

# Saffron Bistro

www.TheSaffronBistro.com

## Appetizers

### Daily Cheese Selection

Three Gourmet cheeses, local apple slices, walnuts,  
Strawberries and gourmet crackers  
\$8 Per person

### Escargot de Saffron

Burgundy Snails with Saffron Garlic Crème, fresh Chives  
served over buttery puff pastry  
\$10

### Calamari "Rhode Island Style"

Lightly fried and tossed with hot cherry peppers  
served with a buttermilk herb dip  
\$9

### Local Corn Chowder

Fresh local corn, potatoes, cream, & house seasoning  
\$7

### Stuffed Vine Ripe Tomato

Stuffed with whipped goat cheese, crispy prosciutto,  
basil oil & balsamic reduction  
\$8

### Smoked Chicken Wontons

Filled with chicken, cream cheese, scallion,  
served over an orange & apricot gastrique  
\$8

### New England Style Crab Cake

Pan seared and served with a  
house made lemon-dill tartar sauce  
\$10

## Salads

### Summer Tomato & Cucumber Salad

Fresh mozzarella, local tomato & English cucumber, red onion,  
tossed in our house made honey-balsamic vinaigrette  
\$8

### Tablesides Caesar Salad for Two

Romaine hearts, Romano cheese, homemade croutons  
tossed with Tuscan Caesar dressing  
Served tableside for two  
\$ 16

### Iceberg Wedge

Iceberg lettuce wedge, grape tomatoes, red onion,  
English cucumber & crumbled bacon, with a  
house made buttermilk blue cheese dressing  
\$8

### Salad Add-On's

Scallops  
\$10  
Shrimp  
\$10  
Chicken  
\$6

## Entreés

### Chicken Carbonara

Tossed with cherry tomatoes, fresh peas, lemon, egg,  
prosciutto, black pepper fettuccini  
& finished with shaved pecorino cheese  
\$17

### Caramelized New Bedford Sea Scallops

Lobster risotto, fresh chive, and a sweet orange gastrique  
\$25

### Grilled Beef Tenderloin

Seasoned asparagus spears, fresh mushrooms, herb roasted  
potato, & caramelized shallot wine sauce  
\$30

### Pan Roasted Frenched Pork Chop

Succotash of fava beans, corn, tomato, & crisp bacon,  
with a natural pan sauce  
\$23

### Lobster and Shrimp Sauté

Maine lobster, jumbo shrimp, cherry tomatoes  
tossed in a succulent scampi sauce served over  
black pepper fettuccini, topped with shaved Romano cheese  
\$27

### Cast Iron Roast Duck Breast

Whipped sweet potato, local snap peas,  
& a chipolte-honey glaze  
\$24

### New Zealand Lamb Rack

Sweet potato bread pudding, fennel & watercress salad,  
& a rosemary-maderia pan sauce  
\$32

### Fresh Catch of The Day

Chef's selection of quality fish prepared daily  
using fresh, local ingredients  
\$ Priced daily

### Black Angus Cheddar Burger

Cheddar cheese on a soft bun served with a crisp pickle  
And shoestring fries or onion rings  
\$11

### Lobster Salad Sliders

Fresh lobster meat, seasoned mayo, on toasted buns.  
Served with thin crispy fries and house slaw  
\$16

### Parisian Gnocchi

House made gnocchi, local corn, shallots, diced  
plumb tomato, tossed in a parsley-herb butter,  
& topped with parmesan cheese  
\$15

*Executive Chef*  
Joseph Drift

A 20% Gratuity will be added to parties of eight or more

\* Consuming raw or under cooked fish, meat or poultry may increase the risk of food borne illness