The Bistro
at the Radisson
Bistro at the Radisson
Evening Menu

APPETIZERS

Lobster Chowder a New England tradition 6.00
Trio of Onion Soup smothered with cheese 4.00
Soup of the Day our Chefs daily creation 4.00
Bistro Fried Calamari served with lemon and chili garlic sauce 7.00
The Bistro Bruschetta marinated plum tomatoes with fresh basil and parmesan 7.00
Wings x Three buffalo, oriental and/or barbecue, your choice 5.00
Spinach, Articoke & Parmesan Dip with toasted crostini's 5.00
Steamed Mussels Fisherman Style white wine, garlic, and tomatoes 6.00
*Shrimp Cocktail 6 jumbo cocktail shrimp served with cocktail sauce & lemon 7.00
Gorgonzola Polenta with black pepper and wild mushroom ragu 8.00
Trio of Crab Cakes with whole grain mustard, red pepper remoulade & horseradish sauces 10.00

SALADS

* Smoked Salmon over field greens with cucumber, avocado, and wasabi ginger vinaigrette 9.00
Roasted Beet & Gorgonzola tossed with field greens toasted walnut vinaigrette & golden raisins 7.00
House Salad wild field greens 3.00
Create Your Own Caesar traditional, grilled shrimp, grilled chicken, portobello mushroom 7.00 11.00 9.00
Spinach Salad house mozzarella, tomatoes, onions and low fat tomato basil vinaigrette 7.00
*Fruit Platter seasonal fresh fruit served with sorbet, tuna salad, or grilled chicken breast 6.00 8.00 9.00

SANDWICHES

Bistro Burger 1/2 pound of fresh ground beef with house fries 8.00
Turkey Club turkey, bacon triple decker 7.00
California Club Traditional turkey club with smoked salmon 9.00
Grilled Chicken Sandwich bacon, dill havarti & honey mustard on a baguette 9.00
Grilled Portobello served with grilled tomato, fresh mozzarella & roasted red pepper coulis 7.00
Focaccia Grinder with prosciutto, salami, capicola, pepperoni, provolone & marinated tomatoes 8.00

PIZZA

White Pizza prosciutto, onion marmalade, olive oil garlic herbs & house mozzarella 9.00
Greek Pizza spinach, artichokes, roasted red peppers, feta cheese & garlic 9.00
BBQ Chicken Pizza with onions, cilantro, smoked gouda, house mozzarella & bbq sauce 9.00
Bistro Pizza tomatoes, basil, parmesan, romano, mascarpone, and house mozzarella 9.00
Welcome to the Bistro

Tonight's Specials

Soup of the Day
Chicken Noodle
$4.00

Pasta Special
Sautéed scallops, shrimp, mushrooms and peppers
tossed with angel hair pasta in a caramelized onion cream sauce
$17.00

Market Special
Pan seared statler chicken breast
stuffed with mushrooms and goat cheese topped with a veloute and
served over sauteed green beans and mashed sweet potatoes
$16.00

Mixed Grill
Chicken, Seabass and rib-eye
Served with roasted potatoes and sauteed spaghetti squash
$17.00

Desert Special
Chocolate mousse in Florentine cone
$6.00

Happy New Year
From all of us at the Radisson Airport Hotel Providence
ENRÈE’S

Steak Frites grilled 12oz bbq rubbed rib eye with chipotle lime butter or plain steak butter 17.00
*Pan Seared Seabass with white bean ragu, field greens & lemon pepper vinaigrette 17.00
*Baked Sole with spinach, onion marmalade and mushrooms with a lemon garlic jus 13.00
*Pan Seared Salmon over wilted greens with herbed balsamic vinaigrette 14.00
Black Jack Tenderloin au poivre with mushrooms and a Jack Daniel’s cream sauce 20.00
Traditional Mixed Grill chef’s selection of choice cuts with appropriate accompaniments 17.00
Pan Seared Chicken over gorgonzola polenta with wild mushroom sherry cream sauce 16.00
Braised Lamb Shanks with sherry sage orzo 18.00
Sautéed Veal Medallions with house mozzarella, prosciutto & fresh basil with Italian couscous 19.00
Rob’s Penne chicken, black olives, roasted garlic tomato sauce & house mozzarella 13.00
Wild Mushrooms, Prosciutto & Spinach over pappardelle pasta in a Madeira cream sauce 15.00
Pasta of the Day Chefs daily creation, priced daily
Shrimp & Broccoli tossed with roasted garlic, parmesan, & olive oil over lemon pepper linguini 17.00

* Denotes Healthy Happenings

THE AWARD WINNING BISTRO AT THE RADISSON IS PROUD TO DELIVER THESE NEW ADDITIONS TO OUR WINE LIST TO YOU!

Jacob’s Creek Semillon/Chardonnay 20.00/Bottle
Markham Sauvignon Blanc 26.00/Bottle
Campanile Pinot Grigio 5.00 Glass/20.00 Bottle
Chateau St. Jean Fume Blanc 28.00/Bottle
Wyndham Bin 555 Shiraz 22.00 Bottle
Fleur du Cap Pinotage 23.00/Bottle
Cotes du Rhone, Paul Jaboulet, “Parallel 45” 22.00/Bottle
Robert Mondavi Coastal Pinot Noir 5.00 Glass/22.00 Bottle

TIPS FOR SCHOLARSHIP

Welcome to one of the country’s most innovative classrooms!
As a guest of one of our education facilities, you are contributing to the hands-on education of our students. At the hotels and restaurants of Johnson & Wales University, gratuities support our scholarship program. The teaching assistants and fellows who are serving you today depend on your scholarship funds to make their learning experience possible. Look for black or silver nametags to identify these students. Your support of our Scholarship Program, in the form of gratuity is most appreciated.

We are proud to serve you and welcome any comments or questions you may have regarding our “Tips For Scholarships” program.

Thank You.

YOUR CONTRIBUTION IS DEDUCTIBLE AS PROVIDED BY LAW.

JOIN US EVERY FRIDAY AT THE BISTRO FOR PRIME RIB DINNER $12.95/PP

“THE RADISSON AIRPORT HOTEL CATERER OF THE YEAR 2000”