

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.

Short Rib Toast

horseradish rye toast, boursin &
truffle mushrooms, short rib marmalade,
sun dried tomato pesto, pickled onions 12.

Brussels Sprout Salad

seared sea scallop, crispy brussels sprouts, cranberry vinaigrette,
parmesan, bacon, balsamic glaze 15.

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.

Cajun Shrimp & Grits

cheddar grits, corn & bacon relish, chimichurri 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 29.

Center Cut Filet Mignon*

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

Jurgielewicz Farm's Duck Breast

maple bacon glaze, sweet potato puree,
crispy Brussels sprouts, braised red cabbage 28.

Black Tiger Shrimp

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

Almond Chicken

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

Bucatini Bolognese

hearty beef, veal & pork tomato sauce, garlic ciabatta 21.

Bay of Fundy Salmon

hoisin glaze, sweet chili crème fraiche, basmati,
sesame edamame, seaweed salad 27.

Sea Scallops

pecan brown butter, sweet potato puree,
sweet potato & brussels sprout hash, cranberries, goat cheese 31.

Bistro Burger*

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

Short Rib

Coffee & ancho chili glaze, cheddar grits,
baby carrots, onion straws 26.

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

Parties of 8 or more are subject to 20% gratuity