

Starters

Soup Artistry Cup 6.5 **Soup Artistry Bowl** 8.

French Onion Soup

beef broth, sherry caramelized onions, crostini,
gruyere, toasted parmesan 8.

Brussels Sprouts Salad

cranberry vinaigrette, parmesan cheese,
bacon, balsamic glaze 14.

Mussels

Brie cream, Dijon, white wine,
garlic, shallots 15.

Lemon Pepper Calamari

citrus caper remoulade 15.

Hummus Sampler

traditional, roasted red pepper, fresh herb, pita chips 11.

Short Rib Poutine

lattice fries, short rib gravy, rosemary oil,
white cheddar cheese curds 14.

Salads

Pear and Roasted Beet

mixed greens, candied walnuts, blue cheese crumbles,
walnut vinaigrette 11.

Caesar

romaine, parmesan, tomato, white anchovies,
Caesar dressing, herb croutons 10.

Bistro

mixed greens, tomato, cucumber, red onion,
breadsticks, balsamic vinaigrette 9.
add dry blue or goat cheese 1.

Entrée Salads

Southwest

BBQ chicken, corn, tomato, crisp tortillas, cheddar,
romaine, chili lime dressing 19.

Grilled Salmon*

greens, dried cranberries, pecans, goat cheese,
orange poppy dressing 21.

Steak Salad*

greens, tomato, sautéed peppers & onions,
rosemary parmesan fries, ranch 21.

A fee of \$5 will be added to any split entrée salad.

Entrées

Chilean Sea Bass

horseradish crust, rice wine marinade, sesame vinaigrette,
macadamia basmati, Napa slaw 43.

Short Rib

beef jus, chive whipped potatoes,
wild mushrooms, baby carrots 31.

Pork Tenderloin*

smoky rub, raspberry chipotle glaze,
chive whipped potatoes, grilled broccolini 27.

Jumbo Lump Crab Cakes

whole grain mustard aioli, chive whipped potatoes,
sautéed baby carrots 38.

Center Cut Filet Mignon*

veal demi-glace, Boursin Cheese,
chive whipped potatoes, grilled asparagus 44.

Black Tiger Shrimp

artichoke & spinach stuffed,
tomato parmesan cream sauce , risotto, spinach 28.

Maple Leaf Farms Duck

Roquefort Cabernet cream sauce, pear & celery root puree,
fava bean cassoulet, grilled broccolini 35.

Almond Chicken

almond encrusted, brie cream sauce, risotto, spinach 25.

Pork Chop*

charred scallion pesto, sage & fennel cream sauce,
tagliatelle pasta, spinach, roasted red peppers 28.

Bay of Fundy Salmon*

garlic honey glaze, braised cabbage & bacon,
mushroom & Taleggio polenta, fried Brussels sprouts leaves 29.

Bistro Burger*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,
red onion, house made pickles, French fries 20.

A fee of \$5 will be added to any split entrees.

*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.