



**WEBSTER'S**  
BISTRO & BAR

*Valentine's Day Menu - 2021*

APPETIZERS - APÉRITIFS

**FRENCH ONION** *à l'oignon gratinée*  
*Rich Caramelized Onion Broth, Melted Gruyere*  
*and Provolone, Crouton 10*

**BAKED BRIE** *Fromage brie au four*  
*Baked Brie wrapped in Prosciutto, Seasonal*  
*Preserves, Grilled Baguette 17*

**LOBSTER BISQUE** *Bisque de homard*  
*Lobster Stock, Cream, Sherry, Fines Herbs 12*

**ARTICHOKE FRANCAISE** *Artichaut Français*  
*Egg dipped and fried, with Garlic and*  
*Lemon Butter 12*

**CHEESE & FRUIT PLATE** *Assiette De Fromages Et De Fruits (2-4 people)*  
*Chef's Selection of Cheeses, Fresh Fruit, Nuts, Preserves and Crackers 20*

**SHRIMP & CRAB COCKTAIL** *Cocktail de crevettes et de pinces de crabe (2 people)*  
*Shrimp, Stone Crab Claws, Served on a Bed of Arugula, with Cocktail Sauce,*  
*Remoulade, and Lemon Wedge 18*

SALADE - SALADES

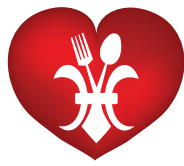
**THE GRILLED WEBSTER** *Salade grille*  
*Chargrilled Heart of Romaine, Point Reyes Blue,*  
*Bacon Lardons, Pickled Red Onion, Tomatoes, Blue Cheese Yogurt Dressing 10 GF*

**ROASTED BEETS** *Betteraves rôties*  
*Roasted Beets, Shaved Fennel, Orange Segments, Candied Pecans Yogurt Dressing 12 GF*

**CAESAR** *César Salade*  
*Heart of Romaine Lettuce, Garlic Crouton, Shaved Parmesan, Grilled Lemon, Caesar Dressing 10*  
*Add White Anchovies 2*  
*Chicken 4 • Salmon 5 • 3 Shrimp 5*

**WARM WINTER SALAD** *Salade d'hiver chaude*  
*Vegetable Salad of Cauliflower, Purple New Potatoes, Carrot and Asparagus, Tarragon Vinaigrette 12*





## ENTRÉE - PLAT DE RESISTANCE

### **CHICKEN FRANCAISE** *Poulet à la française*

*Egg Battered Chicken Breast, Lemon Beurre Blanc, Roasted Artichoke,  
Parmesan Risotto, Haricots Verts 27*

### **OYSTER MUSHROOM** *Pleurotes*

*Pan Fried Mushroom, Herbed Spaghetti Squash, Brussel Sprouts, Vegetable Broth 25 GF*

### **HALIBUT OSCAR** *Oscar flétan*

*Pan Seared, Jumbo Lump Crab, Parmesan Risotto, Asparagus, Hollandaise 38*

### **COQUILLES ST. JACQUES** *Coquilles St Jacques*

*Scallop Gratin, Mushroom Duxelle, Whipped Potatoes, Haricot Verts, Sherry Creme Sauce 34 GF*

### **POTATO CRUSTED SALMON** *Salade de fenouil et radis*

*Potato Crusted Filet of Salmon, Wilted Arugula, Balsamic Reduction, Lemon Cream 30*

### **RACK OF LAMB** *Carré d'agneau*

*Herb Crusted, Chèvre and Chive Mashed, Roast Butternut Squash, Rosemary Demi- Glace 38*

### **FILET MIGON** *Filet Migon*

*8 oz. Char Broiled, with Parmesan Mashed Potatoes, Roast Carrots 44 GF  
Add Lobster Tail 22*

### **LOBSTER TAIL DINNER** *Dîner de queue de homard*

*7 oz Cold Water Lobster Tail, Dauphinoise Potatoes, Haricot Verts 38 GF*

## DESSERTS

### **BEIGNET**

*Small Squares of Puffed Fried Dough tossed in Powdered  
Sugar, and served with a Mocha Dipping Sauce 6*

### **WEBSTER'S BANANAS FOSTER**

*Fresh Bananas sautéed in Butter, Brown Sugar, and Rum;  
served over French Vanilla Ice Cream and  
sprinkled with Cinnamon 8*

### **GLUTEN FREE CARROT CAKE**

*Gluten free Carrot Cake with Cinnamon, Walnuts, Raisin  
and Pineapple, Cream Cheese Icing 8*

### **CRÈME BRÛLÉE**

*Rich Vanilla Custard with a Crisp Caramel Crust  
and Fresh Assorted Berries 7*

### **DOUBLE CHOCOLATE MOUSSE**

*Layers of White and Dark Chocolate Mousse, Candied  
Cherries, Chocolate Sponge Cake 10*

### **17 LAYER CHOCOLATE CAKE**

*Rich Chocolate Ganache with Silky Chocolate Layers 12*

### **INCREDIBLE COCONUT CAKE**

*Layers of Yellow Sponge Cake, Vanilla Buttercream  
Frosting, Coated in Shredded Coconut 10*

*Select entrées may be modified to fit dietary restrictions upon request.  
Sides may be added or substituted for an additional charge. GF - Gluten Free Options*