

SOUPS

BISTRO CRAB BISQUE cup 5.75 ~ 400 cal bowl 7.75 ~ 740 cal

SIGNATURE HOUSEMADE SOUP cup 4.75 bowl 6.75

FRENCH ONION 8.75 ~ 610 cal

SALADS

CRAB, MANGO & AVOCADO 17.75 ~ 390 cal
jumbo lump crabmeat, organic baby arugula, cucumber, heirloom tomatoes, red onion, toasted baguette, cilantro lime vinaigrette

WARM ASIAN GLAZED CHICKEN 15.50 ~ 690 cal
organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

CILANTRO LIME SHRIMP 18.75 ~ 420 cal
organic baby greens, wild shrimp, heirloom tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette

FRESH BERRY † 14.25 ~ 530 cal
organic baby greens, seasonal berries, spiced candied almonds, goat cheese, dried strawberries, vanilla bean vinaigrette

WILD SALMON NIÇOISE * † 18.50 ~ 630 cal
organic baby greens, herb and dijon roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

CAESAR SALAD 12.00 ~ 570 cal
romaine lettuce, garlic croutons, parmesan cheese crisp, caesar dressing

with roasted chicken 15.00 ~ 780 cal

with wild salmon * 17.50 ~ 750 cal

STARTERS

MAPLE BACON DEVEILED EGGS † 7.50 ~ 320 cal
cage free eggs, scallion

CRISPY CAULIFLOWER 8.75 ~ 450 cal
hummus tahini, feta cheese, kalamata olives, basil

HEIRLOOM TOMATOES & BURRATA 9.00 ~ 460 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

SIMPLE SALAD 7.25 ~ 230 cal
organic baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, dijon balsamic vinaigrette

SANDWICHES

served with bistro french fries and kalamata olive aioli or side salad

CAFE BISTRO BURGER * 15.75 ~ 1420 / 1070 cal
lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, toasted artisan bun

with Beyond Burger patty 19.25 ~ 1340 / 990

CRANBERRY TURKEY 14.50 ~ 1130 / 770 cal
natural turkey, cranberry chutney, havarti cheese, organic arugula, roasted garlic aioli, toasted organic whole wheat bread

BISTRO CLUB 15.50 ~ 1200 / 840 cal
sliced chicken breast, organic baby greens, bacon, tomato, avocado, french green beans, garlic aioli, toasted rustic bread

PRIME FRENCH DIP * 17.50 ~ 1410 / 1050 cal
warm roast beef, sharp white cheddar cheese, toasted parmesan baguette, au jus

ROASTED CHICKEN & GOAT CHEESE PANINI
14.75 ~ 1160 / 800 cal
provolone cheese, oven roasted tomatoes, organic arugula, dijon balsamic vinaigrette, lemon chive aioli, rustic bread

ENTREES

gluten free penne available †

WILD SALMON WITH SAFFRON COUSCOUS * 22.75 ~ 830 cal
heirloom tomatoes, cucumber, tzatziki sauce, basil, feta cheese

PAN SEARED CHICKEN † 18.00 ~ 750 cal
chicken breast, brussels sprouts, lacinato kale, grapes, almonds, orange butter, parmesan cheese, honey lemon gastrique

SPICY WILD SHRIMP POMODORO 18.25 ~ 730 cal
rosemary garlic shrimp, spaghetti alla chitarra, roasted garlic tomato sauce, basil, parmesan cheese

CRAB MACARONI & CHEESE 18.00 ~ 1010 cal
jumbo lump crabmeat, orecchiette pasta, alfredo sauce, gruyère cheese, organic arugula salad, heirloom tomatoes, red onion, parmesan cheese crisp

ASPARAGUS QUICHE 15.00 ~ 860 cal
braised leeks, swiss cheese, balsamic glaze, organic arugula salad, dijon balsamic vinaigrette, parmesan cheese

CHICKEN & CHITARRA PASTA 18.00 ~ 990 cal
sautéed chicken breast, roasted garlic tomato sauce, organic baby spinach, oyster mushrooms, rosemary beurre blanc

FLAT IRON STEAK FRITES * 25.50 ~ 890 cal
8 oz flat iron steak, herb butter, organic arugula salad, herbed french fries, kalamata olive aioli

2,000 calories a day is used for general nutrition advice, but calorie needs vary

Additional nutrition information available upon request

Before placing your order, please inform your server if a person in your party has a food allergy

* Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness

† Gluten free