

SOUPS

BISTRO CRAB BISQUE

cup 5.25 ~ 400 cal bowl 7.25 ~ 740 cal

SIGNATURE HOUSEMADE SOUP

cup 4.25 bowl 6.25

FRENCH ONION

8.25 ~ 500 cal

SALADS

CRAB, MANGO & AVOCADO

organic baby arugula, cucumber, tomato, red onion, toasted baguette, cilantro lime vinaigrette
17.25 ~ 410 cal

WARM ASIAN GLAZED CHICKEN

organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing
15.00 ~ 650 cal

CILANTRO LIME SHRIMP

organic baby greens, wild shrimp, petite tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette
18.25 ~ 490 cal

ASPARAGUS QUICHE

braised leeks, swiss cheese, balsamic glaze, organic arugula salad, dijon balsamic vinaigrette, parmesan cheese
14.50 ~ 860 cal

FRESH BERRY †

organic baby greens, seasonal berries, spiced candied almonds, goat cheese, dried strawberries, vanilla bean vinaigrette
14.00 ~ 510 cal

WILD SALMON NIÇOISE * †

organic baby greens, herb and dijon roasted salmon, green beans, kalamata olives, petite tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette
18.00 ~ 540 cal

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

Additional nutritional information available upon request

When ordering, please inform us if a person in your party has a food allergy

STARTERS

SIMPLE SALAD

organic baby greens, petite tomatoes, croutons, parmesan cheese, dijon balsamic vinaigrette
6.25 ~ 240 cal

CAESAR SALAD

romaine lettuce, garlic croutons, parmesan cheese, caesar dressing
6.75 ~ 310 cal

MAPLE BACON DEVEILED EGGS †

cage free eggs, maple sriracha glazed bacon, scallion
6.75 ~ 340 cal

CRISPY CAULIFLOWER

hummus tahini, feta cheese, kalamata olives, micro basil
8.00 ~ 440 cal

HEIRLOOM TOMATOES & BURRATA

grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto
8.25 ~ 480 cal

SANDWICHES

served with bistro french fries and kalamata olive aioli or side salad

GRUYÈRE & PROSCIUTTO GRILLED CHEESE

caramelized onion jam, parmesan cheese, rustic bread
12.50 ~ 1070 / 710 cal

CITRUS CRANBERRY TURKEY

gruyère cheese, tomato, organic baby greens, citrus cranberry chutney, garlic aioli, toasted organic whole wheat bread
13.75 ~ 1210 / 850 cal

BISTRO CLUB

sliced chicken breast, organic baby greens, bacon, tomato, avocado, french green beans, garlic aioli, toasted rustic bread
15.00 ~ 1200 / 840 cal

FRENCH DIP *

warm roast beef, sharp white cheddar cheese, toasted parmesan baguette, au jus
16.50 ~ 1170 / 810 cal

ROASTED CHICKEN & GOAT CHEESE PANINI

provolone cheese, oven roasted tomatoes, organic arugula, dijon balsamic vinaigrette, lemon chive aioli, rustic bread
13.75 ~ 1200 / 830 cal

HANDMADE PIZZA

PROSCIUTTO & ARUGULA

basil pesto, fontina and parmesan cheese, lemon arugula salad
13.25 ~ 970 cal

MARGHERITA

roma tomatoes, garlic oil, basil, mozzarella, parmesan and aged provolone cheese
12.75 ~ 780 cal

PEPPERONI & MUSHROOM

sweet tomato sauce, mozzarella and aged provolone cheese, basil, oregano
13.00 ~ 970 cal

ENTREES

CHICKEN & CHITARRA PASTA

sautéed chicken breast, roasted garlic tomato sauce, organic baby spinach, oyster mushrooms, rosemary beurre blanc
17.75 ~ 940 cal

CRAB MACARONI & CHEESE

jumbo lump crabmeat, orecchiette pasta, alfredo sauce, gruyère cheese, organic arugula salad, tomato, red onion, parmesan cheese crisp
17.50 ~ 960 cal

PAN SEARED CHICKEN †

chicken breast, brussels sprouts, lacinato kale, marinated grapes, toasted almonds, orange butter, parmesan cheese, honey lemon gastrique
17.25 ~ 720 cal

WILD SALMON WITH MEDITERRANEAN COUSCOUS *

seasonal tomatoes, cucumber, tzatziki sauce, basil, feta cheese
22.25 ~ 870 cal

FLAT IRON STEAK FRITES *

8 oz flat iron steak, herb butter, organic arugula salad, bistro french fries, kalamata olive aioli
24.50 ~ 1040 cal

* 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