



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. <i>Extra anchovies \$ 3.</i>	8
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

- Plum Salmon BLT** 4oz fillet of grilled salmon topped with smoked bacon, plum chutney, lettuce, tomato, and onion on a brioche roll 12
- Chicken Salad Wrap** pulled leg and thigh meat, Dijon mayo, diced apples and mixed field greens in a flour tortilla 9
- Black&Blue Steak Sandwich** 6oz Certified Angus steak Cajun seared, sliced, topped with caramelized onions and melted Bleu cheese on a ciabatta bun 12
- Zucchini "Spaghetti"** fresh spun zucchini ribbons lightly cooked in a roasted garlic and blistered tomato broth topped with shaved Romano cheese and red onion salad 14
- Seafood Risotto** pan seared Tiger Shrimp served over creamy tomato/crab Arborio rice topped with shaved parmesan cheese 14
- Diane Burger** ½ lb. certified Angus beef patty grilled to your liking, topped with melted Swiss cheese and a wild mushroom/Dijon cream sauce on a brioche roll with a side of house cut fries 14
- Crab Cake Sandwich** panko breaded lump crab cakes fried and served on an herb hard roll with lettuce, tomato, and caper tarter sauce 11
- Chicken Gumbo Sandwich** panko breaded chicken breast cutlet fried and topped with cheddar cheese, okra, and tomatoes in a rich New Orleans style gravy served on grilled ciabatta bread 12
- Curry Scallops** pan seared and butter basted jumbo sea scallops served over curry lentils with carrots, onions, and celery 14





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

Tuscan Stuffed Onion slow roasted Spanish onion filled with stewed tomatoes, roasted garlic, capers, mediterranean olives, and Arborio rice topped with melted mozzarella cheese, finished with a spinach/basil puree

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

Baked Brie 4oz wheel of French Brie cheese warmed and topped with an apple/pecan caramel, served with grilled baguette

12

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

11

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.

Almandine Salad baby frisee lettuce tossed with shaved almonds, green beans, and red onions in a sherry vinaigrette topped with shaved Romano 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

Bistro Pot Roast herb and garlic marinated 10oz Sirloin steak, pan roasted and served over mixed root vegetables with Peruvian purple potatoes, finished with black truffle butter	26
Zucchini "Spaghetti" spun ribbons of fresh cut zucchini lightly cooked in a roasted garlic and blistered tomato pan sauce, topped with Romano cheese and shaved red onions	17
Seafood Chowder pan seared jumbo sea scallops, steamed mussels, and crab claw meat served in a tomato/lemon cream sauce with roasted turned potatoes, topped with salmon caviar and fresh chives	29
Roast Duck 8oz soy marinated duck breast roasted and sliced over ginger/cantaloupe puree with a grilled haricot vert and shaved red onion frisee salad	24
Hunter's Chicken 12oz free-range organic chicken breast, pan roasted and topped with a shiitake mushroom/ red apple pan sauce on a bed of thyme/goat cheese risotto	19
Filet Mignon 8oz Choice filet of beef tenderloin grilled and served over caramelized onion mash with French green beans, finished with Cabernet Demi glac	29
Gumbo Mac n' Cheese penne pasta tossed with tiger shrimp, andouille sausage, okra, and tomatoes in a sharp cheddar cream sauce, topped with seasoned bread crumbs and baked	23
Wild Drunken Venison whisky marinated leg of venison grilled sliced, served with juniper/ wild berry gastrique and horseradish tater tots	24
Plum Salmon 8oz fillet of Norwegian Salmon pan seared, served over curry lentil pilaf and topped with roasted plum chutney	24
Diane Burger ½ lb. certified Angus beef patty grilled to your liking, topped with melted Swiss cheese and a wild mushroom/Dijon cream sauce on a brioche roll with a side of house cut fries	14