

Appetizers

Mediterranean Platter

Hummus, fire roasted peppers, olives, lamb empanada, goat cheese, and pita bread with tzatziki sauce 12-

**Rosemary Skewered Scallops*

A quarter pound of sweet and tender, all natural dayboat scallops sautéed on a rosemary skewer 11-

Elk Quesadilla

Our own farm raised ground elk layered with corn and pepper relish, black beans, and chipotle sauce, served with mandarin salsa and cilantro cream 10-

Imported Cheese Plate

A selection of imported cheeses served with crostini and seasonal fruit 9-

**Filet Mignon Tips*

Tenderloin tips sautéed in fresh butter with a wild portabella, shiitake, cremini and oyster mushroom red wine reduction 10-

**Oyster Rockefeller*

Broiled half shell oysters topped with spinach, a dash of Pernod and hollandaise sauce 10-

*Or served raw on the half shell 8-

Soup and Salads

Onion Soup Gratinée

A crock of our specialty house onion soup crowned with croutons and Gruyère cheese 6-

Bistro House Salad

Mixed greens topped with sugared pecans, shaved Parmigiano, red onions, and tomato served with our house dressing 4-

Caesar Salad

Tender, crisp hearts of Romaine tossed with our housemade Caesar dressing, topped with shaved Parmigiano and croutons 8-

Spinach Salad

Fresh spinach leaves wilted, topped with our housemade balsamic hot bacon dressing and garnished with chopped egg and fresh mushrooms 8-

Pecan Encrusted Chicken Salad

Mixed greens topped with strawberries, mandarin oranges, imported bleu cheese, red onion, and tomato served with our house dressing 14-

Citrus Grilled Salmon Salad

Spinach topped with sautéed onions and sweet tri-colored peppers, tomato, and shaved Parmigiano, served with your choice of our housemade dressings 16-

Entrees

With the exception of pasta, all entrees are served with Chef's Garden vegetables and potato du jour.

**Filet Mignon*

A half pound USDA Choice aged tenderloin chargrilled to perfection, topped with herb butter 28-

Chicken Verdicchio

Farm fresh chicken breast sautéed with artichoke hearts, mushrooms, and fresh sweet peppers complemented with a white wine cream sauce 18-

Oven-Roasted Rack of Lamb

New Zealand rack of lamb served with bourbon soaked cherry-mint sauce 26-

**New York Strip Steak*

A 12 oz. USDA Choice aged strip steak, charbroiled to perfection, drizzled with a light peppercorn sauce 26-

**Bistro Chops*

Twin frenched Black Pearl pork chops beer brined and grilled, served with a bleu cheese demi glace 18-

Vegetarian Ravioli Primavera

Lightly breaded cremini mushroom ravioli sautéed with Chef's Garden vegetables and an herbed olive oil 19-

Seafood Entrees

With the exception of pasta, all entrees are served with Chef's Garden vegetables and potato du jour.

Pasta Frutti di Mare

Mussels, shrimp, and scallops sautéed and served atop fettuccini with bistro cream sauce 21-

Fresh Norwegian Salmon

Grilled salmon filet basted in butter 21-

Shrimp Florentine

Tiger shrimp sautéed with garlic and spinach finished with cream and Parmigiano cheese 21-

Pan Fried Perch

Fresh Lake Erie perch lightly breaded and pan fried to order 19-

Porcini Scallops

Lightly breaded porcini mushroom ravioli topped with U/10 scallops served with a tomato fennel coulis and Chef's Garden vegetables 23-

** Consuming raw or undercooked meats, seafood, shellfish and undercooked eggs may increase your risk of foodborne illness.*