

## **Bistro Starters**

### **Warm Crab Dip**

Lump Crabmeat, Cream Cheese, Old Bay, Tortilla Chips 13

### **Hummus Plate**

Served with Warm Pita Bread, Kalamata Olives, Artichoke Hearts, Feta Cheese and Stuffed Grape Leaves (Dolmades) 11

### **Calamari**

Lightly Flash Fried, Served with Banana Peppers & Spicy Pesto Aioli 12

### **Fried Ravioli**

(10) Ravioli, Served with Red Sauce 9

### **Tomato Bruschetta**

Diced Tomatoes, Red Onion, Basil and a Blend of our House Spices with our House Made Seasoned Crostinis 9

### **Hot Wings**

(12) Chicken Wings Tossed in Hot Sauce, Served with Celery and Blue Cheese 13

### **Bistro Chili Nachos**

Chopped Tomato, Sour Cream, Jalapenos, Banana Peppers, Vermont Cheddar Sauce 10

## **Bistro Soups**

### **Cream of Crab**

The Summertime Classic! Rich & Delicately Seasoned Cream Soup with Lump Crabmeat, Old Bay & Parsley 8

### **Tomato Basil Bisque**

Topped with Fresh Basil 6

## **Bistro Salads**

### **The Bistro Salad**

Field Greens, Brick Roasted Pears, Crumbled Bleu Cheese & Candied Pecans, Tossed with Balsamic Vinaigrette 10

Add Chicken 6    Add Crab Cake 11    Add Fresh Fish m/p

### **Caesar Salad**

Classic, Eggless & Delicious with a House Made Crouton 10

### **Greek Salad**

Grilled Chicken, Artichoke Hearts, Tomato, Cucumber, Red Onion, Kalamata Olives, Bell Peppers, Feta Cheese and Dolmades, Served with Hummus & Warm Pita Bread with Pesto Sauce and Side of Greek Dressing 16

### **Beet Salad**

Roasted Beets, Goat Cheese, Spinach and Candied Pecans 10

\*\*\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness\*\*\*

\*\*\*20% Gratuity will be added to parties of 8 or more\*\*

\*\*\*\$5 Split plate charge will be added when sharing an entree\*\*\*

## **Entrees**

### **Fresh Fish**

Served Over Fresh, Seasonal Vegetables with Mashed Potatoes,  
Topped with a San Marzano Pomodoro Sauce m/p

### **Crab Cakes**

(2) 4 Ounce Lump Cakes, Served with Mashed Potatoes and Fresh, Seasonal  
Vegetables 28

### **Pork Osso Bucco**

Hand Seasoned, Oven Roasted with a Modena Reduction, Glace de Pork,  
Fork Tender, Over Polenta and Fresh, Seasonal Vegetables 28

### **My Mother in Laws Beef Brisket**

Served Over Mashed Potatoes and Fresh, Seasonal Vegetables 22

### **BBQ 1/2 Chicken**

Served with French Fries & Coleslaw 21

### **8 ounce Filet Mignon**

Served with Mashed Potatoes and Fresh, Seasonal Vegetables and House Made  
Steak Sauce 32

## **Bistro Pasta**

### **Shrimp Valdostano**

Penne Pasta Tossed with Fresh Shrimp in a Rosa Sauce, Baby Peas, Sundried Tomatoes  
and Spinach 23

### **Gnocchi Pomodoro**

Tomato Sauce, Fresh Basil, Parmesan Cheese 19

### **Eggplant Parmesan Arrabiata**

Flash Fried Eggplant, Fresh Tomato and Basil Sauce and Ricotta Cheese,  
Tossed with Rigatoni Pasta 21

### **Blue Crab Ravioli**

Sweet Corn & Spinach, Tossed in Parma Cream Sauce 28

## **Brick Oven Pizzas**

### **Tomato Margarita Pizza**

Pesto Sauce, Tomato Slices, Fresh Mozzarella Cheese, EVOO & Fresh Basil 16

**Roasted Vegetable Pizza** House Made Pizza Sauce topped with Mozzarella,  
Zucchini, Squash, and Bell Peppers finished with a Sweet Balsamic Glaze 16

**Fig, Chicken & Gorgonzola Pizza** 17

### **Traditional Brick Oven Pizza**

House Made Pizza Sauce and Mozzarella Cheese 12

**\$1.50 Toppings:** Red Onion, Bell Peppers, Olives, Artichokes, Mushrooms,  
Ricotta Cheese and Bacon

**\$2.50 Toppings:** Fresh Mozzarella, Goat Cheese, Grilled Chicken, Pepperoni,  
Sausage and Fried Eggplant

## **Add On to Any Entrée or Pizza:**

\$4 Add a Side Garden Salad (Lettuce, Tomato, Cucumber, Bell Peppers)

\$4 Add a Side Caesar Salad

\$6 Add Grilled Chicken

\$11 Add Crab Cake

M/P Add Fresh Fish of the Day

Dressings: Balsamic Vinaigrette, 1000 Island, Ranch, Bleu Cheese,  
Honey Mustard, Caesar and Oil & Vinegar