

*Happy Easter*  
From all of us at  
**Exchange Street Bistro**

*Served from 12pm – 7pm*

**Three Course Menu**

**\$48 per Person**

(Tax & Gratuity not included)

Course I

(Choice of)

**Ham and Bean Soup**

*Virginia Ham, cannellini Beans, tomato broth*



**Strawberry Spinach Salad**

*Feta cheese, red onion, toasted pecans  
lemon honey vinaigrette*

Course II

(Choice of)

**Slow Roasted Boneless Leg of Lamb**

*Roasted Potato and Carrots, cabernet reduction*



**Baked Stuffed Haddock**

*Shrimp herb stuffing, jasmine rice,  
Julienne végétales, Lemon butter Cream sauce*

Course III

(Choice of)

**Carrot Cake**



**Flourless Chocolate Cake**

*Strawberry, fresh whipped cream*



*Executive Chef: Edwin Guevara*

# Exchange Street Bistro

## Appetizers

<b>Baked Goat Cheese</b>	15	<b>Chicken Quesadilla</b>	16
roasted cherry tomatoes, house made berry jam, crostini		Adobo braised chicken, jack cheddar cheese Pico de Gallo, sour cream	
<b>Jumbo Shrimp Cocktail</b>	16	<b>New England Oyster</b>	16
cocktail sauce, horseradish, lemon ♦		1/2doz fresh shucked oyster, cocktail sauce Seasonal mignonette, horseradish, lemon	
<b>Spring Rolls</b>	14	<b>Crispy Calamari</b>	16
Shaved steak caramelized onions, American cheese, horseradish aioli		cherry peppers, scallions, sweet chili aioli pomodoro	
<b>Lobster Rangoon</b>	15	<b>Short Rib Arancini</b>	14
Main lobster meat, cream cheese, Chipotle aioli		Classic risotto, short rib, mozzarella cheese Plum tomato sauce	

## Soup and Salad

<b>French Onion Soup</b>	9/11	<b>Caesar Salad</b>	11
crostini, swiss & parmesan cheese		romaine hearts, shaved parmesan, garlic croutons	
<b>Crab Louie Salad</b>	18	<b>Bistro Salad</b>	9
Lump crab meat, romaine lettuce, hard Boiled egg, cherry tomato, cucumber, Avocado, lemon chili dressing		mixed greens, red onions, dried cranberries, goat cheese, white balsamic dressing	

## Chef's Selections

<b>Baked Haddock</b>	31	<b>Veal Picatta</b>	31
lobster risotto, baby spinach lobster Newburg sauce		Breaded veal cutlets, fresh mozzarella, Potato gnocchi, lemon butter caper sauce	
<b>Braised Beef Short Rib</b>	31	<b>Herb Brick Chicken</b>	28
garlic mashed potatoes, seasonal vegetables, red win demi sauce		Honey roasted chicken, garlic mashed potato, honey glazed baby carrots, herb chicken jus	
<b>Grilled Salmon</b>	29	<b>Lobster Mac &amp; Cheese</b>	35
Artichokes, roasted red peppers, fingerling potato, Dijon cream sauce		fresh Maine lobster, fontina, aged cheddar cracker crumble	
<b>Authentic Bolognese</b>	27	<b>Eggplant Parmesan</b>	19
ground beef, veal & pork, chianti tomato basil, parmesan cheese, Paradelle pasta		Served with arugula fennel salad	
<b>Baked Stuffed Shrimp</b>	32	<b>Delmonico Steak</b>	43
Jumbo shrimp stuffed with lump crab meat stuffing, Julian vegetables, jasmine Rice, brown butter Cajun sauce		14oz hand cut boneless ribeye ,bacon mushroom risotto, herb butter .	

MANY OF OUR DISHES CAN BE EASILY ALTERED TO MEET YOUR DIETARY NEEDS.  
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES SO WE MAY PREPARE YOUR SELECTIONS TO THE BEST OF OUR ABILITY.