

APPETIZERS

PORK POTSTICKERS	16
ESCARGOT	
Garlic Butter, Cheese Gratin, Baguette	19
MUSHROOM VOL AU VENT	
Wild Mushrooms, Brandy-Demi Cream, Herbs, Parmesan Puff Pastry	17
SHRIMP TOAST POINTS	
Large Scampi Shrimp, Parmesan-Garlic Ciabatta Toast Points	20
SHRIMP & CORN CHOWDER	12
SOUP of the DAY	
Chef's daily creation	10
BLACKENED TUNA	
Pickled Ginger, Cucumber Spaghetti, Sweet Soy, Wasabi Aioli	20
CRISPY ORANGE CHICKEN	
Crispy Fried Chicken, Sweet Chili Orange Sauce, Mandarin Oranges	16
SWEET & SOUR CALAMARI	
Thai Chili Paste, Scallions, Sesame Seeds	18
BISTRO CHIPS	
House Chips, Blue Cheese Sauce & Crumbles, Green Onion	12 w/ Bacon 14

BETWEEN THE BUN

100% AUSSIE WAGYU BURGER*	
8oz Burger, Brioche Roll, Fries	18
GRILLED CHICKEN	
8oz Chicken Breast, Brioche Roll, Fries	16
On The Top 2 ea	
Cheddar, Swiss or Blue Cheese, Bacon, Caramelized Onions, Mushrooms	

SALAD & ENHANCEMENTS

Chicken Breast	14	Ahi Tuna	20	8 Grilled Shrimp	18
Orange Chicken	16	Grilled Salmon*	22	Lobster Salad	35
Chicken Tenderloin Tips	14	Tenderloin Tips*	20		

BEET & GORGONZOLA

Diced Beets, Gorgonzola Crumbles, Candied Pecans,
Mandarin Oranges, Mixed Greens 16

LOCAL GREENS

Sunflower Seeds, Dried Cranberries, Sharp Cheddar,
Sweet Onion & Poppy Seed Dressing 14

ICEBERG WEDGE

Roasted Tomatoes, Bacon, Crispy Onions, Blue Cheese
Dressing & Crumbles **or** Ranch & Cheddar 15

TRADITIONAL CAESAR

Croutons, Shaved Parmesan, House-Made Caesar 14

SIDE LOCAL GREENS OR CAESAR SALAD W/ ENTREE 7

HOUSE BREAD-PLEASE REQUEST * SPLIT PLATE CHARGE 10

SEAFOOD PASTA

RISOTTO alla CARBONARA	
Lobster, Shrimp, Pancetta, Peas, Parmesan	44
SALMON*	
Corn, Brussel Sprout & Winter Root Vegetable Succotash, Pesto Aioli	34
HADDOCK*	
"Chowder" Ritz Cracker Topped Haddock, Diced Potato, Bacon, Leek Cream	29
RAGÚ NAPOLETANO	
Braised Beef, Pork & Sausage Ragú, Fresh Rigatoni, Shaved Parmesan, Garlic Ciabatta	30
LOBSTER & MUSHROOM NEWBURG	
Lobster Meat, Wild Mushrooms, Shallots, Coconut Milk, Madeira, Puff Pastry	44 (df)
MAC & CHEESE	
House Lobster ¼ lb	25 37

STEAK CHICKEN PORK

PRIME NY STRIP*

Potato & Four Cheese Gratiné, Asparagus		
12oz	44	16oz 54 24oz 74

JÄGERSCHNITZEL

Pork Schnitzel, Mashed Potato, Bacon Braised Cabbage,
Traditional Mushroom Sauce (gf) 28

TIPS & FRITES*

Marinated Tips, Garlic Parmesan Fries, Baby Carrots			
Beef Tenderloin	35	Chicken Tenderloin	28
add Three Grilled Shrimp	6		

ROAST CHICKEN*

Potato & Four Cheese Gratiné, Marsala Cream 30

DUROC PORK CHOP*

Bone in Chop, Grilled Peach & Gorgonzola Chutney,
Mashed, Roasted Carrots, Peach BBQ 35

FILET MIGNON*

8oz Filet, Potato Choice, Asparagus, Demi 45

AUSSIE WAGYU & MUSHROOM MEATLOAF

House Mac & Cheese **or**
Cheddar Mashed & Roasted Baby Carrots 28

SIDES

MASHED POTATO	6	BABY CARROTS	8
FRENCH FRIES	6	PARMESAN FRIES	8
ASPARAGUS	10	DEMI GLACE	4
BÉARNAISE	4	HOLLANDAISE	4
POTATO & FOUR CHEESE GRATINÉ	10		



BISTRO

CHEF: BEN HOOKER MGR: SARAH HART

THE BUREAU OF FOOD PROTECTIONS ADVISES CONSUMERS
AGAINST EATING UNDERCOOKED ANIMAL PRODUCTS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.