

Chloe's Bistr^e

Bel Vento, Pinot Grigio, Italy.....I2/44

A clean crisp Pinot Grigio showing complex notes of minerals & lemon zest

Scarlet of Paris, Pinot Noir, France.....I3/46

This full bodied Pinot Noir shows notes of black cherries, black plums, and currants.

In Situ Sauvignon Blanc, Chile.....I2/44

A light, refreshing wine with notes of guava & citrus on the finish.

Seal Rock, Chardonnay, California.....I2/44

This private label from a Napa Valley winery is a full bodied Chardonnay with flavors of ripe pear golden apples, finishing with textures of cream & vanilla

Fenwick Springs, Chardonnay, California.....I2/44

A medium bodied wine with notes of Bosc pears, and baked apples

Estrella, Merlot, California.....I0/36

A big fruit forward wine that shows flavors of black plums & black cherries

Carson Scott Cabernet Sauvignon, California.....I3/46

This well balanced Cabernet Sauvignon has notes of red and black cherries, black currants with a long, persistent finish

Ch. St. Michelle, Cabernet Sauvignon, WA.....I3/46

Caymus, Cabernet Sauvignon, NapaI40

This classic Napa Cabernet is well balanced with notes of black currants, black cherries, and vanilla

Chimney Rock, Cabernet Sauvignon, Napa.....I35

This complex Cabernet from Stags' Leap District shows notes of black currants, pencil, lead, and toasty vanilla

Rare Earth Cabernet Sauvignon, Napa.....I4/48

This organically grown wine features notes of black cherry, plums & vanilla.

Terre Di Poggio Montepulciano D'Abruzzo, Italy.....I4/48

Rich fruit for wine with flavors of black cherries.

The Draftsman Red Blend, Napa.....I3/46

This private label Napa Valley, Cabernet Sauvignon based blend is easy drinking with mild tannins, finishing with black plums & vanilla.

Red or White Sangria (Homemade).....I3

Chloe's Bistro

Chefs Special

Pasta Fagioli.....	12
Octopus Carpaccio.....	21
<i>Served with celery, cilantro, red peppers, red onions. Drizzled with Olive oil & lime juice</i>	
Antipasto	22
<i>Cheeses, Italian meat, Red peppers, Arugula, Olives, Artichokes</i>	
Meatballs.....	12
<i>Pomodoro, Whipped ricotta and Basil</i>	
Oysters Rockefeller (6).....	18
<i>Topped with breadcrumbs, parsley, bacon, topped with house aioli</i>	
Branzino Piccata.....	38
<i>Artichokes, cherry tomatoes, capers, fresh lemon & white wine. Served over sautéed spinach</i>	
Shrimp Fra Diablo.....	32
<i>Jumbo Shrimp sauteed in Fra Diablo Sauce</i>	
Rigatoni Salmon Boscaiola.....	28
<i>Rigatoni Pasta with Salmon, Mushrooms, Peas, Brandy Pink Sauce</i>	
Chloe Burger.....	18
Lamb Chops.....	45
<i>4pc grilled, served with grilled asparagus & roasted potatoes with our special homemade chop sauce (available as 2pc appetizer served with salad 25)</i>	
Veal Chop.....	48
<i>Choice of Milanese Style or Parmesan</i>	
Surf and Turf.....	48
Osso Bucco.....	50
<i>Veal shank in a brown sauce with onions, carrots, and celery. Served over a bed of saffron risotto.</i>	