

# EXCHANGE STREET BISTRO

## LUNCH MENU

### • STARTERS •

#### PEI Mussels ~ 16

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

#### Bistro Wings ~ 14

hoisin-honey BBQ sauce, grilled pineapple,  
peppercorn aioli

#### Spring Rolls ~ 14

steak, caramelized onions, american cheese,  
horseradish aioli

#### Chicken Quesadilla ~ 14

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

#### 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

#### New England Oysters ~ 16

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

#### Daily Tapas Trio ~ 19

chef's selection of three daily tapas

### • SOUPS & SALADS •

#### Soup of the Day ~ 7 / 9

cup / bowl

#### Caesar Salad ~ 11

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

#### Crab Louie Salad ~ 18

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

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

#### French Onion ~ 9 / 11

caramelized onions, sherry wine, gruyère cheese,  
crostini

#### Bistro Salad ~ 9

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

#### Cobb Salad ~ 18

mixed greens, chicken, corn, blue cheese, cherry  
tomatoes, bacon, egg, avocado, green goddess  
dressing

### • HOUSE SPECIALTIES •

#### Chicken Pot Pie 17

roasted chicken, garden vegetables, chicken gravy,  
puff pastry

#### Grilled Salmon ~ 25

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

#### Beer Battered Fish & Chips ~ 19

fried haddock, coleslaw, tartar sauce, french fries

#### Bistro Burger ~ 15

black angus beef, cheddar cheese, lettuce, tomato,  
pickle, fries

+ bacon (1), fried egg (1), sweet potato fries (1) +

#### Seared Ahi Tuna Wrap ~ 16

avocado, coleslaw, pickled red onion, arugula,  
cilantro lime aioli

#### Classic Turkey Club ~ 16

house roasted turkey, tomatoes, bacon, lettuce,  
aged cheddar, mayo, french fries

#### Fried Haddock Sandwich ~ 17

toasted bun, coleslaw, cheddar cheese, house-made  
tartar sauce, french fries

#### Blackened Chicken Pasta ~ 24

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

#### Grilled Steak Tips ~ 25

garlic mashed potatoes, sautéed green beans, red  
wine demi

#### Crispy Cutlet Sandwich ~ 15

house slaw, pickles, cheddar cheese, sriracha aioli,  
french fries

### • PIZZA •

#### The Smoked Pig ~ 16

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

#### Fig & Prosciutto ~ 16

figs, prosciutto, aged mozzarella, arugula, balsamic  
reduction

#### Classic Pepperoni ~ 16

pepperoni, aged mozzarella, plum tomato sauce,  
parmesan cheese

#### Margherita ~ 15

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

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