

Lunch Starters

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

Lemon Pepper Calamari citrus caper remouladé 12.

Hummus Sampler traditional, roasted red pepper, fresh herb, pita chips 8.

French Onion Soup garlic bread, gruyere crust 7.

Soup Artistry 6.

Salads

Add Grilled Chicken 8. Grilled Salmon 10.

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

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

Pear and Roasted Beet mixed greens, walnuts, blue cheese crumbles, walnut vinaigrette 8.

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.

Executive Chef/Founder: Jessica Bauer

General Manager: Greg Gazica

Proprietor: B DeFrancis

www.bistro19.com

Lunch Entrées

Black Tiger Shrimp artichoke & spinach stuffed, tomato parmesan cream, basmati, fresh vegetable 15.

Bay of Fundy Salmon honey garlic glaze, basmati rice, fresh vegetable 17.

Pesto Alfredo Cavatappi Pasta spinach, sun dried tomatoes, grilled chicken 14.

Almond Chicken brie cream sauce, scallion basmati, fresh vegetable 14.

Crab Cake whole grain mustard aioli, scallion basmati, fresh vegetable 15.

Sandwiches

All sandwiches are served with tortellini salad

Substitute French fries or sweet potato fries \$2

Ham & Gruyere Panini roasted garlic aioli, charred grape tomatoes, mixed greens 12.

Chicken Salad Croissant sun dried tomato, bacon, pecans, lettuce, tomato 11.

Bistro Burger* white cheddar, bacon, roasted garlic ketchup, house made pickles, lettuce, tomato, onion 14.

Grilled Vegetable Wrap balsamic vinaigrette, zucchini, squash, red onion, lettuce, tomato, mozzarella cheese 11.

Crispy Chicken Wrap honey mustard aioli, chipotle lime slaw, cheddar, pickles 11.

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