

# Lunch Menu

## S o u p / T a p a s

Soup Du Jour	daily price
<b>Gazpacho</b> Classic Andalucian style vegetable soup	7
<b>Grilled Artichoke</b> Marinated and grilled, served with lemon-garlic aioli	10
<b>Wild Mushroom Ravioli</b> Sage brown butter, toasted pine nuts	8/16
<b>Pulled Duck in Lettuce Wraps</b> Shredded soy-ginger duck, bok choy, daikon sprouts, julienned Chiles, shredded carrot <i>**Vegan Alternative Available with Tempeh</i>	10
<b>Yellowfin Tuna Tartare</b> Avocado, pesto, roasted tomato vinaigrette and crostini	12

## S a l a d s

<b>Bistro House Salad</b> Baby greens, roasted apples, candied walnuts, crumbled blue cheese, house balsamic vinaigrette <i>Add: Grilled Salmon \$8, Chicken \$7, Hanger Steak \$12, Tempeh \$6</i>	8
<b>Autumn Squash Salad (Vegan)</b> Roasted Kabocha, Acorn and Butternut Squash, Baby Spinach, Toasted Pumpkin Seeds, Pomegranate reduction, Shallot Vinaigrette	12
<b>Classic Caesar Salad</b> Romaine lettuce, anchovies, homemade Caesar dressing, black pepper croutons, shaved Parmesan <i>Add: Grilled Salmon \$8, Chicken \$7, Hanger Steak \$12, Tempeh \$6</i>	8
<b>Salad Nicoise</b> Baby greens, seared ahi tuna, cherry tomatoes, baby red potatoes, haricot vert, Nicoise olives and hard boiled egg	14

## S i d e s

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

## S a n d w i c h e s

All Sandwiches include your choice of Bistro Fries, Sweet Potato Fries or Baby Green Salad or Truffled Fries (add 3.00)

<b>Bistro Burger</b> 8 oz. Certified Angus Organic Patty Served with chopped romaine and tomato slice	11
<b>Veggie Burger</b> Served with chopped romaine and tomato slice	9
<b>Build your own burger:</b> (add 1.00 each) Mushrooms, Caramelized Onions, Avocado, Bacon, Swiss, Cheddar or Blue Cheese	
<b>Croque Madame</b> Toasted ham & cheese sandwich, cage free fried egg and mornay sauce	10
<b>Roasted Vegetable</b> Served open face with portobello mushroom, roasted bell pepper, tomato, melted mozzarella, arugula, pesto-aioli	10
<b>Seared Tuna Tartine</b> Sliced yellowfin tuna, bacon, lettuce, tomato and avocado with a smoked jalapeño aioli, served open face on grilled rustic bread	14
<b>Mufalato</b> Cuban style pressed sandwich with roasted pork, black forest ham, Dijon, olive tapenade, Swiss cheese and fresh spinach	12

## E n t r é e s

<b>Classic Steak Frites</b> Marinated & certified Angus Hanger Steak, served with bistro fries and our homemade steak sauce	18
<b>Roasted Chicken</b> Local, all natural chicken breast, caramelized Brussels sprouts with shallots & bacon, garlic mashed potatoes and a roasted chicken jus	18
<b>Pan Seared Red Snapper</b> Asparagus puree in a roasted pepper and lemon ragu	22
<b>Mussels &amp; Clams with Saffron and Dijon</b> Steamed in White Wine, Dijon mustard & saffron, served with bistro fries or baby greens	17
<b>Fish N Chips</b> Ling Cod, smoked Jalapeño tartar sauce, served with fries or baby green salad	16

## D e s s e r t s:

<b>Chocolate bread pudding with honey crème Anglaise</b>	8
<b>Classic Crème Brulee</b>	7
<b>Apple Cobbler with vanilla bean ice cream</b>	8



**Wine & Beer choices on back**  
*ask about our kid's menu!*