

## 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.

## **Colossal 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,  
fines herbes 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 velouté, 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