

## Starters

French Onion 6.5

Soup Artistry 6

### Salmon Sliders

lemon dill crème fraiche, cucumber, tomato,  
sweet potato fries 11.

### Local Cheese Plate

jam, honey comb, walnuts, apples, crackers 12 .

### Crispy Brussels Sprout Salad

sea scallop, cranberry vinaigrette, bacon, parmesan 14.

### Pumpkin Flatbread

spiced cream cheese, fresh herbs, prosciutto, arugula, pepitas 13.

### Grilled Vegetable Stack

zucchini, squash, red onion, tomato, mozzarella,  
balsamic syrup, basil oil 8.

### Lemon Pepper Calamari

citrus caper remoulade 11.

### Hummus Sampler

traditional, roasted red pepper, fresh herb, pita chips 9.

### Baked Brie

puff pastry, apple butter, honey crisp apple, crostini,  
pumpkin spice honey 12.

## Salads

### Pear and Roasted Beet

mixed greens, candied walnuts, blue cheese crumbles,  
walnut vinaigrette 7.

### Caesar

romaine, parmesan, tomato, white anchovies,  
Caesar dressing, foccacia crostini 7.

### Bistro

mixed greens, tomato, cucumber, red onion,  
breadsticks, balsamic vinaigrette 6.5

## Entrée Salads

### Southwest

BBQ chicken, corn, tomato, crisp tortillas, cheddar,  
romaine, chili lime dressing 14.

### Grilled Salmon

greens, dried cranberries, pecans, goat cheese,  
orange poppy dressing 16.

### Steak Salad

greens, tomato, sautéed peppers & onions,  
rosemary parmesan fries, ranch 16.

# Entrées

## Chilean Sea Bass

horseradish crust, rice wine marinade, oriental vinaigrette,  
macadamia basmati, Napa slaw 35.

## Pork Tenderloin

smoky rub, raspberry chipotle glaze,  
chive whipped potatoes, grilled squash 23.

## Jumbo Lump Crab Cakes

whole grain mustard aioli, chive whipped potatoes, baby carrots 26.

## Center Cut Filet Mignon\*

red wine roasted wild mushrooms & pearl onions, horseradish  
whipped potatoes, grilled asparagus 35.

## Sea Scallops

hazelnut brown butter, amarena cherry reduction, celery root puree,  
brussels sprouts 28.

## Jurgielewicz Farm's Duck Breast

maple gastrique, roasted sweet potato fingerlings, apple slaw, goat  
cheese, candied pistachios 25.

## Black Tiger Shrimp

artichoke & spinach stuffed, tomato parmesan cream,  
risotto, spinach 25.

## Almond Chicken

almond encrusted, brie cream sauce, risotto, spinach 23.

## Pumpkin Mascarpone Ravioli

sage cream, brussels sprouts, pickled cranberries,  
bourbon glazed pecans 23.

## Braised Short Rib

red wine au jus, chive whipped potatoes, baby carrots,  
cider maple glaze 26.

## Bay of Fundy Salmon

pomegranate dijon glaze, curried potato & squash latkes, celery root  
cucumber raita, green beans 25.

## Bistro Burger\*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,  
red onion, house made pickles, French fries 16.

\*These items are cooked to order. Consuming raw or undercooked  
meats, poultry, seafood or eggs may increase your risk of food borne illness.