

## Starters

**French Onion** 7.

**Soup Artistry** 6.

### **Salmon Sliders**

lemon dill crème fraiche, cucumber, tomato,  
sweet potato fries 12.

### **Local Cheese Plate**

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

### **Spring Asparagus Crostini**

ramp ricotta, parmesan, pickled radish & red pepper,  
lemon vinaigrette, arugula 12.

### **Smoked Onion Dip**

red onion, chives, flatbread, baby carrots 11.

### **Grilled Vegetable Stack**

zucchini, squash, red onion, tomato, mozzarella,  
balsamic syrup, basil oil 9.

### **Lemon Pepper Calamari**

citrus caper remoulade 12.

### **Hummus Sampler**

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

### **Lobster Roll Lettuce Wrap**

ramp aioli, avocado, bacon, old bay shoestring fries 15.

## Salads

### **Pear and Roasted Beet**

mixed greens, candied walnuts, blue cheese crumbles,  
walnut vinaigrette 8.

### **Caesar**

romaine, parmesan, tomato, white anchovies,  
Caesar dressing, focaccia crostini 8.

### **Bistro**

mixed greens, tomato, cucumber, red onion,  
breadsticks, balsamic vinaigrette 7.

## Entrée Salads

### **Southwest**

BBQ chicken, corn, tomato, crisp tortillas, cheddar,  
romaine, chili lime dressing 16.

### **Grilled Salmon**

greens, dried cranberries, pecans, goat cheese,  
orange poppy dressing 18.

### **Steak Salad**

greens, tomato, sautéed peppers & onions,  
rosemary parmesan fries, ranch 18.

# Entrées

## Chilean Sea Bass

horseradish crust, rice wine marinade, oriental vinaigrette,  
macadamia basmati, Napa slaw 37.

## Pork Tenderloin

smoky rub, raspberry chipotle glaze,  
chive whipped potatoes, grilled squash 24.

## Jumbo Lump Crab Cakes

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

## Center Cut Filet Mignon\*

veal demi-glace, red wine roasted wild mushrooms & pearl onions,  
horseradish whipped potatoes, grilled asparagus 36.

## Sea Scallops

lobster grits, carrots & peas, ramp mustard 28.

## Jurgielewicz Farm's Duck Breast

strawberry honey glaze, smoked gouda grits,  
green beans, Cajun bacon butter 28.

## Black Tiger Shrimp

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

## Almond Chicken

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

## Spaghetti Primavera

fresh roasted red pepper & basil pasta, julienne vegetables,  
roasted radishes, lemon ramp ricotta 21.

## Bay of Fundy Salmon

everything spiced, pea puree,  
artichoke & quinoa salad, asparagus 27.

## Ahi Tuna

parsley & salsa verde, crisp artichoke hearts, basmati,  
white bean & vegetable ratatouille 26.

## Bistro Burger\*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,  
red onion, house made pickles, French fries 17.

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