

ESB

Lunch

Starters

Chicken Quesadilla 10 <i>adobo braised chicken, cheddar jack cheese pico de gallo, sour cream</i>	Fish Tacos 10 <i>jack cheese, slaw, avocado, pico de gallo, cilantro lime aioli</i>
Crab Fritters 14 <i>applewood smoked bacon, grilled corn, jicama salad, upland cress, chipotle aioli</i>	Crispy Calamari 13 <i>cherry peppers, scallions, sweet chili aioli, pomodoro</i>
Daily Tapas Plate 15 <i>an assortment of appetizers</i>	Bistro Wings 10 <i>hoisin honey barbecue sauce, peppercorn aioli</i>
Green Curry Mussels 12 <i>ginger, lemon grass, coconut milk, shallots, crostini, green garlic curry broth</i>	Broccoli Rabe Spring Rolls 11 <i>provolone & ricotta cheese, italian sausage, honey mustard sauce</i>

Soup & Salad

Heirloom Tomato Salad 14 <i>buffalo Mozzarella, evoo, balsamic reduction, cranberries, goat cheese, citrus vinaigrette ♦</i>	Bistro Salad 8 <i>mixed greens, red onions, carrots, dried micro basil ♦</i>
Caesar Salad 8 <i>romaine hearts, shaved parmesan, garlic croutons</i>	Soup Du Jour 4/8 <i>our daily creation</i>
Corn & Crab Bisque 8 <i>blue crab, grilled corn, chive oil ♦ avocado, green goddess dressing♦</i>	Traditional Cobb Salad 13 <i>chicken, corn, blue cheese, tomato, bacon, egg,</i>

Sandwiches

Grilled Chicken Panini 12 <i>swiss, roasted pepper, bacon, ranch dressing served with fries or salad</i>	Applewood Smoked Bacon BLT 12 <i>served with fries or salad</i>
Bistro Burger 13 <i>black angus beef, cheddar cheese served with fries or salad add bacon or sweet potato fries +1.00</i>	Classic Turkey Club 11 <i>house roasted turkey breast, bacon, tomatoes, lettuce, aged cheddar, mayo served with fries or salad</i>
Seared Ahi Tuna 14 <i>jicama slaw, avocado, juliane cucumber, baby bok choy, chipotle lime aioli served with fries or salad</i>	Steak Fajita Wrap 12 <i>charred Peppers, onions, cheddar jack cheese, served with fries or salad</i>

Entrees

Marinated Steak Tips 15 <i>garlic mashed potatoes, grilled asparagus, chimichurri sauce♦</i>	BBQ Pork 14 <i>smoked & braised, jicama slaw, green beans, chipotle cheddar mashed potatoes♦</i>
Tandoori Salmon 14 <i>jasmine rice, baby bok choy, ginger & mango salsa♦</i>	Quinoa 12 <i>portobello mushrooms, zucchini, baby kale, asparagus, avocado, goat cheese, crispy carrots♦</i>
Blackened Chicken Pasta 13 <i>penne pasta, baby spinach, Portobello scallions, roasted garlic cream</i>	Beer Battered Fish & Chips 13 <i>fried haddock, fries, slaw, house made tartar mushrooms, sauce</i>

Executive Chef: Garry Payne

♦Made with gluten free ingredients♦

Many of our dishes can be easily altered to meet your dietary needs.

Please inform your server of any allergies or intolerances so
we may prepare your selections to the best of our ability.

Lunch • Dinner • Sunday Brunch • Private Events • Martini Bar

18% service charge will be added to parties of 8 and more