

STARTERS

BISTRO WINGS

hoisin-honey BBQ sauce, peppercorn aioli,
grilled pineapple.....\$11

CHICKEN QUESADILLAS

adobo-braised chicken, cheddar jack cheese,
pico de gallo, sour cream.....\$11

CRISPY CALAMARI

cherry peppers, scallions, sweet chili aioli,
pomodoro.....\$13

FISH TACOS

jack cheese, slaw, pico de gallo, lettuce,
cilantro lime aioli.....\$13

BROCCOLI RABE SPRING ROLLS

provolone & ricotta cheese, honey mustard
aioli.....\$11

SOUP & SALAD

TRADITIONAL COBB

chicken, corn, blue cheese, tomato, bacon,
egg, avocado, green goddess.....\$13

CAESAR SALAD

romaine hearts, shaved parmesan,
croutons.....\$9

BISTRO SALAD

mixed greens, red onion, goat cheese,
cranberries, white balsamic vinaigrette.....\$8

SOUP DU JOUR

house made soup of the day
.....(pint) \$10
.....(quart) \$15

ADD ONS:

chicken \$6 salmon \$9 shrimp \$8 ahi tuna \$9

HOUSE SPECIALTIES

GRILLED SALMON

roasted corn, sugar snap peas & fingerling
potatoes, smoked tomato vinaigrette.....\$23

SHORT RIB BOURGUIGNON

sugar snap peas, garlic mashed potatoes, red
wine demi glace.....\$25

14OZ RIBEYE

garlic parmesan fries, herbed bearnaise butter,
baby arugula salad.....\$28

TRADITIONAL BOLOGNESE

veal, pork, beef, pappardelle pasta, shaved
parmesan, grilled bread.....\$23

BAKED HADDOCK

sauteed spinach, lobster mashed potatoes,
roasted tomatoes, newburg sauce.....\$25

LOBSTER MAC & CHEESE

fresh maine lobster, fontina, aged cheddar,
cracker crumble, cavatappi pasta.....\$26

CLASSIC TURKEY CLUB

house-made turkey breast, bacon, tomatoes,
lettuce, aged cheddar, mayo.....\$12

BISTRO BURGER

black angus beef, cheddar cheese\$14
add bacon.....\$1
add fried egg.....\$1

SEARED AHI TUNA WRAP

pineapple salsa, slaw, pickled red onion, baby
arugula, toasted naan.....\$14

BLACKENED CHICKEN PASTA

grape tomatoes, baby spinach, penne pasta,
cajun cream sauce.....\$18

PIZZA

MARGHERITA

vine ripe tomatoes, fresh mozzarella,
marinara, basil, parmesan.....\$13

WHITE

caramelized onions, sun-dried tomatoes,
goat cheese, mozzarella, arugula\$13

- GLUTEN FREE CAULIFLOWER CRUST + \$1 -

SIDES

french fries.....\$5
garlic parmesan fries.....\$6
sweet potato fries.....\$6
onion rings.....\$5
garlic mashed potatoes.....\$4
vegetable du jour.....\$4

DESSERT

BREAD PUDDING

caramelized bananas & topped with vanilla
ice cream.....\$8.25

CAMPFIRE BROWNIE SUNDAE

layers of graham cracker and torched
marshmallow.....\$7.25

CHOCOLATE TORTE

flourless cake, raspberry coulis.....\$8

LIMONCELLO CAKE

mascarpone layers, raspberry coulis.....\$8