

Starters

- Lemon Pepper Calamari** citrus caper rémoulade 9.
- Hummus Sampler** traditional, roasted red pepper, fresh herb, pita 6.
- Jumbo Lump Crab Cake** whole grain mustard aioli, parmesan pinenut salad 10.
- Pork Potstickers** Thai chili dipping sauce 8.
- Surf and Turf Sliders** mini Crab Cake sandwich, mustard aioli, mini Bison burger, American cheese, caramelized onions, pancetta, 1000 island 9.
- Chicken Lettuce Wraps** iceberg lettuce, water chestnuts, crisp rice noodles, soy sauce 9.
- Pennsylvania Cheese Plate** Riesling apricot gelee, duck liver pate, pecans, flatbread crackers 9.
- Grilled Flatbread** white bean puree, feta, mozzarella, white anchovies, sweet sausage 8.
- French Onion Soup** garlic crouton, gruyere crust 5.
- Soup Artistry** 4.

Salads

- Bistro** mixed greens, tomato, cucumber, red onion, breadsticks, balsamic vinaigrette 4.
- Caesar** romaine, parmesan, whole grain mustard Caesar dressing, tomato, tapenade foccacia crostini 5.
- Add white anchovies 1.
- Caprese** mixed greens, grape tomatoes, pearl mozzarella, basil, balsamic vinaigrette, grilled Rustic Italian bread 7.
- Pear and Roasted Beet** mixed greens, candied walnuts, blue cheese crumbles, walnut vinaigrette 5.
- Baby Iceberg** bacon, tomato, blue cheese dressing 5.

Entrée Salads

- Steak** mixed greens, tomato, rosemary parmesan fries, sautéed onions and peppers, ranch dressing 14.
- Southwest** romaine, bbq chicken, corn, tomato, cheddar, crisp tortillas, chili lime dressing 10.
- Grilled Salmon** mixed greens, dried cranberries, candied pecans, goat cheese, orange poppy dressing 12.

*Consuming raw or undercooked food may increase your risk of food borne illness.

Entrees

- Chilean Sea Bass** horseradish encrusted, rice wine marinade, oriental vinaigrette, macadamia basmati, napa slaw 29.
- Pork Tenderloin*** smoky rub, raspberry chipotle glaze, onion straws, chive whipped potatoes, grilled squash 17.
- Cedar Plank Roasted Bay of Fundy Salmon** spring pea and leek sauce, basmati, roasted asparagus salad 21.
- Seven Pepper Veal Chop*** Dijon demi-glace, sun dried tomato risotto, asparagus 34.
- Almond Chicken** brie cream sauce, risotto, sautéed spinach 16.
- Basa** tarragon breadcrumbs, roasted tomato vinaigrette, basmati, garbanzo salsa 17.
- Jamison Farm Lamb Loin Chops*** pesto butter, red wine mushroom risotto, baby carrots 30.
- Black Tiger Shrimp** artichoke and spinach stuffed, roasted tomato parmesan cream, risotto, wilted spinach 22.
- Wooden Nickel Farm Bison Ribeye*** red wine shallot marmalade, butter braised cabbage pierogies, asparagus, stilton butter 34.
- Ahi Tuna*** sushi grade, sesame seared rare, chile lemongrass reduction, cold peanut noodles, napa slaw 23.
- Center Cut Filet Mignon*** gorgonzola, wild mushroom compote, port wine demi-glace, chive whipped potatoes, asparagus 30.
- Sea Scallops** blue corn cakes, avocado pineapple salad, mango coulis 22.
- Steak and Cake*** petite filet, port wine demi-glace, crab cake, mustard aioli, chive whipped potatoes, asparagus 32.
- Maple Leaf Farm's Duck Breast*** apricot glaze, whipped sweet potatoes, green beans 19.
- Pretzel Encrusted Tilapia** honey mustard cream, chive whipped potatoes, sautéed spinach 18.
- Veal Scaloppini** white wine butter, tomatoes, capers, sun dried tomato risotto, sautéed spinach 24.
- Pork Chop*** chile rubbed, ham hock ale veloute, poblano mac n' cheese, asparagus 18.
- Jumbo Lump Crab Cakes** whole grain mustard aioli, chive whipped potatoes, baby carrots 23.
- Mediterranean Pasta** fresh whole wheat pasta, black tiger shrimp, lemon pesto, feta, olives, sun dried tomatoes, asparagus 18.
- Bistro Burger*** red wine braised mushrooms, gruyere, lettuce, tomato, pesto mayo, hand cut fries 12.

Martinis

- 8.
- Nine-Teeni**
Amaretto, Three Olives Raspberry, Cranberry Juice, Raspberry Sugar Rim
- Cucumber Martini**
Absolut Citron, Cucumbers, Fresh Mint, Lemon Juice, Simple Syrup
- Mango Martini**
Finlandia Mango, Mango Puree, Triple Sec, Lime Juice
- Summerburst Martini**
Three Olives Cherry, Three Olives Orange, Absolut Citron, Cranberry Juice, Sprite, Sours
- Pineapple Upside-Down Cake Martini**
Absolut Vanilla, Pineapple Juice, Gingerale, Grenadine
- Kiwi Martini**
Absolut Citron, Fresh Kiwi, Simple Syrup
- Chocolate Martini**
Godiva Chocolate Liqueur, Stoli Vanilla, Crème de Cacao, Cream
- Pomegranate Martini**
Three Olives Pomegranate, Pomegranate Juice, Fresh Lime Juice
- Lemon Drop**
Absolut Citron, Triple Sec, Fresh Lemon Juice, Sprite, Sugar Rim
- Raspberry Cosmopolitan**
Three Olives Raspberry, Cointreau, Cranberry Juice, Fresh Lime
- Bottled Beer**

