

bliss

restaurant • bar • catering

SMALL PLATES

- Short Rib Tacos 11
Pico de gallo, sour cream, sriracha
- Avocado Toast 8 
Tomatoes, onions, egg, citrus - salt & pepper
- Spinach & Artichoke Dip 11 
With crispy corn tortillas
- Bourbon Old Fashioned Glazed Pecans 13 
Maker's mark & dried cranberries
- Marinated Olives 5 
House mix
- Bacon Wrapped Dates 11 
Stuffed with valdeón blue cheese & almonds

● Salads ●

- Bliss Salad 8 
Baby greens, tempura zucchini, mandarin oranges
Mint orange vinaigrette
- Chopped Salad 11 
Dried Cranberries, Mandarin oranges, sliced almonds,
Gorgonzola cheese & balsamic ginger vinagrette
- Classic Caesar Salad 9 
Hearts of romaine - parmesan cheese
- Apple & Shaved Brussel Sprout 13 
Baby greens, chopped walnuts, freshly shaved parmesan
Honey vinaigrette

Flatbreads

- Margherita 11 
Tomato, mozzarella, basil
- Ricotta smoked mozzarella 11 
with tomato, concasse & basil
- Wild Mushroom 13 
Fontina, mozzarella, caramelized onions

Chefs selection

Allow the Chef to Select a
Special Tapas Menu
at His discretion
\$39 PP for the table

Vegetables Small Plates

- Roasted Asparagus 12 
Truffle oil, poached egg, Mahon
- Wild Mushroom Rice 12 
English peas, manchego
- Tomato, Eggplant 
& Goat Cheese Tart 11
- Sautéed Baby Bok Choy 9 
Roasted garlic - EV00
- Sauteed Brussel Sprouts 10 
Almonds, manchego cheese
- Espinacas A La Catalana 9 
Sautéed baby spinach, garbanzos,
pine nuts, garlic, golden raisins
- Setas 10 
Seasonal Wild Mushrooms

Sandwiches

- *Bacon Cheddar Burger 16
Cheddar cheese & crispy bacon
- *Peanut Butter Burger.....16 
American cheese, applewood smoked
bacon, peanut butter & maple syrup
- Grilled Chicken Sandwich.....14
Avocado, crispy bacon, tomato, special sauce
On a ciabatta roll

Pasta

- *SUBSTITUTE G.F. PASTA \$3 ADDITIONAL
- Rigatoni Bolognese 13/21
Veal & pork meat sauce, ricotta cheese
- Wild Mushroom Ravioli 19 
Cherry tomatoes, asparagus roasted garlic
olive oil & parmesan cheese
- Spaghettini 16
Zucchini, lemon, parsley pesto, parmesan,
sunny side up egg



Nut Allergy



Gluten Free



Vegetarian

Seafood Small Plates

- Fried Calamari 10 
Roasted garlic cream
- Diver Sea Scallops 14 
Madeira glaze - Julienne vegetables
- Jumbo Lump Crab Cake 13 
Roasted red pepper remoulade
- Bang Bang Shrimp 12 
Sweet Thai chili & scallions
- P.E.I. Mussels 12
Bacon, gorgonzola, beer & wine
- Black Pepper Shrimp 13
julienne vegetables
- Almejas Con Chorizo 12 
Clams & chorizo
- Fish Tacos 11
Mango pico de gallo, sour cream, lime

Large-Plates

- *Double Cut Pork Chop.....27 
Mashed sweet potatoes - caramelized apples
- Braised Beef Boneless Short Ribs 29
Gorgonzola mashed potatoes
- Panco Crusted Chicken Breast 19
Bruschetta, basil, plum tomatoes fresh mozzarella
- *Grass Fed Filet Mignon Au Poivre 39 
Truffle mashed potatoes - sautéed Brussel sprouts
- Pignoli Nut Crusted Red Snapper 19 
Roasted garlic couscous
Fresh pineapple salsa
- Pot Roast & Pasta Sheet Millefeuille 19
Sauté of sweet peas, carrots & zucchini - truffle oil
shaved parmesan cheese
- *Spicy Wasabi Crusted Ahi Tuna 35 
Soba noodles, wasabi vinaigrette

Specialties of the House

- Paella Valenciana.....29
Chicken & chorizo paella
- Seafood Paella.....35
Shrimp, clams, mussels