

EXCHANGE STREET BISTRO

DINNER MENU

• STARTERS •

Baked Goat Cheese Dip ~ 15

Roasted cherry tomatoes, homemade berry jam, crostini

Lobster Rangoon ~ 15

served with chipotle aioli

Chicken Quesadilla ~ 14

adobo braised chicken, cheddar jack cheese, pico de gallo, sour cream

Daily Tapas Trio ~ 19

chef's selection of three daily tapas

Bistro Wings ~ 14

hoisin-honey BBQ sauce, grilled pineapple, peppercorn aioli

Short Rib Arancini ~ 14

classic risotto, short rib, mozzarella, plum tomato sauce

New England Oysters ~ 16

½ dozen oysters, seasonal mignonette, cocktail sauce, horseradish, lemon

Bruschetta ~ 12

roasted tomatoes, basil, goat cheese, mozzarella, red onion, balsamic reduction

Hawaiian Tuna Poke ~ 16

ahi tuna, edamame, avocado, crispy wontons, wasabi aioli, ponzu sauce

Italian Meatballs ~ 14

whipped ricotta, plum tomato sauce, grilled bread

Crispy Calamari ~ 16

cherry peppers, sweet chili aioli, plum tomato sauce

Fish Tacos ~ 15

fried haddock, cheddar jack cheese, slaw, pico de gallo, cilantro lime aioli

Spring Rolls ~ 14

steak, caramelized onions, american cheese, horseradish aioli

PEI Mussels ~ 16

white wine, grape tomatoes, shallots, garlic, whole grain mustard cream sauce, crostini

• SOUPS & SALADS •

Soup of the Day ~ 7 / 9

cup / bowl

Crab Louie Salad ~ 18

lump crab meat, romaine lettuce, hard boiled egg, cherry tomato, cucumber, avocado, lemon chili dressing

Caesar Salad ~ 11

romaine lettuce, shaved parmesan cheese, house-made croutons, caesar dressing

French Onion ~ 9 / 11

caramelized onions, sherry wine, gruyère cheese, crostini

Bistro Salad ~ 9

mixed greens, red onion, goat cheese, cranberries, white balsamic dressing

Roasted Beet Salad ~ 15

red and yellow beets, baby russian kale, toasted almonds, feta cheese, honey lemon vinaigrette

• ADDITIONS •

grilled chicken (8), salmon (11), shrimp (10), steak (11), seared ahi tuna (11)

EXECUTIVE CHEF: EDWIN GUEVARA

PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

• HOUSE SPECIALTIES •

Baked Haddock ~ 31

lobster risotto, baby spinach, lobster
newburg sauce

Brick Chicken ~ 28

honey roasted ½ chicken, garlic mashed
potatoes, honey glazed baby carrots, herb
chicken jus

Braised Beef Short Rib ~ 31

garlic mashed potatoes, seasonal vegetables,
red wine demi

Grilled Salmon ~ 29

artichokes, roasted red peppers, fingerling
potatoes, dijon cream sauce

Delmonico ~ 43

14 oz hand-cut boneless ribeye, bacon,
mushroom risotto, herb butter

Baked Stuffed Shrimp ~32

jumbo shrimp stuff with fresh lump crab
meat stuffing, julian vegetables, jasmine rice,
brown butter cajun sauce

Veal Picatta ~31

breaded veal cutlets, fresh mozzarella, potato
gnocchi, lemon butter caper sauce

Steak Frites ~ 29

parmesan truffle fries, arugula salad,
chimichurri

Bistro Burger ~ 15

black angus beef, cheddar cheese, lettuce,
tomato, pickle, fries
+ bacon (1), fried egg (1), sweet potato fries (1) +

Eggplant Parmesan 19

served with arugula fennel salad

• PASTA •

substitute gluten free pasta +1

Blackened Chicken Pasta ~24

spinach, tomato, mushroom, penne pasta,
cajun white cream sauce

Lobster Mac & Cheese ~ 35

cavatappi pasta, Maine lobster, fontina
cheese, aged cheddar, cracker crumb

Authentic Bolognese ~ 27

paradelle, beef, pork, veal, shaved parmesan,
fresh basil

Seafood Linguine ~31

Maine lobster, shrimp, haddock, lobster
bisque sauce

• PIZZA •

substitute gluten free cauliflower crust +1

Fig & Prosciutto ~ 16

figs, prosciutto, aged mozzarella, arugula,
balsamic reduction

Margherita ~ 15

vine-ripened tomatoes, fresh mozzarella,
plum tomato sauce, basil, parmesan cheese

The Smoked Pig ~16

white pizza with smoked gouda, pulled
pork, sweet corn, caramelized onions, honey
bbq sauce

Classic Pepperoni ~ 16

pepperoni, aged mozzarella, plum tomato
sauce, parmesan cheese

PLAN YOUR NEXT PARTY OR EVENT WITH EXCHANGE STREET BISTRO

INFORMATION AVAILABLE AT THE FRONT DESK AND ONLINE

WWW.EXCHANGESTREETBISTRO.COM

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