

## **FIRST PLATES**

### **CHICKEN AL PASTOR QUESSADILLA \$10.50**

*Corn & flour tortillas filled with pulled chicken  
Oaxaca cheese and roasted tomato salsa.  
Served with sour cream*

### **BIG BUFFALO WINGS \$11**

*Traditional or BBQ with carrots, celery sticks &  
bleu cheese dressing*

### **CRISPY CALAMARI \$11**

*Lightly breaded and fried to a golden color served  
with crushed-pepper marinara and banana peppers*

### **SOUTHWEST EGG ROLLS \$12**

*Spicy chicken, corn, black beans, peppers,  
onions, melted cheese, cumin ranch*

### **CRAB DIP WITH BAGUETTE BREAD \$11**

*A creamy composition of cream cheese, Mid-Atlantic  
Spices, crab meat, baked provolone*

### **TOMATO BRUCHETTA \$10**

*Olives, tomato, baguette, parmesan cheese*

## **SECOND PLATES**

### **CREAM OF CRAB SOUP \$9**

*With lump crabmeat and old bay seasoning*

### **ROASTED CHICKEN TORTILLA SOUP \$9**

*Avocado and pico de gallo*

### **GRANDMA'S CHICKEN SOUP \$8**

*A favorite with egg noodles and matzo balls*

### **ONION SOUP AU GRATIN \$8**

*Rustic garlic bread crouton, Gruyere & Provolone*

### **AVOCADO AND TOMATO SALAD WITH CUMIN DRESSING \$9**

*Avocado and Tomato Salad, Red onion, bell peppers and cumin dressing*

### **CRISPY GREEN APPLE AND CELERY SALAD \$9**

*Feta cheese, candied walnuts, apple vinaigrette*

### **TRADITIONAL COBB SALAD \$16**

*Grilled chicken, smoked bacon, egg, avocado, blue cheese, and tomatoes, tossed with lemon-Dijon dressing  
**Top it with crabmeat \$4.***

### **CAESAR SALAD \$10**

*Romaine spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton  
**Top it with Chicken \$5. Top it with Shrimp \$8.***

### **BLACKENED SALMON SALAD \$15**

*Cucumbers, and tomatoes served over Romaine lettuce with a creamy dill dressing and a beet relish*

### **CAPONATA \$10**

*Italian Braised Vegetable Salad, Crisp Lettuce and Herb Salad*

### **AVOCADO AND GRAPEFRUIT SALAD \$10**

*Frisse-baby arugala salad, blood orange vinaigrette, grape tomatoes vinaigrette, grape tomatoes*

### **STEAK & SPINACH SALAD \$16**

*Baby spinach, shitake mushrooms, tomatoes, blue cheese crumbles, white balsamic vinaigrette*

### **BISTRO EXPRESS \$12.50**

*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 potato chips and fresh baked cookie*

*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*

*All sandwiches served with choice of French fries, chips, or fresh fruit if choice not listed.*

**ANGUS BURGER \$16**

*8oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes.  
French fries and mustard herb dip*

**MARYLAND OLD BAY SEASONED CRABCAKE \$18**

*Served on a Brioche Roll with Remoulade sauce*

**PANINI ITALIANO \$12**

*Ham, salami, prosciutto, pepperoni,  
provolone, tomato, pepperoncinis, pesto  
mayo, on sour dough*

**GRILLED EGG PLANT BURGER \$14**

*Roasted tomato, Mozzarella, Arugala, Pesto  
Mayonnaise*

**BOSC PEAR AND BRIE SANDWICH \$14**

*Tabbouleh, caramelized onions, watercress, multi  
grain loaf*

**GRILLED VEGETABLE WRAP \$13**

*Mixed vegetables, dijonaise, cucumber salad*

**ENGLISH-STYLE CLUB SANDWICH \$12**

*Shaved turkey, smoked bacon, fried egg, and Dijon spread*

**POSOLE SPICED PORK TENDERLOIN \$14**

*Roasted Squash, Sweet Pepper and Queso Fresco*

**CHICKEN SANDWICH \$12**

*Grilled chicken on ciabatta, sliced tomato, crisp lettuce and  
herb spread served with a cucumber salad*

**BALTO CHEESESTEAK SANDWICH \$16**

*Served with pepper jack cheese, grilled onions, peppers and a  
horseradish jus on a toasted sub roll*

**CHICKEN AND AVOCADO SANDWICH \$14**

*Shaved chicken breast, avocado & spinach on nine-grain bread with  
honey mustard and spiced apple chutney*

**BISTRO 300 LUNCH BUFFET \$18**

*A bountiful array of fresh salads, specialty entrees, soup and dessert*

*Ask your server about today's selections!*

*Served Mon-Fri 11am – 2pm based on demand*

**LAST PLATES**

**CHOCOLATE BOMBE**

*Chocolate cake with warm chocolate  
ganache*

**CRÈME BRULEE**

*The classic vanilla crème brulee &  
our chef's daily creation*

**TURTLE CHEESECAKE**

*Our rich creamy New York style cheesecake, made with caramel, pecans, and chocolate*

**PEANUT BUTTER & CHOCOLATE MOUSSE CUPS**

*Fluffy chocolate and creamy peanut butter mousse*

**WARM APPLE TART**

*Apples baked in a finely rolled puff pastry topped with Ducle de leche ice cream*

**BASKET OF BERRIES**

*Fresh seasonal berries served in a chocolate basket with whipped cream and raspberry sauce*

**BISTRO FAMOUS BREAD PUDDING**

*Served with fresh whipped cream, caramel rum sauce and a scoop of vanilla Haagen-Dazs ice cream*

*All Desserts \$7*

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