

Starters

Sea Scallops

artichoke & olive stuffed mozzarella, pesto 11.

Wild Burgandy Snails

crispy polenta, tomato, prosciutto, garlic butter 9.

Jumbo Lump Crab Cake

whole grain mustard aioli 10.

Hummus Sampler

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

Roasted Lamb Quesadilla

feta, scallion, cucumber crème fraiche 9.

Lemon Pepper Calamari

citrus caper remoulade 9.

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

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

Entree 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 onion & peppers, rosemary parmesan fries, ranch dressing 14.

Grilled Shrimp

bibb lettuce, pumpkin seeds, dried cranberries, blue cheese,
maple bacon vinaigrette 12.

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

Signature Entrées

Chilean Sea Bass

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

Pork Tenderloin

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

Chicken Artichoke

artichoke hearts, mushrooms, tomato, orzo pasta & spinach, lemon butter sauce 16.

Jumbo Lump Crab Cakes

basmati, baby carrots, whole grain mustard aioli 24.

Black Tiger Shrimp

artichoke & spinach stuffed, risotto, wilted spinach, tomato parmesan cream 22.

Entrées

Cunningham Farms Pork Chop

brown sugar cream, pecan risotto, bacon braised brussel sprouts, roasted apples 19.

Pumpkin Seed Encrusted Halibut

blood orange butter, whipped sweet potatoes, spinach 28.

Hanger Steak

blue cheese fondue, ancho frites, asparagus 21.

Sundried Tomato Fennel Casereccia Pasta

sausage, spinach, roasted red peppers, white wine, butter 15.

Center Cut Filet Mignon*

Dijon breadcrumbs, roasted garlic chive compound butter,
parmesan gnocchi, asparagus 30.

Bay of Fundy Salmon

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

Veal Short Rib

maple bourbon demi glace, whipped potatoes, bacon braised brussel sprouts 23.

Sea Scallops

apple cider reduction, basmati, spaghetti squash 23.

Maple Leaf Farm's Duck Breast*

black pepper pomegranate glaze, whipped sweet potatoes, spinach 21.

Hawaiian Ahi Tuna*

sushi grade, seared rare, spicy cilantro vinaigrette, fried rice 28.

Bistro Burger*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,
red onion, housemade pickles, hand-cut french fries 14.