



MENU

Summer 2020

Marco Island, FL
Olde Marco Inn • 1883
Bistro Soleil • 2008

PRIX FIXE MENU

Please select one item per course
No substitutions or modifications for this menu please
*indicates gluten-free

FIRST COURSE

cup of our soup of the day

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house salad served with our home made black peppercorn and garlic vinaigrette*

SECOND COURSE

Each entree is served with seasonal vegetables and starch of the day

PAN-SEARED DUCK BREAST*

topped with roasted pecans and a honey bourbon glaze served over creamed spinach

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VEAL RAVIOLI

porcini mushrooms and green peas, served with a green peppercorn and cognac sauce

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SEAFOOD CREPES

stuffed with shrimp, bay scallops, crab, and French leeks, topped with a saffron mornay cream sauce

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BEEF & EGGPLANT CREPES

ground beef, chargrilled eggplant, broccoli, ricotta cheese, parmesan cheese, béchamel sauce

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CATCH OF THE DAY

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CHARGRILLED CHICKEN BREAST*

topped with caramelized onions and mushrooms, served with a tomato and garlic provençale sauce

THIRD COURSE

traditional rich vanilla crème brûlée*

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light key lime mousse made with yogurt and sour cream topped with a raspberry coulis*

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delectable, lightly cooked, warm dark chocolate cake, served with vanilla ice cream

\$29 plus tax and gratuity
bon appétit