

SOUPS

BISTRO CRAB BISQUE cup 5.25 ~ 400 cal bowl 7.25 ~ 740 cal

SIGNATURE HOUSEMADE SOUP cup 4.25 bowl 6.25

FRENCH ONION 8.25 ~ 500 cal

SALADS

CRAB, MANGO & AVOCADO 17.50 ~ 410 cal
organic baby arugula, cucumber, tomato, red onion, toasted baguette, cilantro lime vinaigrette

WARM ASIAN GLAZED CHICKEN 15.25 ~ 650 cal
organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

CILANTRO LIME SHRIMP 18.50 ~ 490 cal
organic baby greens, wild shrimp, petite tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette

ASPARAGUS QUICHE 14.50 ~ 860 cal
braised leeks, swiss cheese, balsamic glaze, organic arugula salad, dijon balsamic vinaigrette, parmesan cheese

FRESH BERRY † 14.00 ~ 510 cal
organic baby greens, seasonal berries, spiced candied almonds, goat cheese, dried strawberries, vanilla bean vinaigrette

WILD SALMON NIÇOISE * † 18.25 ~ 540 cal
organic baby greens, herb and dijon roasted salmon, green beans, kalamata olives, petite tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

CAESAR SALAD 11.75 ~ 570 cal
romaine lettuce, garlic croutons, parmesan cheese crisp, caesar dressing

with roasted chicken 14.75 ~ 780 cal

with wild salmon * 17.25 ~ 790 cal

STARTERS

SIMPLE SALAD 6.75 ~ 240 cal
organic baby greens, petite tomatoes, croutons, parmesan cheese, dijon balsamic vinaigrette

MAPLE BACON DEVEILED EGGS † 6.75 ~ 340 cal
cage free eggs, maple sriracha glazed bacon, scallion

CRISPY CAULIFLOWER 8.25 ~ 440 cal
hummus tahini, feta cheese, kalamata olives, micro basil

HEIRLOOM TOMATOES & BURRATA 8.50 ~ 480 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

SANDWICHES

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

GRUYÈRE & PROSCIUTTO GRILLED CHEESE
12.75 ~ 1070 / 710 cal
caramelized onion jam, parmesan cheese, rustic bread

CITRUS CRANBERRY TURKEY 14.00 ~ 1210 / 850 cal
gruyère cheese, tomato, organic baby greens, citrus cranberry chutney, garlic aioli, toasted organic whole wheat bread

BISTRO CLUB 15.25 ~ 1200 / 840 cal
sliced chicken breast, organic baby greens, bacon, tomato, avocado, french green beans, garlic aioli, toasted rustic bread

FRENCH DIP * 16.75 ~ 1170 / 810 cal
warm roast beef, sharp white cheddar cheese, toasted parmesan baguette, au jus

ROASTED CHICKEN & GOAT CHEESE PANINI
14.00 ~ 1200 / 830 cal
provolone cheese, oven roasted tomatoes, organic arugula, dijon balsamic vinaigrette, lemon chive aioli, rustic bread

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

Additional nutritional information available upon request

When ordering, please inform us if a person in your party has a food allergy

HANDMADE PIZZA

PROSCIUTTO & ARUGULA 13.50 ~ 970 cal
basil pesto, fontina and parmesan cheese, lemon arugula salad

MARGHERITA 13.00 ~ 780 cal
roma tomatoes, garlic oil, basil, mozzarella, parmesan and aged provolone cheese

PEPPERONI & MUSHROOM 13.25 ~ 970 cal
sweet tomato sauce, mozzarella and aged provolone cheese, basil, oregano

ENTREES

SPICY WILD SHRIMP POMODORO 18.00 ~ 760 cal
garlic shrimp, spaghetti alla chitarra, roasted garlic tomato sauce, basil, parmesan cheese

CRAB MACARONI & CHEESE 17.50 ~ 960 cal
jumbo lump crabmeat, orecchiette pasta, alfredo sauce, gruyère cheese, organic arugula salad, tomato, red onion, parmesan cheese crisp

PAN SEARED CHICKEN † 17.75 ~ 720 cal
chicken breast, brussels sprouts, lacinato kale, grapes, almonds, orange butter, parmesan cheese, honey lemon gastrique

WILD SALMON WITH MEDITERRANEAN COUSCOUS *
22.25 ~ 870 cal
seasonal tomatoes, cucumber, tzatziki sauce, basil, feta cheese

FLAT IRON STEAK FRITES * 24.75 ~ 1040 cal
8 oz flat iron steak, herb butter, organic arugula salad, herbed french fries, kalamata olive aioli

CHICKEN & CHITARRA PASTA 17.75 ~ 940 cal
sautéed chicken breast, roasted garlic tomato sauce, organic baby spinach, oyster mushrooms, rosemary beurre blanc

* 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