



Dinner Starters

French Onion 7. **Soup Artistry** 6.

Rueben Egg Rolls

house made 1000 island 10.

Korean Beef Tacos

kimchi slaw, sweet chili glaze 13.

Shrimp Cocktail

classic cocktail sauce 15.

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.

Dinner Entrées

Filet Mignon*

Boursin cheese, demi-glaze,
chive whipped potatoes, green beans 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.

Almond Chicken

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

Cajun Chicken Penne

alfredo sauce, zucchini, squash, parmesan 21.

Bay of Fundy Salmon*

honey garlic glaze,
basmati rice, green beans 22.

Bistro Burger*

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

Black Tiger Shrimp

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

Short Rib

demi-glaze, chive whipped potatoes,
baby carrots, onion straws 26.

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.