

LITTLE BOSTON

B · I · S · T · R · O

STARTERS

Hummus Board

Creamy Hummus and Tangy Tzatziki Sauce served with an assortment of Vegetables and Toasted Naan Bread

18

Curry Chicken Lettuce Wrap

Savory Grilled Chicken marinated in Coconut-Curry Crema tossed with Celery, Red Grapes, Shredded Carrots and Aromatics served on Crisp Butter Lettuce topped with Fresh Cilantro and Slivered Almonds

20

Calamari

Fresh Cut Calamari soaked in Buttermilk tossed in House Dredge and Fried to perfection served with Smoked Garlic Aioli

18

Sweet Potato Fries

Hand-Cut Golden Fried Sweet Potatoes tossed with Flaky Fleur de Sel served with Smokey Sweet Honey Chipotle Lime Aioli

18

Bread Service

Fluffy Focaccia Loaves served warm with Extra Virgin Olive Oil and Balsamic Vinaigrette

8

SOUP & SALAD

Roasted Butternut Squash Bisque

Topped with Thyme infused Crème Fraiche and Toasted Pepitas garnished with Crispy Sage Leaves

GF Cup 8 • Bowl 10

Little Boston Seafood Chowder

Clams, Shrimp, Bay Scallops, Smoked Geoduck and True Cod

GF Cup 9 • Bowl 11

Little Boston Caesar Salad

Hearts of Romaine tossed in House Made Caesar Dressing topped with Imported Parmigiano Reggiano, Handmade Sourdough Croutons and Fresh Lemon Wedge

17

Beet Salad

Roasted Red and Gold Beets, Kale, and Field Greens tossed in Tangy Apple Cider Vinaigrette topped with Chevre, Mandarin Oranges and Toasted Pepitas

18

ENTREES

Salmon Steak

12oz. Char Broiled Bone-In Salmon Steak topped with Lemon Dill Caper Butter served with Garlic Herb Fingerling Potatoes and Wilted Spinach

40

Grilled Cod

6oz. Grilled Cod Filet topped with Fresh Chimichurri served with Wild Rice Pilaf and Blistered Haricot Verts garnished with Red Pepper Relish

38

Butternut Squash Ravioli

Decadent Pillows of Sweet Butternut Squash wrapped in a Buttery Pastry enrobed in a rich Brown Butter Sage Cream topped with Fried Sage, Toasted Pecans and Fresh Herb Oil

38

Pork Osso Bucco

Bone-In Pork Shank Slow Braised in Savory Herbs, Tomatoes, Red Wine, Mirepoix and Garlic served with Balsamic Bacon Brussel Sprouts and Potato Parsnip Puree

39

Cioppino Linguine

Cod, Clams, Prawns, Mussels and Calamari Poached in House Made Tomato Broth atop a bed of Al Dente Linguine topped with Fresh Herb Oil garnished with Basil

44

Butter Poached Maine Lobster

14oz. Butter Poached Lobster Tail served with Drawn Butter, Sautéed Vegetable Medley and Garlic Herb Buttered Fingerling Potatoes

69

Seasonal Scallops

Pan Seared Jumbo Scallops served atop a bed of Potato Parsnip Puree served with Sautéed Vegetable Medley, Wilted Spinach, Red Pepper Relish and Micro Greens

48

Oven Roasted Duck Breast

8oz. Duck Breast Scored, Seared and Roasted to a Perfect Medium Rare topped with Black Currant Glaze served with Schmaltz Garlic Thyme Potatoes, Blistered Haricot Verts garnished with Slivered Almonds

38

STEAK HOUSE SELECTIONS

Prime USDA Rib Eye 14oz.*

60

USDA New York Strip*

50

Certified NW Black Angus Filet Mignon 8oz.*

45

•Served with your choice of Roasted Garlic, Sautéed Mushroom or Garlic Herb Fingerling Potatoes and Sautéed Vegetable Medley

Add: 1/2 pound King Crab Legs 46 or 14oz. Lobster Tail 52

Bistro for Two

21 Day Dry Aged 33oz. Porterhouse **130 / 200** with Bottle of Wine

Prime USDA 33oz. Tomahawk Rib Eye Steak **130 / 200** with Bottle of Wine

Served with Garlic Herb Fingerling Potatoes or Balsamic Bacon Brussel Sprouts

•Service charge of 20% will be added for parties of 7 or more.

Steaks are cooked to order. Consuming undercooked meats may increase your risk of food borne illness.