

Bar Menu

(Available from 5pm-11pm served at the bar and lounge area)

Fried calamari with five pepper glaze & rémoulade sauce
8.00

Buffalo wings with blue cheese and celery
7.00

Shrimp Cocktail 6 jumbo cocktail shrimp served with cocktail sauce & lemon
7.00

Bistro Bruschetta marinated plum tomatoes with fresh basil and parmesan
Turkey Club turkey, bacon triple decker with French fries, pickles and coleslaw
8.00

Bistro Burger 1/2 pound of fresh ground beef with French fries, pickle and coleslaw
9.00

Chicken and penne pomodoro with kalamata olives
7.00

Spinach salad tossed with roasted peppers, kalamta olives, white beans
and tomatoes in a lemon garlic vinaigrette topped with feta cheese
9.00

Grilled halibut over braised endive with shaved onions
topped with a tomato lemon caper dressing
11.00

Shrimp scampi over roasted asparagus and seared risotto galette
11.00

Lunch Menu

Soups and Appetizers

Lobster Chowder a New England tradition	6.00
Caldo Verde Portuguese style soup with chourico	4.00
Roasted Tomato & Leek Goat Cheese Fondue served with toasted crostini	8.00
Fried Calamari with five pepper glaze and rémoulade sauce	8.00
Bistro Bruschetta with plum tomatoes, parmesan cheese and basil oil	7.00
Beet Carpaccio served with asparagus, white beans and tomatoes served with balsamic glaze and olive oil	7.00
Prosciutto Stuffed Fried Mozzarella with tomato ragu	9.00

Salads

House Salad with shaved onion & Belgian endive served with balsamic vinaigrette	4.00
Roasted Beet & Gorgonzola Salad with toasted walnut vinaigrette	7.00
Traditional Caesar Salad	7.00
Sirloin Salad over field greens with marinated tomatoes herbed balsamic and frizzled onions	11.00
Spinach Salad tossed with roasted peppers, tomatoes, kalamata olives and white beans topped with feta cheese in lemon garlic vinaigrette	9.00

Sandwiches

Bistro Burger 8 ounce ground beef patty served with coleslaw, fries and a pickle	9.00
Oven Roasted Tuna tossed with celery, onions and fresh mayonnaise with olive oil and lemon on Italian bread served with coleslaw, fries and a pickle	9.00
Pancetta , field greens & marinated tomatoes with a herbed mayonnaise on grilled focaccia bread with coleslaw, fries, and a pickle	9.00
Shrimp Wrap with spinach, roasted peppers, kalamata olives, sundried tomatoes and goat cheese in a flour tortilla accompanied by coleslaw, fries and a pickle	11.00
Grilled Chicken with cheddar cheese, bacon and barbeque sauce on a baguette served with fries, coleslaw and a pickle	10.00

Pasta / Pizza

Shrimp and Pistachio Pesto over fettuccini with sundried tomatoes and fresh shaved parmesan cheese	16.00
Broccoli Rabe tossed with garlic olive oil, kalamata olives and penne pasta	12.00
Four Cheese Baked Orecchiette with butter crumb topping	11.00
BBQ Chicken Pizza smoked gouda and mozzarella cheeses with shaved onions and cilantro	10.00
Pizza Margherite fresh tomato sauce with house mozzarella and parmesan cheese	9.00
Four Cheese Pizza with fresh basil	9.00

Entrée's

Seared Halibut with eggplant caponata and Tuscan fried potatoes	16.00
Pan Roasted Salmon Mignon with black olives, roasted peppers, garlic, sundried tomatoes, wilted spinach, lemon emulsion, feta cheese and artichoke garni	16.00
Seared Chicken , asparagus, wilted spinach and sundried tomatoes with pistachio pesto and lemon emulsion	15.00

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk
of
foodborne illness*

Dinner Menu

Soups and Appetizers

Lobster Chowder a New England tradition	6.00
Caldo Verde Portuguese style soup with chourico	4.00
Roasted Tomato & Leek Goat Cheese Fondue served with toasted crostini	8.00
Fried Calamari with five pepper glaze and rémoulade sauce	8.00
Bistro Bruschetta with plum tomatoes, parmesan cheese and basil oil	7.00
Beet Carpaccio with asparagus, white beans and tomato served with balsamic glaze and olive oil	7.00
Prosciutto Stuffed Fried Mozzarella with tomato ragu	9.00

Salads

House Salad with shaved onion and Belgian endive, served with balsamic vinaigrette	4.00
Roasted Beet & Gorgonzola Salad with toasted walnut vinaigrette	7.00
Traditional Caesar Salad	7.00
Sirloin Salad field greens with marinated tomatoes, herbed balsamic and frizzled onions	11.00
Spinach Salad tossed with roasted bell peppers, tomatoes, kalamata olives and white beans topped with feta cheese in lemon garlic vinaigrette	9.00

Pasta / Pizza

Shrimp and Pistachio Pesto over fettuccini with sun-dried tomatoes and fresh shaved parmesan cheese	16.00
Broccoli Rabe tossed with garlic olive oil, kalamata olives and penne pasta	12.00
Four Cheese Baked Orecchiette with butter crumb topping	11.00
BBQ Chicken Pizza smoked gouda and mozzarella cheeses with shaved onions and cilantro oil	10.00
Pizza Margherite fresh tomato sauce with house mozzarella and parmesan cheese	9.00
Four Cheese Pizza with fresh basil and crumbled gorgonzola	9.00

Entrées

Black Jack Tenderloin au Poivre served over sautéed spinach and Tuscan fried potatoes with a pepper and mushroom sauce	21.00
Grilled Ridge Field Farms New York Strip with sautéed mushrooms and fries	19.00
Braised Beef Short Rib over sautéed mushrooms and white beans with a red wine reduction	19.00
Seared Breast of Chicken with wild mushroom risotto, asparagus and supreme sauce	17.00
Seared Halibut with wilted spinach, eggplant caponata and Tuscan fried potatoes	18.00
Pan Roasted Salmon Mignon with black olives, roasted bell peppers, garlic, sun-dried tomatoes, wilted spinach,	

lemon emulsion, feta cheese and artichoke garni

18.00

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**JOIN US EVERY FRIDAY AT THE BISTRO FOR OUR
PRIME RIB DINNER SPECIAL**

\$13.95 PER PERSON

INCLUDES YOUR CHOICE OF A SOUP OR SALAD

Kids Menu

The Bistro Kiddy Burger served with french fries

Grilled Cheese lightly grilled sandwich served on choice of bread and french fries

Pasta with Marinara Sauce topped with parmesan cheese and served with garlic bread

Torpedo Pizza on French bread topped with marinara sauce and mozzarella cheese. Served with french fries

Chicken Fingers accompanied with choice of barbecue, buffalo sauce with french fries

****All entrees include:***

Choice of soda or juice and ice cream \$5.00

For children 12 and under.