

## Starters

**French Onion** 6.

**Soup Artistry** 5.5

### **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.

### **Bistro Breakfast**

rhubarb maple glaze, pork belly, deviled egg, brioche 11.

## 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**

strawberry balsamic glaze, ramp ricotta risotto, 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.