

STARTERS

- ^***Blackened Bleu Tender Tips**- Gorgonzola Cheese \$16
Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$17
Steamed Clams- White Wine, Garlic Butter, Tomato, Shallot, Capers, Crostini \$21
Arancini- Risotto, Braised Beef, Fontina, Marinara, Parmesan, Basil, Bread Crumb \$15
Burrata- Prosciutto, Tomato, Caper, Pickled Onion, Pine Nut, Truffle Vinaigrette \$18
^**Shrimp Cocktail**- Wild Gulf Shrimp, House Cocktail, Horseradish \$15
***Ahi Poke**- Jalapeno, Avocado, Tomato, Sesame, Sweet- Hot Wasabi, Won Tons \$18
Ponzu Calamari- Frizzled, Ponzu Sauce, Sweet- Hot Wasabi \$14

SALADS & SOUP

- Caesar**- Romaine, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$12
^**Gorgonzola**- Candied Pecans, Tomato, Cucumber, Pickled Onion, Gorgonzola Vinaigrette \$12
^**Ladieu**- Candied Pecans, Red Grapes, Red Onion, Goat Cheese, Huckleberry Vinaigrette \$12
^**Pt. Reyes & Bleu**- Bacon, Tomato, Pepitas, Green Onion, Smoked Bleu Cheese Dressing \$12
^**Seafood Cobb**- Prawns, Ahi, Crab, Avocado, Bacon, Hardboiled Egg, Tomato, Cucumber, Chives, Gorgonzola Vinaigrette \$21
Seafood Chowder- Bacon, Sherry, Cream **Cup** \$9 **Bowl** \$14
Soup du Jour- Daily Creation **Cup** or **Bowl**

SANDWICHES & BURGERS

- Served with Choice of Caesar Salad, French Fries, or Soup du Jour. Seafood Chowder + \$2
***Bistro Burger**- Butcher Block Grind, Tomato, Onion, Cheddar, 1000 Island, Bun, \$18
***Gorgonzola Burger**- Cabernet Demi Glace, Gorgonzola Cheese, Frizzled Onion, Bun \$18
French Dip- Horseradish, Swiss Cheese, Baguette, Au Jus \$17
Italian Grinder- Salami, Capicola, Mozzarella, Tomato, Pepperoncini, Peppadew, Roasted Garlic Aioli, Baguette \$17
Braised Beef Melt- Roasted Garlic Aioli, Mozzarella, Pickled Relish, Arugula, Ciabatta \$19
Butcher Block Meatloaf Sand- Sweet/Spicy Glaze, Pickled Relish, Arugula, Ciabatta \$17
Grilled Vegetable Sandwich- Zucchini, Red Onion, Sherried Mushroom, Tomato, Red Pepper, Basil Pesto Mayonnaise, Arugula, Ciabatta \$16
Bistro Club- Roasted Turkey, Capicola, Bacon, Tomato, Cheddar, Swiss, Arugula, Basil Pesto Mayonnaise, Sourdough \$17

LUNCH PLATES

- ***Bistro Medallions**- Cabernet Demi Glace, Gorgonzola Cheese, French Fries \$24
Parmesan Crusted Halibut- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$27
Bolognese- BB Grind, Veal, Pork, Pappardelle, Parmesan \$18
Grilled Salmon- Roasted Garlic Butter, Basmati Rice, Vegetables \$24
^**Chicken Marsala Risotto**- Shallot, Mushroom, Arugula, Fines Herbes, Parmesan \$21

*Consuming Raw or undercooked Meat, Seafood or Poultry may cause food borne illness ^May be prepared gluten free