SOUPS

**BISTRO CRAB BISQUE**  5.75 cup • 400 cal • 7.75 bowl • 740 cal
**ROMA TOMATO BASIL SOUP**  4.75 cup • 220 cal • 6.75 bowl • 370 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

**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

**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

**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

ENTREES

**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

**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
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
† Gluten free
* 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
MEALS TO GO
PREPARED BY OUR CHEFS, ENJOYED BY YOUR FRIENDS AND FAMILIES

PASTA FOR 2 - $54.00

HERE’S WHAT YOU GET

no substitutions please

CHOICE OF SOUP
ROMA TOMATO BASIL or BISTRO CRAB BISQUE

SALAD - CAESAR romaine, garlic croutons, parmesan cheese crisp

CHOICE OF PASTA
CRAB MACARONI & CHEESE alfredo, gruyere, arugula, tomato & red onion salad
CHICKEN & CHITARRA PASTA tomato sauce, spinach, mushrooms, beurre blanc

DESSERT – FRESH BAKED COOKIES