



Lunch Menu

SOUPS & SALADS

Soup du jour 6

French Onion piping hot crock of caramelized Spanish onions in a veal broth topped with herb crouton and melted Gruyere cheese. 7

Bistro Salad mixed field greens tossed with honey balsamic vinaigrette, grape tomatoes, topped with spun carrot. 7

Classic Caesar chopped hearts of romaine lettuce, toasted croutons and lemon/anchovy dressing served in a crispy parmesan cup. 8
Extra anchovies \$ 3.

Beet & Apple roasted heirloom beets marinated and served with chevre cheese, wilted spinach, warm bacon vinaigrette, topped with green apple slaw. 9

Add chicken to any salad \$ 4. / 4oz Salmon \$ 8.
6oz Steak \$ 10. / 4oz Filet Mignon \$ 14.

ENTREES

All sandwiches and wraps served with fries

- Crab Cake Sandwich** panko breaded lump crab cakes fried and served on an herb hard roll with lettuce, tomato, and caper tarter sauce 11
- Veggie Nacho Mac n' Cheese** penne pasta tossed with tomato salsa, jalapeños, black beans, and avocados in a cheddar cream sauce, topped with spiced tortilla chips and lime sour cream 12
- Tuscan Steak Sandwich** 6oz certified Angus steak sliced and topped with fresh Roma tomatoes and melted mozzarella cheese on a toasted ciabatta bun 12
- Chicken Salad Wrap** pulled leg and thigh meat, Dijon mayo, diced apples and mixed field greens in a flour tortilla 9
- Philly D Burger** 8oz patty of certified Angus ground beef grilled to your liking, topped with roasted peppers, grilled onions and melted fresh mozz served on a brioche roll 14
- Flaco's Tacos** soft shell corn tortillas filled with broiled Cod, shredded purple cabbage, salsa verde, cilantro, and queso fresco, finished with chipotle/lime mayo 12
- Pineapple Salmon BLT** 4oz fillet of grilled Atlantic Salmon topped with house made bbq sauce and charred pineapple on a brioche roll with lettuce, tomato, and red onion 12
- Guacamole Chicken Sandwich** panko breaded chicken cutlet topped with smoked bacon, cheddar cheese, and guacamole on ciabatta bun 11
- Three Little Pigs** thin sliced pork tenderloin, prosciutto di Parma, and applewood bacon topped with melted NYS Cheddar on grilled ciabatta bread 12





BAD APPLES
bistro

Appetizers

Soup du jour

6

French Onion piping hot crock of caramelized Spanish onions in a rich veal broth topped with herb crouton and melted Gruyere cheese.

7

Summer Bruschetta roasted bell peppers, grilled tomatoes, and melted goat cheese on grilled baguette finished with balsamic reduction

11

Crab Cakes panko breaded lump crab cakes fried and served on a bed of lettuce with caper tartar sauce and lemon zest.

11

Arancini fried risotto croquettes stuffed with prosciutto di parma and fresh mozz served with house made marinara and shaved romano cheese.

9

Steamed Mussels one pound of PEI mussels steamed in white wine/butter broth, with garlic, chopped parsley, and lemon, topped with grilled bread.

11

Flaco's Tacos soft shell corn tortillas filled with broiled Cod, shredded purple cabbage, salsa verde, cilantro, and queso fresco, finished with chipotle/lime mayo

12

SALADS

Bistro Salad mixed field greens tossed with honey balsamic vinaigrette, grape tomatoes, and topped with spun carrot.

7

Classic Caesar chopped hearts of romaine lettuce, toasted croutons and lemon/anchovy dressing served in a crispy parmesan cup.

8

Extra anchovies \$ 3.

Summer Salad mixed field greens tossed with pineapple/balsamic vinaigrette and topped with grilled squash, zucchini, bell peppers, red onions and goat cheese

9

Beet & Apple roasted heirloom beets, marinated and served with chevre cheese, wilted spinach, warm bacon vinaigrette, topped with green apple slaw.

9

Add chicken to any salad \$ 4. / 4oz Salmon \$ 8.
6oz Steak \$ 10. / 4oz Filet Mignon \$ 14.



ENTREES

- Hawaiian Filet** 8oz center cut Choice beef tenderloin grilled to your liking, served over smoked bacon mash, and topped with caramelized pineapple 29
- Braised Monkfish** slow cooked monkfish served over a curry/squash rissoto croquette and topped with lime salsa 24
- Guacamole Chicken** 12oz free range organic chicken breast, roasted and served over chipotle mashed potatoes and topped with avocado salsa 19
- Spaghetti Squash Aglio olio** roasted squash "pasta" tossed with cherry tomatoes, roasted garlic cloves, shaved red onions, and fresh basil in a parmesan butter broth 18
- Pablano Escolar** pan seared fillet of Hawaiian Escolar server over a fried cheddar polenta cake and topped with roasted pablano pepper relish 24
- Columbian Pork** coco dusted pork tenderloin grilled and sliced with braised cabbage, topped with apple/horseradish gremolata 25
- Chicken Nacho Mac n' Cheese** penne pasta tossed with bbq pulled chicken, tomato salsa, jalapenos, and black beans, topped with toasted tortilla chips, lime sour cream and avocado 19
- Strip Steak Caprese** 14oz Certified Angus strip loin grilled and served with fried mozzarella Buratta, topped with tomato confit, grilled peppers and onions, and finished with roasted garlic/basil oil 32
- Southwestern Salmon** 8oz fillet of pan seared salmon served with a fried cornmeal cake, topped with tomato/black bean salsa and finished with cumin aioli 24
- Philly D Burger** 8oz patty of certified Angus ground beef grilled to your liking, topped with roasted peppers, grilled onions and melted fresh mozz served on a brioche roll with a side of house cut fries 14