

Starters

Soup Artistry Cup 7. Soup Artistry Bowl 8.

French Onion Soup

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

Lamb Meatballs

baba ghanouj, tzatziki 14.

Mussels

white wine tomato broth,
roasted red pepper aioli, grilled ciabatta 15.

Lemon Pepper Calamari

citrus caper remoulade 15.

Hummus Sampler

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

Coconut Shrimp

ancho pineapple glaze 12.

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 11.

Bistro

mixed greens, tomato, cucumber, red onion,
breadsticks, balsamic vinaigrette 10.
add dry blue or goat cheese 1.

Entrée Salads

Southwest

BBQ chicken, corn, tomato, crisp tortillas, cheddar,
romaine, chili lime dressing 20.

Grilled Salmon*

greens, dried cranberries, pecans, goat cheese,
orange poppy dressing 22.

Steak Salad*

greens, tomato, sautéed peppers & onions,
rosemary parmesan fries, ranch 22.

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 44.

Grilled Ahi Tuna

served rare, soy glaze, basmati rice,
grilled asparagus, wasabi aioli 30.

Pork Tenderloin*

smoky rub, raspberry chipotle glaze,
chive whipped potatoes, sautéed baby carrots 28.

Jumbo Lump Crab Cakes

whole grain mustard aioli, chive whipped potatoes,
sautéed baby carrots 39.

Center Cut Filet Mignon*

veal demi-glace, Boursin Cheese,
chive whipped potatoes, grilled asparagus 48.

Black Tiger Shrimp

artichoke & spinach stuffed,
tomato parmesan cream sauce , risotto, spinach 29.

Maple Leaf Farms Duck

spring caponata, green beans, pickled ramps,
amareno thyme glaze 36.

Almond Chicken

almond encrusted, brie cream sauce, risotto, spinach 27.

Seafood Cacio e Pepe

fusilli col buco, salmon, mussels, shrimp,
jumbo lump crab 29.

Bay of Fundy Salmon*

charred scallion and spring pea risotto, grilled asparagus,
lemon crème fraiche, onion straws 31.

Bistro Burger*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,
red onion, house made pickles, French fries 21.

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.