

# BISTRO MENUS

## *Seafood Compliments*



### **Skewer Of Shrimp**

Jumbo shrimp served with Buerre Monté. — \$8

### **Crab Meat Oscar**

Jumbo lump crab meat served over fresh asparagus topped with hollandaise sauce. — \$12

### **Herb Crusted Scallops**

Herb crusted diver scallops served with Buerre Monté. — \$13

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## *Wood-Fired Sides*

### **Spinach And Artichoke Souffle**

Served with house-made crostini. — \$9

### **Stuffed Portabello Mushroom**

Baked with a cheese spinach filling topped with almonds \*  
And A Balsamic Glaze. — \$10

### **Truffled Crab Meat Macaroni And Cheese**

Four-cheese macaroni with delicately spiced jumbo lump crab meat baked with black truffle oil. — \$12

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## *Delicious Sides*

### **Cole Slaw**

— \$3

### **Steak Fries**

— \$3

### **Herb Roasted Potatoes**

— \$3

### **Vegetable Ragout**

— \$4

### **Fried Green Tomatoes**

— \$4

### **Garlic Mashed Potatoes**

— \$4

### **Sweet Potato and Butternut Squash Hash**

— \$4

### **Sautéed Spinach**

— \$5

### **Loaded Baked Potato**

— \$5

### **Asparagus Hollandaise**

— \$5

### **Sautéed Mushrooms with Bleu Cheese**

— \$5

### **Four-Cheese Baked Macaroni and Cheese**

— \$5