



DINNER MENU

WED/THURS/SUN • 5PM TO 10PM
FRI & SAT • 5PM TO 11PM

APPETIZERS

SHRIMP COCKTAIL
Chilled Poached Shrimp, Fresh Lemon
Old Bay Cocktail Sauce
\$13.95

CRISP SHRIMP SCAMPI
Citrus Fennel Slaw
\$14.95

SPINACH & ARTICHOKE DIP
House Tortilla Chips
\$9.95

TRUFFLE FRIES
Parmesan Cheese | Parsley
Truffle Aioli
\$9.95

CREAMY ARANCINI
Crispy Leek | Roasted Red Pepper Coulis
\$7.95

FIG & BRIE
Whipped Brie | Fig Compote
Pancetta Chip | Roasted Pistachio | Honey
Arugula | Toasted Rosemary Focaccia
\$12.95

HOUSE MADE BREADS

PARKER HOUSE ROLLS
Seasonal Butter
\$7.95

FRENCH ONION SOUP
Cheese Crouton, Fresh Herbs
\$6.95

SOUP DU JOUR
Chef's Daily Inspiration
\$5.95

SALADS

ADD GRILLED CHICKEN \$5.95 • ADD BROCHETTE \$19.95
ADD GRILLED SHRIMP \$10.95 • ADD SALMON \$21.95

HOUSE SALAD
Tender Greens, Iceberg, Cheddar
Tomato, Cucumbers
Red Onion, Choice of Dressing
\$7.95

FATTOUSH SALAD
Romaine | Tomato | Cucumber
Scallion | Radish | Crispy Pita
Sumac Vinaigrette
\$9.95

BISTRO WEDGE
Iceberg, Bleu Cheese
Heirloom Tomatoes, Pickled Shallot
Roasted Garlic Vinaigrette
\$9.95

SINIKAUNG CAESAR
Romaine, Parmesan Crisp
Rosemary Crouton, Kalamata Olives
House Caesar Dressing
\$10.95

BISTRO SIDES

ROASTED GARLIC MASHED • \$4.95
HOUSE FRITTES • \$6.95
BROCCOLINI • \$4.95
GRILLED ASPARAGUS • \$8.95

GRILLED SHRIMP • \$10.95
BAKED POTATO • \$3.95
LOADED BAKED POTATO • \$6.95
½ POUND SNOW CRAB • \$28.95

MENU CONTINUES ON NEXT PAGE

**Consuming raw or undercooked meat, eggs or seafood may increase your risk of contracting a foodborne illness*



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(continued from previous page)

ENTRÉES

SURF & TURF

Skewers of Beef & Shrimp
Garlic Mashed Potatoes | Vegetable du Jour
Roasted Peach Sauce
\$34.95

COUNTRY FRIED CHICKEN

Roasted Garlic Mashed Potatoes
Vegetable du Jour | Country Chicken Gravy
\$22.95

FIRE GRILLED SALMON

Perfumed Rice | Soy-Miso Glaze
Baby Arugula | Toasted Sesame
\$28.95

FILET

Roasted Garlic Mashed
Vegetable du Jour | Polenta Onions
Rosemary Béarnaise
\$44.95

12OZ NEW YORK STRIP

Steak Fries | Vegetable du Jour
Roasted Peach Sauce | Rosemary Butter
\$43.95

BISTRO BURGER

Sharp Cheddar | Pickled Shallot
Bacon Jam | Roasted Garlic Aioli
House Frites | Brioche Bun
\$19.95

PRIME RIB

10oz. House Cut, Baked Potato
Vegetable Du Jour, Au Jus
\$46.95

GRILLED PORK LOIN

Creamed Rice | Braised Greens
Ginger-Carrot Puree
\$19.95

FISH & CHIPS

Crispy Tempura Walleye
House Frites | Slaw
Malt Vinegar Tartar Sauce
\$27.95

PISTACHIO PESTO PASTA

Pappardelle Pasta
Pistachio Pesto Asparagus
Zucchini | Fresh Tomato
\$17.95

Add Chicken **\$5.95**

Add Shrimp **\$10.95**

SHRIMP PUTTENESCA PASTA

Pappardelle Pasta | Puttanesca Sauce
Shrimp | Zucchini | Fresh Tomato
\$23.95

SNOW CRAB

Baked Potato | Vegetable du Jou| Drawn Butter
\$55.95

DESSERTS

COLOSSAL CHOCOLATE CAKE

Five Rich layers of Chocolate cake, Gananche, Chocolate buttercream,
Whipped cream, Raspberry twig, Berry Coulis, Fresh Raspberries
\$9.95

SOUS VIDE BRULEE

Vanilla crème Brulee, Whipped Cream, maple sugar cookie
\$9.95

BANANA SPLIT PROFITEROLES

Three Crisp Profiterole Shells | Roasted Pineapple Sauce | Chocolate Ganache
House Made Vanilla, Chocolate & Strawberry Ice Cream
Whipped Cream | Peanut Lace Cookie | Caramelized Banana| Luxardo Cherry
\$9.95

SEASONAL CHEESE CAKE

\$9.95

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