

Chloe's Bistrô

SUMMER Lunch Specials

Appetizer

Caprese	9
Fresh Tomatoes slices, fresh mozzarella, basil & balsamic glaze	
Fried calamari	13
With marinara sauce	
Clams Casino	13
With seasoned bread crumbs, sun dried tomatoes, fresh bacon	
Burrata	12
Parma prosciutto, roasted red pepper, baby arugula, basil oil & tomato vinaigrette	
Hearts of palm	12
Shrimp, cherry tomatoes , avocado , red onions, citrus dressing	
Fried mozzarella	10
With marinara sauce and olive oil	
Fresh mussels / clams	14
Sauteed in a white wine, garlic olive oil or marinara sauce	

Carpaccio & tartare

Tuna tartare	12
Avocado, tropical glaze & fresh lime juice, served with crostini bread	
Beef carpaccio	14
Fresh baby arugula , shaved parmesan & truffle oil.	
Smoked salmon plate	14
Caramelized onions , cristini & capers creamy sauce	

Salads

Add to any salad :

Chicken (6) Shrimp (8) Salmon (7)

Caesar	9
Fresh romaine lettuce, parmesan cheese, croutons & homemade dressing	
Baby spinach	10
Artichokes, cherry tomatoes, fresh parmesan cheese & blood orange dressing	
Baby arugula	10
Fresh goat cheese , cherry tomatoes & balsamic vinaigrette	
Red beet salad	10
Fresh goat cheese, baby arugula , walnuts & balsamic glaze.	
Chloe's	11
Fresh radicchio, endive, arugula, romaine lettuce, cherry tomatoes, walnuts, pear, gorgonzola cheese, balsamic dressing.	

Bowls 15

Add to any bowl:

Chicken (6) shrimp (8) salmon (7)

Brown rice, quinoa, roasted broccoli, brussels sprouts, avocado, cilantro pesto, miso glazed sweet potatoes.

Soups

Pasta Fagioli	9
Fresh vegetable soup	9
Shrimp corn chowder	12

Side dishes

Sauteed spinach or broccoli (7) , roasted potatoes (7), baked brussels sprouts (7)
Sauteed broccoli rabe (8)

Consuming raw or under cooked meats, poultry, seafood shellfish, or eggs, may increase your risk of food borne illness, please inform your server of any food borne allergies