

Starters

French Onion 7.

Soup Artistry 6.

Coconut Shrimp Arancini

sweet chili poblano sauce, toasted coconut 14.

Grilled Vegetable Stack

zucchini, squash, red onion, tomato,
mozzarella, balsamic syrup, basil oil 11.

Lemon Pepper Calamari

citrus caper remoulade 14.

Hummus Sampler

traditional, roasted red pepper, fresh herb, pita chips 10.

Caprese

heirloom tomato, brined mozzarella, basil leaf, cracked pepper,
extra virgin olive oil, balsamic glaze 14.

Salads

Pear and Roasted Beet

mixed greens, candied walnuts, blue cheese crumbles,
walnut vinaigrette 10.

Caesar

romaine, parmesan, tomato, white anchovies,
Caesar dressing, focaccia crostini 10.

Bistro

mixed greens, tomato, cucumber, red onion,
breadsticks, balsamic vinaigrette 9.

Entrée Salads

Southwest

BBQ chicken, corn, tomato, crisp tortillas, cheddar,
romaine, chili lime dressing 18.

Grilled Salmon

greens, dried cranberries, pecans, goat cheese,
orange poppy dressing 20.

Steak Salad

greens, tomato, sautéed peppers & onions,
rosemary parmesan fries, ranch 20.

Entrées

Chilean Sea Bass

horseradish crust, rice wine marinade, sesame vinaigrette,
macadamia basmati, Napa slaw 41.

Grilled Saku Tuna

Sweet soy glaze, wasabi lime aioli, grilled asparagus,
Basmati rice, scallions 27.

Pork Tenderloin

smoky rub, raspberry chipotle glaze,
chive whipped potatoes, grilled squash 25.

Jumbo Lump Crab Cakes

whole grain mustard aioli, chive whipped potatoes,
sautéed baby carrots 36.

Center Cut Filet Mignon*

veal demi-glace, Boursin Cheese,
whipped potatoes, grilled asparagus 42.

Black Tiger Shrimp

artichoke & spinach stuffed,
tomato parmesan cream, risotto, spinach 27.

Almond Chicken

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

Maple Leaf Farms Duck

confit duck legs and thighs, blueberry thyme glaze,
fine herbe basmati, grilled broccolini 34.

Orecchiette Pasta

andouille sausage, baby shrimp, roasted cherry tomatoes
pepper and onion, gremolata, white wine butter sauce, lemon 25.

Bay of Fundy Salmon

corn veloute, grilled tomato and roasted red pepper grits,
charred corn and poblano salsa 28.

Bistro Burger*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,
red onion, house made pickles, French fries 19.

*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