Budweiser.....	3.50	Penn Pilsner.....	5.50	Magic Hat #9.....	5.75
Coors Light.....	3.50	Corona.....	5.50	Sierra Nevada IPA..	5.75
Miller Lite.....	3.50	Beck's Light.....	5.50	Dog fish Head IPA...	5.75
Michelob Ultra.....	3.50	Guinness.....	5.50	Stella Artois.....	5.75
Yuengling.....	4.00	Heineken.....	5.50	Pilsner Urquell.....	5.75
Amstel Light.....	5.50	Fat Dog Stout.....	5.75	St. Pauli Girl N/A...	3.75

Draft Beer 5.

Sam Adams Seasonal Brew	Blue Moon	Great Lakes Seasonal Brew
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Proprietors- Richard Fuchs & B DeFrancis
 Executive Chef- Jessica Gibson
 General Manager- Carrie Dubrosky Assistant Manager- Jennifer Davis

Wine List

Sycamore Lane 6.

Cabernet Merlot Chardonnay Pinot Grigio

White

Light, Crisp & Refreshing

	glass	bottle
Pomelo Sauvignon Blanc, Napa	9.	36.
Spy Valley Sauvignon Blanc, New Zealand		38.
Lolonis Ladybug White, Mendocino		42.
Clean Slate Riesling, Mosel	8.	32.
Conundrum, California		45.
Campanile Pinot Grigio, Italy	7.	28.
Montinore Pinot Gris, Oregon		30.
Round Hill White Zinfandel, California	6.	24.

Rich & Savory

Esser Chardonnay, California	8.	32.
Wente "Riva Ranch" Chardonnay, Monterey		44.
Trefethen Chardonnay, California		48.
Frog's Leap Chardonnay, California	14.	56.
Catena Chardonnay, Mendoza, Argentina		42.
Lindeman's Chardonnay/Riesling, Australia	9.	36.
Kistler Chardonnay, Sonoma		75.
Cakebread Chardonnay, California		68.
Charles Krug Chardonnay, California	11.	44.
Louis Jadot Pouilly Fuisse, France		38.

Red

Smooth & Silky

Santa Ema Merlot, Chile	8.	32.
Chateau St. Jean Merlot, Sonoma		58.
Red Rock Merlot, California		34.
Shooting Star Blue Franc, Washington	9.	36.
Paul Hobbs "CrossBarn" Pinot Noir, California		58.
J. Pinot Noir, Russian River		62.
Mark West Pinot Noir, Vin de Corse	8.	32.
Hahn Pinot Noir, Monterey		42.
Beringer Third Century, Pinot Noir, California	11.	44.
Jacuzzi Pinot Noir, California		40.
Morgon Beaujolais, France		34.

Spicy & Adventurous

	glass	bottle
Gran Familia Rioja, Spain	7.	28.
Petite Petit, California		42.
Greg Norman Petite Sirah, California		48.
Cellar No. 8 Zinfandel, North Coast	8.	32.
Ridge Zinfandel, Lytton Springs		56.
Lolonis Zinfandel, Mendocino		46.
Long Flat Shiraz, Australia	8.	32.
Penfold's "Koonunga Hills" Shiraz, Australia		36.
Kaiken Malbec, Argentina	10.	40.

Lush & Lavish

Yarraman Hell Raiser Cabernet/Merlot, Australia	10.	40.
St. Francis Red, California		36.
Duckhorn Decoy Red, California		54.
Gundlach Bundschu Meritage, Sonoma		40.
Trefethen "Double T" Meritage, California	11.	44.
Hess Collection Meritage, California		55.
Coppola "Director's Cut" Cabernet Sauvignon, California		52.
Rombauer Cabernet Sauvignon, Napa		60.
Merryvale Starmont Cabernet Sauvignon, California	14.	56.
Geyser Peak Cabernet Sauvignon, Alexander Valley		42.
Matanzas Creek Cabernet Sauvignon, Sonoma		56.
Toasted Head Cabernet Sauvignon, California	9.	38.
Terrabianco Campaccio Super Tuscan, Italy		58.

Rich, Refined & Complex

Plumpjack Cabernet Sauvignon, Napa		130.
Stag's Leap Winery Cabernet Sauvignon, Napa		78.
Chateau Montelena Cabernet Sauvignon, Napa		72.
Silver Oak Cabernet Sauvignon, Alexander Valley		110.
Groth Cabernet Sauvignon, Napa		75.
Cakebread Cabernet Sauvignon, Napa		95.
Jordan Cabernet Sauvignon, California		98.
Caymus Cabernet Sauvignon, Napa		120.
Silverado Cabernet Sauvignon, Alexander Valley		62.
Shafer Cabernet Sauvignon, Napa		125.
La Colombaia Amarone, Italy		68.

Beautiful & Bubbly

Freixenet Brut, Spain	6.	24.
Gruet Brut Sparkling, New Mexico		40.
Fantinel Prosecco, Italy	8.	32.
Veuve Clicquot, Champagne, France		75.
Moet & Chandon White Star, Champagne, France		64.

Welcome to our bistro, where we strive to provide an incomparable dining experience, using the freshest, locally grown, seasonal ingredients.

www.bistro19.com

