

Dinner

SOUPS & STARTER SALADS

SOUP OF THE DAY

Please ask your server for today's selection
Cup \$4 / Bowl \$6

NEW ENGLAND CLAM CHOWDER

Cup \$5 / Bowl \$7

BISTRO FIELD GREENS \$4.50

Vine-ripened tomatoes, cucumbers and olives in a wine vinaigrette

CAESAR SALAD \$5

Topped with parmesan cheese and garlic croutons

APPETIZERS

BISTRO JUMBO LUMP CRABCAKES \$15

Prepared with a lemongrass white wine butter sauce and papaya salsa

SHRIMP COCKTAIL \$13

Classically prepared with a side of horseradish cocktail sauce

CALIFORNIA ROLLS \$9.50

Handmade cucumber, crab and avocado sushi roll

CAPRESE SALAD \$9

Vine-ripened tomatoes, buffalo mozzarella and fresh basil drizzled with extra virgin olive oil and balsamic vinaigrette

HOMEMADE BURGERS

Served with your choice of hand cut Yukon Gold fries, mixed greens, cole slaw or seasonal fruit

Add Bacon .50¢ Add Cheese .50¢ Add avocado \$1.00

BEEF \$9.50 VEGGIE \$9.50 TURKEY \$9

PASTA

ANGEL HAIR PASTA WITH SHRIMP \$19

Large shrimp sautéed in a sauce of white wine, butter, garlic, diced tomatoes and shallot served over angel hair pasta and topped with parmesan cheese

HOUSE SPECIALTIES

CHICKEN SALTIMBOCCA \$19

Sauteed breast of chicken, fresh sage, prosciutto and provolone cheese, topped with a brandy cream sauce and served with garlic mashed potatoes & steamed vegetables

LOUIE SALAD \$15

Jumbo lump crabmeat, shrimp, avocado, diced tomatoes, cucumbers, black olives in a Louie dressing

FISH & CHIPS \$18

Fresh Cod dipped in a spicy beer batter and lightly fried.
Served with our famous Yukon Gold Fries; cocktail & tartar sauces on the side

SEAFOOD ENTRÉES

GRILLED PECAN ENCRUSTED HALIBUT \$26

...our Signature dish

Topped with a lemongrass beurre blanc sauce and served with basmati rice and a vegetable medley

LEMON DILL SALMON \$23

Sautéed with lemon zest, white wine, dill, capers and served with rice pilaf and grilled asparagus

ROASTED COD FISH \$19

Served with sautéed spinach and portobello mushrooms over brown rice and topped with a caper sauce

SHRIMP SKEWERS \$21

Marinated shrimp and vegetable skewers served over brown rice

SHRIMP & SCALLOP RISOTTO \$26

Topped with parmesan cheese, diced Roma tomatoes and light chive butter

MEAT ENTRÉES

PETIT FILET MIGNON \$27

Complete with a mushroom sauce, served with a baked Yukon Gold potato and grilled asparagus

CHARBROILED RIB-EYE STEAK \$24

Glazed with a Madeira wine sauce, served with garlic mashed potatoes & grilled asparagus

BAKED PARMESAN CHICKEN \$20

In a persimmon honey mustard sauce, served with potatoes au gratin & grilled asparagus

CHARBROILED PORK CHOPS \$19

Paired with a Dijon cream sauce, served with garlic mashed potatoes & a vegetable medley

CHICKEN PICCATA \$20

Breast of chicken sautéed in a white wine caper-butter sauce served with baby vegetables and basmati rice