



Welcome  
to  
**BUCKWOOD  
BISTRO**

For your  
information

- We provide on & off premise catering. Inquire about our private rooms & trays to go.
- With 48 hours notice, we can prepare your favorite dish for here or to go.
- Specialty Coffees & homemade desserts are available all day
- Hours of operation:  
M 11:30-10:00  
T 11:30-10:00  
W 11:30-10:00  
T 11:30-10:00  
F 11:30-11:00  
S 11:30-11:00  
S 11:30-9:00  
\*Bar open late!

“BON APPE'TITE!”

Jean Louis  
&  
Sylvana Todeschini




# MENU

## Appetizers

<b>Chilled Oysters</b>	8.95
<b>Specialty Oysters</b>	P/A
<b>Baked Clams</b>	8.95
<b>Pan Seared Crab Cakes</b> with rémoulade sauce	7.95
<b>Crispy Calamari</b> with two dipping sauces	8.95
<b>Escargot Turnovers Bourguignon</b>	8.95
<b>Pâté du Chef</b>	8.95
<b>Mushroom Napoleon</b> Mushroom layered in flakey pastry	7.95
<b>Vegetable Spring Rolls</b> with Asian dipping sauce	6.95
<b>Bistro Platter for 2</b> Pâté, imported meats & cheeses	16.95

## Soup

<b>Three Cheese French Onion Soup</b>	6.95
<b>Lobster Bisque</b> with flaky pastry crown	7.95
<b>Soup du Jour</b>	4.95

## Salad

<b>Traditional Caesar</b>	6.95
<b>Mixed Greens</b> your choice of dressing	5.95

## Pasta

<b>Baked Penne</b> with eggplant, roasted garlic, tomato sauce & melted mozzarella cheese	14.95
<b>Linguine Pomodoro</b>	12.95
<b>Fried Calamari over Linguine</b> with tomato sauce	16.95
<b>Fettuccine Alfredo Truffée</b> Homemade pasta ribbons with decadent cream & black truffle sauce	17.95

## Seafood

<b>Seafood Mare Chiara</b> Seafood medley over pasta in a white wine tomato sauce	23.95
<b>Shrimp Provençal</b> Sautéed shrimp with garlic, white wine, fresh herbs & tomato sauce over angel hair	19.95
<b>Eggplant Pirogue</b> Grilled eggplant layered w/ crab cakes, tomato sauce & melted mozzarella, rice & vegetables	18.95
<b>Roast Salmon</b> with lemon beurre blanc, rice & vegetables	18.95

## Chicken

<b>Chicken Breast Rollentine</b> Rolled with prosciutto & Fontina cheese with sun dried tomato, sherry wine sauce, rice & vegetables	15.95
<b>Roast Garlic &amp; Rosemary Chicken Breast</b> with creamy mashed potatoes & vegetables	16.95
<b>Old Fashioned Chicken Fricassée</b> with potato dumplings & vegetables	16.95
<b>Penne con Pollo</b> Penne pasta with chicken, bell peppers, mushrooms & Madeira wine sauce	16.95

## Meat

<b>Grilled Sirloin Steak</b> Sliced over Dijon salad	15.95
<b>Steak au Poivre</b> Pepper crusted NY strip steak with Cognac cream sauce, creamy mashed potatoes & vegetables	21.95
<b>Beef Eater's Steak</b>	P/A
<b>Mustard Crusted Rack of Lamb</b> with potato croquette & vegetables	24.95
<b>Veal Gourmande</b> Lightly breaded topped with smoked ham, Swiss cheese & wild mushroom ragout, rice & vegetables	21.95
<b>Double Cut Pork Chop</b> with homemade wine kraut, potato dumplings, sautéed apples & Apple Jack cream sauce	19.95
<b>Seasonal Game</b>	P/A