egg, & crisp pancetta

MAI SUSHI 14

Chef *Maiani's* interpretation of sushi and/or sashimi based on market availability

SOUPS AND SALADS

SOUPE DU JOUR 4/6

comprised of the freshest produce, meats & house-made stocks

310 ONION SOUP 6

caramelized red and yellow onions, chicken stock, croutons & gruyere

MIXED BABY LETTUCES 4

our blend of baby lettuces, cucumber, & tomato with roasted shallot vinaigrette

PARMESAN WRAPPED CAESAR 6

classic Caesar wrapped in parmesan crisp

LOCAL ROASTED BEETS AND ROCKET 8

roasted Indiana beets, rocket lettuce, endive, Capriole goat cheese & candied walnuts

NICOISE 12

our blend of greens with seared Ahi, potato, olives, capers, green beans, tomato, & hard cooked egg with roasted shallot vinaigrette

ADDITIONS

grilled chicken 3

grilled shrimp 8

crispy salmon 6

flatiron steak 8

seared ahi 9

Cheeses - Maytag Bleu; Capriole Goat; parmesan; gruyere; white cheddar - add \$1

Dressings - shallot vinaigrette; bleu cheese; buttermilk ranch; low-fat Italian; honey Dijon

ENTREES

includes house salad with choice of dressing, substitute a Caesar for 1.95

SALMON 19

fresh salmon pan roasted, served over potato purée with an heirloom tomato & lemon thyme relish

AHI 20

seared Ahi tuna crusted with black and white sesame seeds, sushi rice & ginger butter

SEA SCALLOPS 23

pan roasted with a salad of local beets, orange zest, shaved fennel, & proscuitto

FILET MIGNON 30

Cedar River Farms natural beef tenderloin, Madeira wild mushroom reduction & whipped potatoes

STEAK FRITES 18

Fischer Farms 8 oz flatiron steak, red wine jus served with our herbed-parmesan fries

FISCHER FARMS SHORT RIBS 18

braised Indiana beef short ribs with parsnip puree, apple wood bacon & chives

PORK TENDERLOIN 17

pork tenderloin with our 5-spice combination over sweet potato hash
with roasted apples, apple smoked bacon & caramelized onions

ROAST CHICKEN 17

all natural, brine-cured chicken with lemon and herbs & roasted,
served with farmers market vegetables and Yukon Gold potatoes

INDIANA DUCK 20

pan roasted Maple Leaf Farms duck breast with dried cherry demi-glace & duck leg confit
served over sautéed Swiss chard with a Dijon mustard sauce

RISOTTO 16

grilled fennel, tarragon, tomatoes, & Pernod with shaved parmesan

LINGUINI WITH CLAMS 16

baked clams, pancetta, cherry tomatoes, garlic, white wine & pesto crouton

SIDES 4

sweet potato hash
rosemary garlic whipped potatoes
parsnip puree with bacon and chives
roasted Yukon Gold potatoes

farmers market vegetables
sauteed chard with garlic
white cheddar grits
Beluga lentil ragout

any 5 Bistro sides 15

We are pleased to provide a non-smoking establishment. Twenty percent gratuity will be added to all parties of six or more.

Chef Proprietor: Jeff Maiani

Manager: Liz Bohall

