

FIRST PLATES

GRILLED CHICKEN QUESADILLA \$12.50

*Avocado and Pico de Gallo Quesadilla with
Roasted Tomato Salsa*

BIG BUFFALO WINGS \$12.50

*Traditional or BBQ with Carrots,
Celery Sticks & Bleu Cheese Dressing*

SHRIMP AND SCALLOP DUET \$11

Roasted Corn Salsa, Chili, Fresh Coriander

CRISPY CALAMARI \$13.25

*Lightly Breaded and Fried Golden
Served with Crushed-Pepper Marinara and Banana Peppers*

CRAB DIP WITH BAGUETTE BREAD \$13.00

*A Creamy Composition of Cream Cheese, Mid-Atlantic
Spices, Crabmeat, Baked Provolone*

TOMATO BRUSCHETTA \$12

Tomato, Baguette, Parmesan Cheese

SOUPS & SALADS

CREAM OF CRAB SOUP \$9

With Lump Crabmeat and Old Bay Seasoning

ROASTED CHICKEN TORTILLA SOUP \$9

Avocado and Pico de Gallo

MARYLAND CLAM CHOWDER \$9

Clams, Chicken, Vegetables, Potatoes in a Broth

ONION SOUP AU GRATIN \$9

Rustic Garlic Bread Crouton, Gruyere & Provolone

Add A Cup of Soup to Any Entrée Salad for Only \$2.99

TRADITIONAL COBB SALAD \$16.25

*Grilled Chicken, Smoked Bacon, Egg, Avocado, Bleu Cheese, and Tomatoes, tossed with Lemon-Dijon Dressing
Top it with Crabmeat \$4*

CAESAR SALAD \$12

*Chopped Romaine Lettuce, Traditional Dressing, Fresh Parmesan,
White Anchovy and a Warm Garlic Crouton
Top it with Chicken \$5 Top it with Shrimp \$8*

BLACKENED SALMON SALAD \$16

*Cucumbers and Tomatoes served over Romaine Lettuce
with a Creamy Dill Dressing and a Beet Slaw*

SESAME CHICKEN SALAD \$14.50

*Sesame Chicken, Mixed Greens, Mandarin Oranges, Carrots, Bell Pepper, Scallions, Toasted
Almonds, Fried Wonton Strips with Oriental Vinaigrette*

STEAK & SPINACH SALAD \$17

Baby Spinach, Shitake Mushrooms, Tomatoes, Bleu Cheese Crumbles, White Balsamic Vinaigrette

GREEK SALAD \$14.50

*Romaine Lettuce, Feta Cheese, Tomatoes, Red Onion, Pepperocini, Peppers, Kalamata Olive,
Cucumbers, Herb Dressing*

BISTRO EXPRESS \$14

*Served Mon-Fri 11am-2pm
Cup of Cream of Crab Soup or Roasted Chicken Tortilla Soup
Half Chicken Sandwich, Chicken Caesar Wrap, Turkey Club Wrap, or BLT
Served with Small Salad*

For your convenience 18% Gratuity added to Parties of 6 or more

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

MAIN PLATES

CHEF'S LUNCH BUFFET \$18.50

*A bountiful array of fresh salads, specialty entrees, desserts, and beverage inclusive.
Lunch Buffet is Open Based on Demand*

ANGUS BURGER \$17

*8oz Grilled Burger, Crisp Lettuce, Sliced Tomato and Red Onion garnishes
French Fries and Mustard Herb Dip*

MARYLAND OLD BAY SEASONED CRABCAKE \$18.75

Served on a Brioche Roll with Remoulade Sauce

PANINI ITALIANO \$13.25

*Ham, Salami, Prosciutto, Pepperoni, Provolone, Tomato, Pepperoncini, Herb
Mayo, on Sour Dough*

BOSC PEAR AND BRIE SANDWICH \$14.50

*Watercress, Balsamic Aioli and Caramelized
Onion on Rustic Walnut Bread
Served with Toubouleh Salad*

ROASTED VEGETABLE WRAP \$13.50

*Seasonal Vegetables, White Bean Spread
Jicama Salad*

ENGLISH-STYLE CLUB SANDWICH \$13

Shaved Turkey, Smoked Bacon, Fried Egg, and Dijon Spread

CHICKEN SANDWICH \$13.50

*Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce and
Herb Spread served with a Cucumber Salad*

BALTO CHEESESTEAK SANDWICH \$18

*Served with Pepper Jack Cheese, Grilled Onions, Peppers and a
Horseradish Jus on a Toasted Sub Roll*

CHICKEN AND AVOCADO SANDWICH \$14.50

*Shaved Chicken Breast, Avocado & Spinach on Nine-Grain Bread with
Honey Mustard and Spiced Apple Chutney*

All sandwiches served with choice of French Fries, Chips, or Fresh Fruit if choice not listed.

Add A Side Salad or Cup of Soup to Any Sandwich for Only \$2.99

LAST PLATES

CHOCOLATE BOMBE

*Chocolate Cake with Warm
Chocolate Ganache*

LEMON CHARLOTTE CAKE

*Swirls of delicate roulade pastry
encase a luscious mousse*

TURTLE CHEESECAKE

Our Rich Creamy New York Style Cheesecake, made with Caramel, Pecans, and Chocolate

PEANUT BUTTER CHOCOLATE PIE

A layer of rich Chocolate covered with creamy Peanut Butter filling on top a graham cracker butter crust

WARM APPLE TART

Apples Baked in a Finely Rolled Puff Pastry topped with Ducle de Leche Ice Cream

QUADRUPLE CHOCALATE MOUSSE PIE

A layer of Chocolate Mousse topped with White Chocolate Mousse and Cocoa dusting

BISTRO FAMOUS BREAD PUDDING

*Served with Fresh Whipped Cream, Caramel Rum Sauce
& a Scoop of Vanilla Haagen-Dazs Ice Cream*

All Desserts \$8

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