

ESTD  2006

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JASON BLACK
Executive Chef
CARMELO MATEO
Sous Chef
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CHECKERS

— *Bistro* —

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ABIGAIL KUHN
Lead Cook
ANDY ZIMMER
Pastry Chef
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DEBUTS

CHECKERS APPLE SALAD • 6.5

Caramelized Walnuts, Grilled Onions,
Membrillo Vinaigrette, German Weissa Cheese

CAESAR SALAD • 6.5

Romaine Hearts, Parmigiano-Reggiano

TRI-COLOR BEET SALAD • 10

Hazelnuts, Goat Cheese, Hazelnut Vinaigrette

WATERCRESS & FENNEL SALAD • 10

Pecans, Dried Cranberries, Balsamic Vinaigrette

DUCK LIVER PATE • 12

Whole Grain Mustard, Fig Preserves,
Cornichons

FRENCH ONION SOUP • 6.5

Gruyere & Muenster Gratinée

LOBSTER BISQUE • 6.5

Cream Sherry

CURRIED APPLE SOUP • 6

Honey, Dried Cranberries

PEKING DUCK TACOS • 14

Chinese Barbeque Duck, Wonton Taco,
Guacamole

SALT-CRUSTED CALAMARI • 12

Hot & Sour Sauce - contains sesame

EGGPLANT ROLLATINI • 12

Mozzarella & Pesto

SEASONAL

SHRIMP & GRITS • 18

Southern-style Red Grits

BLACKENED MAHI MAHI • 24

Coconut-infused Red Rice, Rajas,
Grilled Zucchini & Squash

ARCTIC CHAR • 24

Creamy White Bean Risotto, Rapini,
Roasted Red Pepper Coulis

PORK BELLY • 14

Crispy Oysters, Lemon Sauce

VEAL SHORT RIBS • 25

Polenta, Gremolata, Demi-glaze

GRILLED PORK CHOP • 28

Applewood Smoked Bacon & Brussels Sprouts,
Honey-roasted Tri-colored Fingerling Potatoes,
Apricot Demi-glaze

SIGNATURE

COFFEE-CURED PETITE FILET • 24

Potatoes Au Gratin, Asparagus,
Port Wine Gastrique

TUNA FRITES • 26

Wasabi Aioli, Tomato, Pickled Red Onion,
Cilantro, Yuzu Soy Vinaigrette

STEAK FRITES • 26

Truffle & Mushroom-infused Butter

BOLOGNESE • 17

Papparadella Pasta

CRAB CAKE • 20

Cauliflower alla Siciliana,
Asparagus, Remoulade

ROASTED CHICKEN • 24

Mixed Mushrooms, Croutons,
Thyme & Truffle Oil, Sautéed Spinach,
Whipped Potatoes, Au Jus

SEARED DIVER SCALLOPS • 25

Truffled Creamed Leeks,
Port Wine Reduction

ACCOMPANIMENTS

EACH • 7

POMMES FRITES • SWEET POTATO FRITES • POTATOES AU GRATIN
APPLEWOOD SMOKED BACON & BRUSSELS SPROUTS • WHIPPED POTATOES
ASPARAGUS • SPINACH • RAPINI • CAULIFLOWER ALLA SICILIANA

9/2016

Please silence cell phones.

Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase risk of food borne illness.
Our food preparation area is used for items including peanuts, sesame, tree nuts, shellfish, and dairy.