

Dinner Menu

Tapas / Soups / Salads

Soup Du Jour	Daily Price
Gazpacho	7
Classic Andalusian style vegetable soup	
Wild Mushroom Ravioli	9/17
Sage brown butter, toasted pine nuts	
Grilled Artichoke	10
Marinated and grilled, served with lemon-garlic aioli	
Shrimp Risotto	12/24
English peas, tomato concasse, arugula, finished with evoo	
Pulled Duck in Lettuce Wraps	11
Shredded soy-ginger duck, bok choy, daikon sprouts, julienned Chiles, shredded carrot	
**Vegan Alternative Available with Tempeh	
Yellowfin Tuna Tartare	12
Avocado, pesto, roasted tomato vinaigrette and crostini	
Fried Calamari	11
Cornmeal crusted and served in our large basket with a smoked jalapeño tartar sauce	

Bistro House Salad	9
Baby greens, roasted apples, crumbled blue cheese, candied walnuts, balsamic vinaigrette	
<i>Add: Grilled Salmon \$8, Chicken \$7, Hanger Steak \$12, Tempeh \$6</i>	

Autumn Squash Salad (Vegan)	13
Roasted Kabocha, Acorn and Butternut Squash, Baby Spinach, Toasted Pumpkin Seeds, Pomegranate reduction, Shallot Vinaigrette	

Classic Caesar Salad	9
Romaine lettuce, anchovies, homemade Caesar dressing, black pepper croûtons, shaved Parmesan	
<i>Add: Grilled Salmon \$8, Chicken \$7, Hanger Steak \$12, Tempeh \$6</i>	

Salad Nicoise	15
Seared ahi tuna, baby greens, cherry tomatoes, baby red potatoes, haricot vert, Nicoise olives and hard boiled egg	

Sides

Bistro Fries	5
Sweet Potato Fries	5
Truffled Bistro Fries (Truffle oil, Parmesan and chopped parsley)	8
Sautéed Spinach	6
Caramelized Brussels sprouts (shallots & bacon)	7
Truffled Mac & Cheese	8

Entrées

Grilled Pork Chop	19
Served with roasted apples, potato gratin and a whole grain mustard jus	

Classic Steak Frites	20
Marinated & certified Angus Hanger Steak , served with bistro fries and our homemade steak sauce	

Bistro Burger	12
8 oz. Certified Angus Organic Patty	
Served with chopped romaine and tomato slice	

Veggie Burger	10
Served with chopped romaine and tomato slice	

Build your own burger: (add 1.00 each)
Mushrooms, Caramelized Onions, Avocado, Bacon, Swiss, Cheddar or Blue Cheese

Roasted Chicken	20
Local, all natural chicken breast, caramelized Brussels sprouts with shallots & bacon, garlic mashed potatoes and a roasted chicken jus	

Grilled Scottish Salmon	23
Forbidden black rice, fresh corn, cherry tomatoes, asparagus and capers in a corn nage	

Pan Roasted Red Snapper	24
Asparagus puree in a roasted pepper and lemon ragu	

Mussels & Clams with Saffron and Dijon	19
Steamed in White Wine, Dijon mustard & saffron, served with bistro fries or baby greens	

Desserts:

Chocolate Bread Pudding with honey crème Anglaise	8
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Classic Crème Brulee	7
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Apple Cobbler with vanilla bean ice cream	8
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Wine & Beer choices on back
ask about our kid's menu!