

# THE BISTRO DINNER MENU

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## STARTERS

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**BAKED BRIE** 16

*warm and gooey brie topped with our house made apricot chutney. served with toasted bread*

**CRAB & AVOCADO NAPOLEON** 18

*spicy citrus salsa topped with spring roll crunch, lump crab meat & avocado. topped with creole green goddess dressing*

**PUFFED MUSHROOM BITES** 12

*pinched phyllo dough topped with caramelized onions, gruyere & cremini mushrooms*

**HUMMUS** 14

*house made hummus topped with chermoula, Turkish green chili and sumac onions.  
served with warm pita triangles*

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## SOUPS/SALADS

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**HOUSE SALAD** 10

*fresh greens, thinly sliced mushrooms, cucumber, red onion, shaved carrots and topped with our house made lemon vinaigrette*

**GRILLED PINEAPPLE SALAD** 14

*fresh greens, grilled pineapple, candied pecans, seasonal berries, feta cheese & house made honey balsamic dressing*

**VICHYSOISE** 8

*creamy potato soup flavored with leeks and onion.  
served warm*

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## ENTREES

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*all entrees come with small house salad or cup of soup*

**MARSALA SHRIMP RISOTTO** 28

*marsala, mushrooms, gruyere & spinach risotto cakes covered with herbed shrimp & brown butter sauce*

**BRAISED BEEF SHORT RIBS** 32

*braised and cooked in red wine & porcini beef stock reduction served with its sofrito veggies & goat cheese mashed potatoes*

**ROASTED CHICKEN** 25

*honey brined and roasted with lavender glaze. served with cauliflower parsnip blend and haricot verts*

**LAMB LOLLIPOPS** 36

*seared and topped with house made mint pesto.  
served with roasted fingerling potatoes*

**CARROT OSSO BUCO (VEGAN)** 22

*braised carrots, fingerling potatoes, pearl onions & porcini mushrooms cooked in a red wine & mushroom broth. served over cauliflower parsnip blend*

**FRESH ITALIAN PASTA** 24

*sourced from our friends at Picciocchi's Pasta.  
Ask your server of the pasta du jour.*

**PLEASE INFORM YOUR SERVER OF  
ALLERGIES AND DIETARY RESTRICTIONS.  
WE WILL DO OUR VERY BEST TO  
ACCOMODATE YOU.**