

# Bistro19

## Dinner Starters

**French Onion** 7.

### **Salmon Sliders**

sundried tomato pesto, basil pesto aioli, feta,  
sweet potato fries 12.

### **Lemon Pepper Calamari**

citrus caper remoulade 12.

### **Grilled Vegetable Stack**

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

### **Hummus Sampler**

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

## Salads

### **Pear and Roasted Beet**

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

### **Bistro**

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

### **Caesar**

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

## Entrée Salads

### **Grilled Salmon\***

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

### **Southwest**

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

### **Steak Salad\***

mixed greens, tomato, sautéed onion & peppers,  
rosemary parmesan fries, ranch dressing 18.

## Dinner Entrées

### **Chilean Sea Bass\***

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

### **Center Cut Filet Mignon\***

veal demi-glace, boursin cheese,  
whipped potatoes, asparagus 36.

### **Pork Tenderloin\***

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

### **Jumbo Lump Crab Cakes**

whole grain mustard aioli,  
chive whipped potatoes, baby carrots 29.

### **Black Tiger Shrimp\***

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

### **Almond Chicken**

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

### **Duck Confit Gnocchi**

gluten free ricotta gnocchi, butternut squash,  
brown butter cream, goat cheese 21.

### **Bay of Fundy Salmon\***

pepita encrusted, apple horseradish jam,  
basmati rice, butternut squash puree, asparagus 27.

### **Bistro Burger\***

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

Executive Chef / Founder: Jessica Bauer

Proprietor: B DeFrancis

General Manager: Greg Gazica

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