



The Bistro

STARTERS

CAPRESE 10

Fresh vine ripened tomato slices with mozzarella cheese and basil leaves, drizzled with balsamic vinegar & olive oil

BACON WRAPPED SCALLOPS 15

Fresh all natural sea Scallops wrapped in hickory smoked bacon and served with Mango Salsa

CALAMARI 11

Lightly breaded and fried calamari rings served with marinara sauce

FRIED MOZZARELLA 10

Fresh mozzarella breaded in house and served with marinara

STUFFED MUSHROOMS 11

Crab stuffed mushroom caps

POTATO SKINS 10

Stuffed with cheese & bacon topped with sour cream

TOASTED RAVIOLI 10

Breaded and deep fried cheese ravioli served with Marinara

FRIED GREEN TOMATO 12

Thick slices of fresh tart green tomatoes coated in our seasoned flour and yellow corn meal

PASTA

PARMESAN 17 | 19 | 21

Breaded Eggplant, Chicken or Veal topped with marinara and mozzarella cheese served with your choice of pasta

MARSALA 19 | 21

Chicken or Veal topped with a light mushroom Marsala wine sauce served over your choice of pasta

PICATTA 19 | 21

Chicken or Veal with a lemon butter and caper sauce served with your choice of pasta

FETTUCCHINE ALFREDO 15

Fettuccine and broccoli tossed in our house made alfredo sauce

Add Chicken 5, Add Shrimp 7, Salmon 9

PENNE ALLA VODKA 15

Penne pasta with our housemade Alla Vodka sauce

Add Chicken 5, Add Shrimp 7, Salmon 9

CHICKEN AND SAUSAGE 18

Sausage, chicken, peppers and mushroom with garlic, olive oil in a red sauce over pasta.



SOUP OR SALADS

SOUP OF THE DAY 5/7

Ask your server

CAESAR SALAD 10

Crisp romaine lettuce, Parmesan cheese and croutons

Add Chicken 5, Shrimp 7, Salmon 9

COBB SALAD 14

Grilled chicken, bacon, avocado, blue cheese, diced tomato, egg over mixed greens

BISTRO SALAD 12

Fresh mixed greens, fresh strawberries, pecans, blue cheese served with raspberry vinaigrette

Add Chicken 5, Shrimp 7, Salmon 9

STEAK SALAD 18

Mixed greens, tomato, egg, red onion, and blue cheese topped with Sirloin steak

WEDGE SALAD 12

Iceberg lettuce, bacon, blue cheese crumbles, tomato with balsamic glaze and blue cheese dressing

BEER

BLUE MOON

BUD LIGHT

BUDWEISER

BECKS

COORS LIGHT

CORONA

GUINNESS DRAUGHT

JAI ALIA

LAGUNITAS

MICHELOB ULTRA

MILLER LIGHT

SAM ADAMS

STELLA ARTOIS

STELLA NA

TWISTED TEA

YUENGLING

WELL LIQUORS

BEEFEATERS

BACARDI

CANADIAN CLUB

JIM BEAM

TITOS

SAUZA TEQUILA





SEAFOOD

HADDOCK 21

Sautéed blackened Haddock, topped with a pineapple salsa. Served with rice and seasoned vegetable

MAHI PICATTA 22

Baked Mahi topped with a lemon butter sauce with capers. Served with two sides.

COCONUT SHRIMP 20

Breaded and deep fried shrimp with a coconut batter with our house made rice and vegetable

SICILIAN SWORDFISH 27

Pan seared with lemon, oregano, olive oil and pepper served with two sides

SHRIMP FRA DIAVOLO 24

Jumbo shrimp, tomato and red onion in tomato sauce with red pepper and garlic over pasta

FISH AND CHIPS 16

Breaded and deep fried Pollock. Served with French fries, cole slaw and tartar for dipping.

SALMON 26

100% Fresh Atlantic Salmon with a white wine and dill butter sauce served over rice with vegetables.

ENTREES

SIRLOIN STEAK 23

6oz. Angus Beef sirloin with mashed or baked potato and fresh vegetable

BISTRO MEDALLIONS 24/29

Choose from 6 or 9oz Beef medallions topped with a Cabernet wine sauce with mushrooms and served with mashed potatoes and fresh vegetable

BISTRO BURGER 15

Angus Beef and short rib patty topped with bacon, your choice of cheese, lettuce, onion and fresh tomato served with french fries or Cole slaw. Upgrade to another side for \$2

HAND-CUT RIB EYE 29

14oz Hand cut and lightly seasoned served with choice of two sides

SMOTHERED CHICKEN 18

Grilled chicken breast topped with grilled onion, sauteed mushrooms, bacon and melted jack and cheddar cheese. Served with mashed potatoes and vegetable

LIVER AND ONIONS 17

Beef liver smothered with grilled onion and bacon with your choice of two sides

SIDES

French fries, Cole slaw, Sauteed mushroom, Sauteed spinach, Fresh vegetable, Baked potato (Fri&Sat only) Mashed potatoes or Rice \$4

DESSERTS

Bourbon Pecan Pie 8 Creme Brûlée Cheesecake 8 Homemade Cannolis 8 Chocolate Cake 8

SPECIALS

WEDNESDAY

House made meatloaf with mashed potatoes and house vegetable
15

THURSDAY

Pork Ribeye topped with mushroom Demi glaze and served with mashed potatoes and house vegetable
18

FRIDAY

Battered Alaskan Haddock served with french fries and Cole slaw
17

SATURDAY

Slow roasted prime rib. Served with mashed potatoes and house vegetable
12 oz 28 14 oz 31

