

## 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

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

## 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

\* 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

## HANDMADE PIZZA

cauliflower pizza crust available † 3.50 ~ 300 additional cal

**CHEF'S FEATURED PIZZA** 13.75

**MARGHERITA** 13.25 ~ 850 cal  
roma tomatoes, garlic oil, basil, mozzarella, parmesan and aged provolone cheese

**PEPPERONI & MUSHROOM** 13.50 ~ 1050 cal  
sweet tomato sauce, mozzarella and aged provolone cheese, basil, oregano

## 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