

DINNER

TAPAS

"SMALL BITES WITH BIG FLAVORS"

SPRING ROLLS

Stuffed w/ veggies, served with spicy peanut sauce & soy ginger sauce 5.95

CRAB CAKES

Three petite crab cakes w/remoulade dressed pear & celery root slaw 7.50

BAKED CHÈVRE

Warm marinara sauce topped with chèvre served with crostini 7.75

CARNE ASADA

TOSTADAS

A duo of crispy corn tortillas layered w/black bean spread, spicy steak, co-jack cheese, lettuce, pico de gallo, guacamole, & lime cumin sour cream 7.95

SETAS EXOTICAS

Wild mushrooms, sherry, cream & thyme served w/crostini 6.95

ARTICHOKE & SPINACH DIP

Sundried tomatoes, parmesan, & smoked mozzarella cheese served hot w/sourdough crostini 7.50

BLACK 'N WHITE AHI

Crispy won ton tuile, seared tuna, wasabi mayo, & soy ginger sauce 7.25

CRISPY CALAMARI

Served with spicy Tequila cocktail sauce 6.95

GAMBAS AL AJILLO

Shrimp w/olive oil, garlic, & wine served over parmesan herb polenta cake 8.25

PIZZA

Flour tortilla layered with pesto, crispy rosemary pepper bacon, smoked mozzarella cheese, & caramelized onions 6.25

STUFFED PEPPER

½ grilled red pepper filled w/chicken, chipotle chèvre, & basil served on baby greens drizzled w/balsamic vinegar & olive oil 7.25

PETITE SLIDER

Beef burger w/choice of gorgonzola, chèvre, or cheddar served with pickled onions 5.50

SOUPS AND SALADS

Our soups & dressings are created daily

Cup 4.50; Bowl 5.50

ROASTED BUTTERNUT SQUASH SOUP

or

SOUP du JOUR

Cup 4.50; Bowl 5.50

BISTRO SALAD

Field greens with gorgonzola cheese, pepitas, & dried cranberries, delicately tossed with creamy tarragon dressing 6.50

THE WEDGE

Lettuce wedge crowned with creamy gorgonzola dressing, sweet grape tomatoes, crisp bacon crumbles, & red onion slivers 6.50

WARM SPINACH SALAD

Fresh baby spinach combined with crisp bacon, feta cheese, roasted yellow beets & wild mushrooms dressed with warm apple cider vinaigrette 6.75

CAESAR SALAD

Romaine hearts tossed w/seasoned croutons, Caesar dressing & parmesan cheese 6.50

STEAK AND POTATO SALAD

Romaine crowned with marinated & grilled strips of flank steak, grilled asparagus, gorgonzola cheese, rosemary roasted potatoes, & sweet grape tomatoes dressed with balsamic vinaigrette 13.50

ENTREES

SALMON PROVENÇAL

Artichokes, tomatoes, olives, leeks, & garlic served over parmesan herb polenta cakes, fried caper garnish 23

BASAMEUNIÈRE

Southeast Asian mild white fish filet, crowned with toasted almonds & butter lemon sauce, accompanied by chef's rice & fresh vegetable 22

FRESH CATCH

Your server will be happy to tell you about today's fresh catch; Mkt price

CHICKEN MCHUGH

Parmesan, herb, & panko crusted filled with chèvre, sun dried tomatoes & spinach served over angel hair with marinara sauce 21

ONE HALF ROASTED CHICKEN served with

chef's potatoes, daily vegetable, & natural jus 19

TRITIP

Marinated tender steak served w/mustard soy reduction, chef's potatoes, & Asian vegetable medley 25

BUFFALO MEATLOAF

Crowned with bbq sauce, layered with feta & spinach, garnished w/onion rings, chef's potatoes, daily vegetables 19

SQUASH RAVIOLI

Pillows of ravioli filled with butternut squash paired with chèvre, roasted yellow beets, spiced pecans, & baby spinach sauced with sage butter 19

MOROCCAN PORK TENDERLOIN

Sauced w/dark rum glaze, fresh pears, & dried apricots served with sweet potato hash & veggies 23

CHEF'S CREATION

We will be happy to tell you about our special! Mkt. price

CHILE RELLENO

Stuffed with wild mushrooms & queso fresco served over black beans, rice, & pepper "confetti" with jalapeño lime cream sauce 17

Oh Yumm! DESSERTS

Bananas Foster 6.95

Smore Brulee 5.95

Chocolate Chip Bread Pudding 6.95

Sautéed Strawberries in Merlot Sauce served

over Vanilla Bean Ice Cream 6.95

Not all desserts are available for carry-out.

BRUNCH MENU

Saturday 10:00a-2:00p

Sunday 10:00a-2:00p

REFRESHMENTS

Mimosas: O.J. & Prosecco...6.95

Peach Bellinis: Peach & Prosecco...6.95

Fresh squeezed O.J....2.75

Cranberry juice...2.25; Tomato juice...2.25

Coffee...2.50; Cappuccino...3; Espresso...3

Milk...2; Hot chocolate or Chocolate milk...2.25;

Herbal tea...3.00

STARTERS

Pastry du Jour...Mkt. price

Toasted English wheat muffins or toasted wheat bread...5.04

Spinach salad w/chèvre, spicy pecans, sliced pears, w/warm

apple cider vinaigrette 6.50

Fresh fruit...sm 2.75; lg. 5.75

BISTRO SPECIALS

Granola layered with fresh fruit & vanilla honey yogurt...6.75

Stuffed French toast: with cream cheese & blue berries paired with Indiana maple syrup...8.95

Biscuits & Gravy: buttermilk biscuits smothered with sausage gravy...8.95

Breakfast Burrito: large tortilla stuffed with scrambled eggs, pepper jack cheese, bacon, pico de gallo, avocado, & sour cream...8.95

Frittata du Jour served with a small spinach salad...Mkt. price

California Eggs Benedict: whole wheat muffins, 2 poached eggs, Boar's Head turkey, avocados, & orange chipotle hollandaise...9.65

Comed Beef Hash: a mound of hash with 2 poached eggs...9.25

Eggs: 2 eggs any style with bistro spuds, & choice of bacon or sausage...7.70

SIDES

2 Eggs any style ...2.25

Rosemary Black Pepper Bacon ...2.95

Turkey Sausage...2.50

Sausage ...2.50

Creamy Southern Grits...2.50

Bistro Spuds...2.50

AVAILABLE LUNCH ITEMS

Chicken Salad Plate comes w/chicken salad on greens, fresh fruit and petite muffins...9.25

Bistro Burger 6 oz. burger with pickled onions, rosemary black pepper bacon, lettuce, tomato, & choice of goat cheese, cheddar, or gorgonzola comes w/waffle fries...9.50

Steak & Potato Salad romaine w/grilled flank, roasted potatoes, grilled asparagus, & tear drop tomatoes w/balsamic dressing...13.50

Tuna Salad Wrap: albacore white tuna mixed w/mayonnaise, celery & a touch of fresh dill served in a tomato tortilla with field greens, sweet grape tomatoes, avocado & co-jack cheese, comes with choice of kettle chips or fries ...8.95