

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 .

Lamb Flatbread

hummus, tzatziki, roasted tomatoes, arugula, feta 13.

Colossal Lump Crab Cocktail

mango salsa, avocado, citrus vinaigrette, arugula,
crispy quinoa, chia seeds 16.

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.

General Tso Duck

chile peppers, roasted broccoli 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*

boursin cheese, veal demi-glace, caramelized onion
whipped potatoes, grilled asparagus 35.

Sea Scallops

mandarin orange salsa, mango quinoa, snap peas,
sweet chile crème fraiche 26.

Jurgielewicz Farm's Duck Breast

sweet tea blackberry glaze, warm chipotle potato salad,
duck cracklins, green beans 25.

Black Tiger Shrimp

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

Almond Chicken

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

Crab & Shrimp Ravioli

spinach, tempura artichoke, sundried tomato pesto 23.

Bay of Fundy Salmon

miso glaze, sherry black garlic cream, basmati, snap peas 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.