SOUPS

BISTRO CRAB BISQUE

cup 4.95 ~ 400 cal bowl 6.75 ~ 730 cal

SOUP DU JOUR

cup 3.95 bowl 5.95

FRENCH ONION

classic bistro specialty, baked with provolone and gruyère cheese 7.95 ~ 710 cal

SALADS

CRAB, MANGO & AVOCADO

organic baby arugula, cucumber, tomato, toasted baguette, cilantro lime vinaigrette

15.95 ~ 430 cal

CRISPY KALE, APPLE & FARRO

black kale, organic baby greens, blue cheese, toasted pistachios and almonds, red onion, lemon vinaigrette 11.95 ~ 540 cal

WARM ASIAN GLAZED CHICKEN

organic baby greens, romaine lettuce, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing 13.95 ~ 620 cal

CILANTRO LIME SHRIMP

organic baby greens, romaine lettuce, wild shrimp, petite tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette 17.50 ~ 560 cal

CAESAR SALAD WITH ROASTED CHICKEN

romaine lettuce, garlic croutons, parmesan cheese crisp, caesar dressing 13.25 ~ 680 cal

FRESH BERRY & FIG †

organic baby greens, dried mission figs, spiced candied almonds, goat cheese, vanilla bean vinaigrette 13.75 ~ 560 cal

NIÇOISE SALAD WITH WILD SALMON * †

organic baby greens, romaine lettuce, herb and dijon roasted salmon, french green beans, kalamata olives, petite tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette 16.95 ~ 560 cal

STARTERS

MAPLE BACON DEVILED EGGS †

cage free eggs, maple sriracha glazed bacon, scallion 6.50 ~ 340 cal

MEDITERRANEAN HUMMUS

garbanzo beans, kalamata olives, marinated feta, extra virgin olive oil, rosemary bread 8.95 ~ 780 cal

GRILLED FARM BREAD BRUSCHETTA

seasonal tomatoes, burrata cheese, basil pesto, balsamic glaze, extra virgin olive oil, micro basil 8.50 ~ 470 cal

SANDWICHES

served with bistro french fries and kalamata olive aïoli

GRUYÈRE & PROSCIUTTO GRILLED CHEESE

caramelized onion jam, balsamic glaze, parmesan cheese, crisp rustic bread 11.95 ~ 1070 cal

CITRUS TURKEY

gruyère cheese, tomato, organic baby greens, citrus cranberry chutney, garlic aïoli, toasted multigrain ciabatta 12.95 ~ 1330 cal

BISTRO CLUB

sliced chicken breast, organic baby greens, crisp bacon, tomato, avocado, french green beans, garlic aïoli, toasted rustic bread 14.25 ~ 1200 cal

PRIME RIB FRENCH DIP *

sharp white cheddar cheese, toasted parmesan baguette, au jus 16.95 ~ 1550 cal

ROASTED CHICKEN & GOAT CHEESE PANINI

aged provolone cheese, oven roasted tomatoes, organic arugula, dijon balsamic vinaigrette, lemon chive aïoli, crisp rustic bread 12.50 ~ 1170 cal

2,000 calories a day is used for general nutrition advice but calorie needs vary

Additional nutritional information available upon request

- * 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

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

HANDMADE PIZZA

PROSCIUTTO & ARUGULA

basil pesto, fontina and parmesan cheese, lemon arugula salad 12.75 ~ 970 cal

MARGHERITA

roma tomatoes, garlic oil, fresh basil, mozzarella, parmesan and aged provolone cheese 11.75 ~ 780 cal

PEPPERONI & MUSHROOM

sweet tomato sauce, mozzarella and aged provolone cheese, fresh basil, oregano 12.50 ~ 970 cal

ENTREES

FLAT IRON STEAK FRITES *

10 ounce flat iron steak prepared to your specification, herb butter, organic arugula salad, bistro french fries, kalamata olive aïoli 22.95 ~ 1290 cal

SHRIMP LINGUINE WITH SPICY TOMATO SAUCE

wild shrimp, organic baby spinach, petite tomatoes, parmesan cheese, fresh herbs

20.95 ~ 680 cal

SAUTÉED CHICKEN & ANGEL HAIR PASTA

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

16.95 ~ 880 cal

WILD SALMON & HERBED MUSHROOM RISOTTO * †

creamy carnaroli rice, parmesan cheese, sautéed mushrooms, rosemary beurre blanc 21.95 ~ 1170 cal

ROASTED CHICKEN POMMES FRITES

crisp boneless half chicken, herb butter, bistro french fries. kalamata olive aïoli 18.95 ~ 1730 cal

CRAB MACARONI & CHEESE

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

16.50 ~ 830 cal