

SOUPS

BISTRO CRAB BISQUE cup 5.50 ~ 400 cal bowl 7.50 ~ 740 cal

SIGNATURE HOUSEMADE SOUP cup 4.50 bowl 6.50

FRENCH ONION 8.50 ~ 490 cal

SALADS

WILD SALMON WITH MEDITERRANEAN COUSCOUS *

22.50 ~ 890 cal

seasonal tomatoes, cucumber, tzatziki sauce, basil, feta cheese

CRAB, MANGO & AVOCADO 17.75 ~ 390 cal

organic baby arugula, cucumber, tomato, 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 ~ 480 cal

organic baby greens, wild shrimp, petite 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 ~ 560 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 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 † 7.00 ~ 320 cal

cage free eggs, scallion

CRISPY CAULIFLOWER 8.50 ~ 450 cal

hummus tahini, feta cheese, kalamata olives, micro basil

HEIRLOOM TOMATOES & BURRATA 8.75 ~ 460 cal

grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

SIMPLE SALAD 7.00 ~ 230 cal

organic baby greens, petite tomatoes, croutons, parmesan cheese, dijon balsamic vinaigrette

SANDWICHES

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

CAFE BISTRO BURGER * 15.75 ~ 1430 / 1070 cal

lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, toasted artisan bun

CRANBERRY TURKEY 14.25 ~ 1190 / 830 cal

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

FRENCH DIP * 17.00 ~ 1170 / 810 cal

warm roast beef, sharp white cheddar cheese, toasted parmesan baguette, au jus

ROASTED CHICKEN & GOAT CHEESE PANINI

14.50 ~ 1190 / 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 nutrition information available upon request

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

HANDMADE PIZZA

SMOKED BACON & EGG * 13.75 ~ 1440 cal

farm eggs, maple glazed bacon, asiago cream, watercress, black pepper

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

PAN SEARED CHICKEN † 18.00 ~ 720 cal

chicken breast, brussels sprouts, lacinato kale, grapes, almonds, orange butter, parmesan cheese, honey lemon gastrique

SPICY WILD SHRIMP POMODORO 18.25 ~ 730 cal

garlic shrimp, spaghetti alla chitarra, roasted garlic tomato sauce, basil, parmesan cheese

CRAB MACARONI & CHEESE 17.75 ~ 1010 cal

jumbo lump crabmeat, orecchiette pasta, alfredo sauce, gruyère cheese, organic arugula salad, tomato, red onion, parmesan cheese crisp

ASPARAGUS QUICHE 14.75 ~ 820 cal

braised leeks, swiss cheese, balsamic glaze, organic arugula salad, dijon balsamic vinaigrette, parmesan cheese

CHICKEN & CHITARRA PASTA 18.00 ~ 960 cal

sautéed chicken breast, roasted garlic tomato sauce, organic baby spinach, oyster mushrooms, rosemary beurre blanc

FLAT IRON STEAK FRITES * 25.25 ~ 890 cal

8 oz flat iron steak, herb butter, organic arugula salad, herbed french fries, kalamata olive aioli

* 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