

Starters

Black Truffle Flatbread

wild mushrooms, ricotta, basil 8.

Wild Burgundy Snails

baguette, tomatoes, prosciutto, beer cheddar fondue 9.

Lobster Medallions

whole grain mustard horseradish vinaigrette, lemon dill potato salad 12.

Jumbo Lump Crab Cake

whole grain mustard aioli 10.

Hummus Sampler

traditional, roasted red pepper, fresh herb, pita chips 6.

Lemon Pepper Calamari

citrus caper remoulade 9.

Grilled Portabella

tomato basil relish, feta, basil pesto

French Onion Soup

garlic bread, gruyere crust 6.

Soup Artistry 5.

Salads

Bistro

greens, tomato, cucumber, red onion, breadstick, balsamic vinaigrette 5.

Caesar

romaine, parmesan, Caesar dressing, tomato, white anchovies, foccacia crostini 6.

Pear and Roasted Beet

greens, walnuts, blue cheese crumbles, walnut vinaigrette 6.

Entrée Salads

Southwest

BBQ chicken, corn, tomato, crisp tortillas, cheddar, romaine, chili lime dressing 11.

Grilled Salmon

greens, dried cranberries, pecans, chevre, orange poppy dressing 12.

Steak Salad

greens, tomato, sautéed peppers & onions, rosemary parmesan fries, ranch dressing 14.

*Consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of food borne illness.

Signature Entrees

Chilean Sea Bass

horseradish crust, rice wine marinade, oriental vinaigrette, macadamia basmati, napa slaw 29.

Pork Tenderloin

smoky rub, raspberry chipotle glaze, whipped potatoes, grilled squash, onion straws 17.

Almond Chicken

brie cream, risotto, spinach 16.

Black Tiger Shrimp

artichoke-spinach stuffed, roasted tomato parmesan cream, risotto, wilted spinach 22.

Jumbo Lump Crab Cakes

whole grain mustard aioli, whipped potatoes, baby carrots 24.

Entrees

Maple Leaf Farm's Duck Breast*

orange marmalade glaze, sweet potatoes, green beans 21.

Center Cut Filet Mignon*

boursin encrusted, rosemary demi glace, whipped potatoes, green beans 30.

Blackened Hawaiian Ahi Tuna*

sushi grade, jalapeno lime vinaigrette, basmati, asparagus 28.

Sea Scallops

feta pecan cream, basmati with artichokes, roasted tomatoes & olives, asparagus 23.

Bay of Fundy Salmon

cedar plank roasted, sun dried tomato encrusted, parmesan herb butter,
basmati, asparagus 21.

Hanger Steak*

wild mushroom cream, soft parmesan polenta, asparagus 21.

Herb Fettucini Bolognese

veal, filet, pork, white beans, hearty red sauce 16.

Veal Chop*

shallot sherry cream, wild mushroom truffle risotto, asparagus 32.

Cunningham Farms Pork Chop*

caramelized apple sauce, buttered black pepper trottole,
braised red cabbage 19.

Bistro Burger*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,
red onion, house made pickles, french fries 14.

Parties of 8 or more are subject to 20 % gratuity.