

Café Bistro Menu

Starters

Yin Yang Rolls
crispy california roll, chilled spring roll... \$7

Seafood Risotto
shrimp, scallop, mussels, lobster,
fresh herb risotto... \$7

Mediterranean Salad
mixed greens, tomatoes, onions, feta,
cucumbers, artichokes, roasted peppers,
kalamata olives, greek dressing... \$6

Prince Edward Island Mussels
simmered in white wine, basil & garlic... \$8

French Onion Soup Gratinée... \$6

Lobster Macaroni & Cheese... \$8

Maytag Blue Salad
mixed greens, tomato, red onion,
sundried cherries, candied pecans,
maytag blue, balsamic vinaigrette... \$6

Entrees

Add a small garden salad, caesar, cup of lobster bisque or soup du jour to any entrée for \$5.00

Sea Selections

Chefs recommended preparation listed below selections

Select your choice of fish or seafood and pair it with one of our signature sauces

Grenobloise
caper, parsley, lemon,
brown butter sauce

Almondine
sliced almonds,
lemon butter sauce

Tropical Salsa
cajun crusted, mango
and pineapple salsa

Shrimp Cream Sauce
gulf shrimp and chive
cream sauce

Mediterranean
roasted tomato, basil,
garlic, white wine

Icelandic Cod...\$15
grenobloise, almondine, shrimp sauce

Mahi Mahi...\$19
tropical salsa, mediterranean

Atlantic Salmon...\$19
grenobloise, shrimp sauce

Diver Scallops...\$19
tropical salsa, mediterranean

Gulf Grouper...\$20
almondine, shrimp sauce, grenobloise

Lobster and Shrimp Salad
bibb lettuce, citrus mayonnaise,
asparagus, crème fraîche... \$19

Liver L' Europe
sautéed calves liver,
crisp bacon and onions... \$19

Blackened Shrimp & Bourbon Pecan Salad
mixed greens, cornbread croutons, candied pecans,
maple bourbon vinaigrette... \$18

Pork Chop Milanese
light herb breading, sautéed topped with
baby arugula and diced tomato... \$17

Eggplant Parmesan
egg battered, italian cheese blend,
marinara, fresh vegetable medley... \$16

Chicken Pot Pie
chicken, veloute with carrots and peas,
baked in a puff pastry... \$15

Crown Roast of Baby Back Ribs
dry rubbed, slow roasted,
hoisin barbecue sauce, sweet potato hash... \$19

Potato Crusted Grouper
fresh grouper, pommery mustard sauce... \$20

Crab Stuffed Icelandic Cod
baked, caper lemon beurre blanc... \$19

Petite Filet
seared angus tenderloin, béarnaise... \$27

Executive Chef Keith Daum

Featured artwork for sale by Quidley & Company. For inquiries, please see the manager.

For parties of six or more an 18% gratuity will be added. A \$3.00 charge will be added to split menu items.

Consumption of raw or undercooked foods may increase the risk of food borne illnesses.

Bistro menu is available in the bistro dining rooms only.