

STARTERS

^***Blackened Bleu Tender Tips**- Gorgonzola Cheese \$13

Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$14

Steamed Clams- White Wine, Garlic Butter, Tomato, Basil,
Shallot, Capers, Cheese Bread \$19

Fried Goat Cheese- Greens, Port Wine Reduction, Basil Oil \$9

Roasted Red Pepper Hummus- Feta Cheese, Peppadew, Artichoke, Olive, Crostini \$11

^**Shrimp Cocktail**- Wild Gulf Shrimp, House Cocktail, Horseradish \$14

SALADS

Caesar- Romaine, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$9

^**Golden Beet**- Basil Pesto, Arugula, Goat Cheese, Pine Nuts,
Balsamic Vinaigrette, Port Wine Reduction \$9

^**Gorgonzola**- Mixed Greens, Candied Pecans, Tomato, Cucumber,
Pickled Onion, Gorgonzola Vinaigrette \$9

^**Ladieu**- Wild Greens, Candied Pecans, Red Grapes, Red Onion,
Goat Cheese, Huckleberry Vinaigrette \$9

^**Pt. Reyes & Bleu**- Mixed Greens, Bacon, Tomato, Pistachio,
Green Onion, Smoked Bleu Cheese Dressing \$9

^**Shrimp Cobb**- Mixed Greens, Poached Prawns, Avocado, Bacon, Hardboiled Egg,
Tomato, Cucumber, Chives, Gorgonzola Vinaigrette \$17

Seafood Chowder- Bacon, Sherry, Cream **Cup** \$8 **Bowl** \$13

SANDWICHES & BURGERS

***Bistro Burger**- Butcher Block Grind, Tomato, Grilled Onion,
White Cheddar, 1000 Island, Bun, with French Fries \$14

***New York Strip Steak Sandwich**- Blackened, Frizzled Onion, Gruyere Cheese, Herbed
Mayonnaise, Crusty Baguette, with French Fries \$18

Turkey & Guacamole Wrap- Bacon, Tomato, Arugula,
Spinach Wrap, with French Fries \$13

ENTRÉE

***Bistro Medallions**- Cabernet Demi Glace, Gorgonzola Cheese,
Sour Cream Mashed Potato, Vegetables \$29

Parmesan Crusted Halibut- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$34

^**Pan Roasted Chicken Breast**- Mary's Chicken, Roasted Chicken Jus,
Sour Cream Mashed Potato, Vegetables \$23

Shellfish Pappardelle- Sea Scallop, Clams, Wild Shrimp, Italian Sausage, Mushroom,
Shallot, Tomato, Fresh Basil, Garlic Cream, Parmesan Reggiano \$29

^**Chicken & Truffle Risotto**- Cauliflower, Shallot, Arugula, Fresh Herbs, Parmesan \$22

^***Wild Mushroom & Truffle Risotto**- Shallot, Fines Herbes, Arugula, Parmesan \$19