

Saffron BISTRO

Simply Delicious

Great Beginnings

Lump Crab Cake "Seasonal Favorite"
with cucumber salsa & horseradish aioli
\$13

Shrimp & Pineapple Bruschetta
with balsamic reduction
****served over leafy greens for a gluten free option****
\$12

Escargot "Day One Delight"
Burgundy snails with saffron garlic crême, fresh chives &
served over buttery puff pastry
\$10

Crispy Calamari "Signature Starter"
lightly fried tender calamari tossed with banana peppers
****have it sauteed for a gluten free option****
\$10

House-Made Parmesan Meatballs "House Favorite"
in a sweet basil & cream sauce
\$9

Beef Tenderloin Skewers
with a sweet chili & garlic sauce
****gluten free****
\$10

Roasted Red Pepper & Garlic Hummus
served with house-made pita chips
****gluten free****
\$9

Artisan Cheese Plate
a variety of 3 cheeses with fig jam,
candied walnuts, fruit & crackers
\$10

Salads

Caesar Salad
topped with shaved Parmesan, white anchovies,
& toasted crouton.
\$8

Tomato & Buffalo Mozzarella
basil oil, balsamic glaze, & sliced red onion
\$9

Spring Salad
honey & lemon vinaigrette, candied walnuts,
crumbled goat cheese & yellow tomatoes
\$9

Salad Ad-On's
Chicken - \$6
Grilled Swordfish - \$17
Beef Tenderloin Skewer - \$9
Lobster Salad - \$12

ALL dressings are made in-house.
****all salads are naturally gluten free****

Bistro Bites

Chipotle Yellow Fin Tacos
Raw yellow fin tuna atop a celery root slaw finished with a
chipotle aioli & served in a warm corn tortilla
\$15

Maine Lobster Salad "Seasonal Favorite"
lobster tossed in a lemon aioli, atop a crispy bun, with
shredded lettuce & shoestring fries or onion rings.
\$20

Roasted Butternut Squash Risotto
with shaved Parmesan cheese
****gluten free****
\$14

Bacon Cheddar Steak Burger
1/2 Lb. burger with a crisp pickle & shoestring fries or onion rings
\$13

Lobster Quesedilla
with smoked cheddar & caramelized onions accompanied by
Sriracha sour cream, avocado, & cucumber salsa
\$16

Chef Specialties

Rainbow Trout
roasted green beans, fire roasted tomato & fingerling potatoes
finished with a brown butter pan sauce ****gluten free****
\$24

Cajun Grilled Swordfish
white bean saute with fire roasted tomato, leeks, & bacon,
finished with a dash of Parmesan ****gluten free****
\$26

New Zealand Lamb Rack "Local Favorite"
1/2 rack of New Zealand Lamb with goat cheese potato gratin
& sauteed spinach. Finished with a rosemary balsamic reduction.
****gluten free****
\$26

Hudson Valley Duck Breast
Parmesan & herb cous cous & sauteed green beans finished
with a sweet orange gastriques ****gluten free****
\$25

Steak Frites
Juicy pepper-crust sirloin with a red wine demi & served with
truffled french fries dusted with Parmesan & roasted asparagus
****gluten free****
\$30

Angry Lobster & Linguini
fire roasted tomatoes, leeks, tossed with a spicy vodka sauce
& finished with shaved Parmesan
\$28

Hand-Cut 8oz Filet Mignon
with roasted fingerling potatoes & caramelized butternut squash
finished with a roasted garlic-herb butter ****gluten free****
\$32

Roasted Chicken Breasts
braised in red wine, atop a saute of crimini mushrooms,
roasted tomatoes, potatoes, & cipollini onions ****gluten free****
\$19

Executive Chef
Joseph Drift

*a \$4 charge applied to split entrees * substitutions are welcome, some may reflect a change in price*

****All items are prepared to order & most menu items can be prepared to cater to a gluten free diet, please ask your server for details****

20% Gratuity will be added to parties of six or more. Consuming raw or under cooked fish, meat or poultry may increase the risk of food borne illness