

STARTERS

^***Blackened Bleu Tender Tips**- Gorgonzola Cheese \$16

***Ahi Poke**- Jalapeno, Avocado, Tomato, Sesame, Sweet-Hot Wasabi \$18

Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$17

Steamed Clams- White Wine, Garlic Butter, Tomato, Basil, Shallot, Capers, Bread \$21

Burrata- Tomato, Beets, Greens, Pine Nuts, Lemon Basil Vinaigrette, Crostini \$18

SALADS & SOUP

Caesar- Romaine, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$11

^**Gorgonzola**- Candied Pecans, Tomato, Cucumber,
Pickled Onion, Gorgonzola Vinaigrette \$11

^**Ladieu**- Candied Pecans, Red Grapes, Red Onion,
Goat Cheese, Huckleberry Vinaigrette \$11

^**Pt. Reyes & Bleu**- Bacon, Tomato, Pepitas,
Green Onion, Smoked Bleu Cheese Dressing \$11

^**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** \$8 or **Bowl** \$13

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

***Blackened Steak Sandwich**- Frizzled Onion, Swiss Cheese,
Roasted Garlic Aioli, Baguette \$21

Italian Grinder- Soppresata, Genoa, Capicola, Mozzarella, Tomato,
Pepperoncini, Peppadew, Roasted Garlic Aioli, Baguette \$17

Butcher Block Meatloaf Sand- Sweet/Spicy Glaze, Giardianara, Arugula, Bun \$17

Vegetarian Portabella Burger- Balsamic Marinated, Basil Pesto Mayonnaise,
Roasted Red Pepper, Tomato, Onion, Mozzarella, Bun \$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