

SOUPS and APPETIZERS

French Onion Soup \$ 6.95 Soup au Pistou Cup \$2.95 Bowl \$ 4.50 Soup du Jour Cup \$2.95 Bowl \$ 4.50 Mussels Marinière \$ 5.95 PEI mussels, white wine, shallots, garlic, parsley and cream

Escargots Bourguignone

Mushroom duxelle, Pernod, topped with garlic butter

Traditional, Jumbo Shrimp Cocktail (6)

Jumbo Lump Crab Cake tabouleh, Avocado, lemon & olive oil drizzle, chipotle aioli

Shrimp Beignets (6) With Saffron Aioli \$12.95 Lightly fried shrimp with a garlic, basil tempura batter

Foie Gras pan seared over linguini, diced tomatoes, Morel mushroom sauce

Charcuterie prosciutto, salami, chicken liver paté, marinated mushrooms, mixed greens & baguette \$18.95

FLATBREADS

Sliced Zucchini, tomato, pesto and parmesan \$ 8.95 Veggies (above w/portabella, artichokes, red peppers) \$ 10.95 **Short Rib** caramelized onions and blue cheese \$ 12.95 \$ 14.95 Shrimp Scampi \$ 16.95 **Blackened Ahi Tuna**

FROM the GARDEN

Bistro House Salad small \$4.95 large \$ 8.95 mixed greens, tomato, cucumber, julienned red peppers, celery, kalamata olives, mustard vinaigrette

Classic Caesar salad small \$ 4.95 large \$ 8.95 crisp romaine, herbed croutons, parmesan cheese, anchovies, house-made Caesar dressing

Belgian Endives Salad small \$ 5.50 large \$10.95 diced tomato, fresh herbs, blue cheese crumbles, walnuts, tossed in olive oil and lemon juice

Tomato, Goat Cheese Salad sliced tomato, goat cheese, kalamata olives, drizzled with pesto,

mixed baby greens, side balsamic vinaigrette **Grilled Portobello Mushroom Salad** \$11.95 Mixed greens, marinated artichokes, roasted red peppers,

goat cheese, balsamic vinaigrette **Grilled Chicken Salad** \$13.95

mixed greens, tomato, blue cheese, walnuts, dried cranberries, balsamic vinaigrette

\$15.95 **Shrimp Cobb Salad** 6 shrimp scampi, mixed greens, tomato, haricots verts, blue

cheese, bacon, avocado, ranch dressing

Tuna Niçoise Salad Ahi Tuna, mixed greens, crudités, kalamata olives, hard boiled egg, tomato, red onion, mustard vinaigrette

Add to Above Salads...

Crab Cake \$9.50 Chicken \$5.50 6 Shrimp \$10.00 Salmon Fillet \$10.00 5oz Tenderloin \$14.00

LUNCH MENU

Monday– Friday 11:30-5:00 Lunch: Dinner: Mon-Sat. 5:00-CL

Sunday: CLOSED

\$ 7.49 Menu*

Quiche with soup or salad

Soup & 1/2 Sandwich - Ham, Tuna, BLT, or Turkey. Add Cheese... \$1.00

2 Cheeseburger sliders (M), lettuce, tomato, side frites

2 Short rib sliders caramelized onions, mayonnaise, melted provolone cheese. Side frites

Flatbread - with Soup, Bistro or Caesar Salad (anchovies \$.50) topped with sliced zucchini, tomato, pesto and parmesan

Soup and Salad - House or Caesar Salad (anchovies \$.50)

Mussels and frites

\$12.95

Tuna Salad Niçoise Mixed Greens, crudité, egg, olives, scoop of tuna salad, mustard vinaigrette on side

Basket of Baguette and butter \$1.25

* sorry this menu is **not** available with *any* other offers and all substitutions are \$1.00

BETWEEN the SLICES

Vegetable and Goat Cheese Wrap

\$ 9 95

Portabello, asparagus, roasted red peppers, mixed greens, artichokes, tomato vinaigrette, balsamic glaze. Fries, fruit or tabouleh

Classic Burger \$ 8.95

Half pound burger on ciabatta roll with lettuce, tomato, onion and Fries. Add Swiss, Provolone, American, Blue or Brie Cheese +\$1.00 **French Baguette**

Open faced, ham, Dijon mustard, sliced tomato, fresh thyme, melted

Swiss and brie cheeses. Fries, fruit or tabouleh Crab Cake Sliders (2) with fries \$ 12.95

The Club \$ 10.95

Triple decker, lettuce, tomato, bacon, mayonnaise on toasted white or wheat bread. Fries, fruit or tabouleh

Bistro Panini

Braised Short ribs, caramelized onion, mayonnaise, melted Swiss and provolone cheeses on baked Ciabatta roll. Fries, fruit or tabbouleh

Tuna Melt on English muffin, sliced tomato, mayonnaise and melted American cheese. Fries, fruit or tabbouleh \$10.95

BISTRO SPECIALTIES

P.E.I. Mussels Marinière with Frites

\$ 14.95

1 pound mussels, shallots, garlic, fresh herbs, diced tomato, white wine, Pernod, touch of cream and fries

Beef Carpaccio with frites

Sliced raw tenderloin, parmesan, capers, olive oil, mustard sauce, mixed Mesclun greens, marinated artichokes, roasted red peppers

Chicken aux Morilles Stuffed Crêpes

\$17.95 Diced chicken, sautéed spinach, morel mushroom sherry sauce, asparagus spears, melted provolone

Braised Short Ribs

\$ 17.95

In burgundy wine sauce with pancetta, onions, carrots, mushrooms, haricots verts, mashed potatoes

Steak Frites

5oz tenderloin, topped with shallots, parsley, white wine reduction, side fries and mixed greens

Dover Sole Meunière

\$ 39.95

Sautéed in brown butter with lemon and parsley, side fries and mixed greens