



DINNER MENU

Small Plates

CRAB CAKES chipotle aioli	\$12
SHRIMP & CHORIZO onions, peppers, white wine broth	\$13
BLACK & TAN CLAMS steamed littleneck clams with local brews	\$14
ZUCCHINI STICKS horseradish sauce, chipotle aioli	\$10
CRESCENT DUCK CONFIT TACOS vegetable slaw, sweet & sour hoisin	\$15
FIRE ROASTED TOMATO CHEESE DIP housemade potato chips	\$11
CHICKEN TORTILLA PANINI caramelized onion, provolone, picante herb sauce	\$9
PULLED PORK SLIDERS pulled pork, pumpernickel ry-ry pickles	\$10
BISTRO WINGS house recipe picante sauce or dry rub, blue cheese, ranch dressing, celery, carrot	\$12

Lighter Side

BISTRO SOUP	\$7
TOMATO VEGETABLE SOUP	\$6
HUMMUS PLATE cucumber, carrot, celery, peppers, chips	\$8
NORTH FORK SALAD mixed greens, red onion, candied almonds, craisins, gorgonzola, house dressing	\$11
SOUTHWEST SALAD romaine, avocado, tomato, black bean, onion, cheddar jack cheese, jalapeno crisps, ranch dressing	\$11
ROASTED VEGETABLE SALAD beets, carrots, butternut squash, onions, spinach, goat cheese, maple dijon vinaigrette	\$12
GARDEN mixed greens, tomato, cucumber, red onion, carrots, your choice of dressing	\$7

Add to chicken for \$5,
shrimp, salmon or *steak for \$8 to any salad.

Entrees

CHICKEN & CHORIZO RICE BOWL spicy tomato rice, topped with avocado, sour cream	\$23
OVEN ROASTED CHICKEN BREAST roasted potatoes, vegetable, herb cream sauce	\$23
SEARED SALMON rice pilaf, vegetable, dijonnaise	\$24
CRESCENT FARM DUCK CONFIT local duck legs, rice pilaf, vegetable, blueberry thyme chutney	\$29
*PORK RIB CHOP roasted root vegetables, sautéed spinach, local apple bourbon chutney	\$24
*SLICED STEAK roasted potatoes, vegetable, cracked pepper steak sauce	\$27
*12 OUNCE NEW YORK STRIP STEAK roasted potatoes, vegetable, garlic herb compound butter	\$34

Pasta

SHRIMP SCAMPI fettucine, herbs, blistered cherry tomatoes, garlic white wine butter sauce	\$24
BUTTERNUT SQUASH & SAGE RAVIOLI spinach, sun dried tomatoes, brown butter sauce	\$21
VEGETABLE CAVATELLI mushroom, arugula, cherry tomatoes, olive oil & garlic	\$18
FETTUCINE & CLAMS clams in a white wine herb broth	\$26
HOMESTYLE MAC & CHEESE house recipe cheese sauce	\$19

Bistro Burgers

All burgers served with french fries,

THE PORTOBELLO portobello mushroom, roasted red peppers, basil aioli, arugula, provolone, balsamic glaze	\$13
*BAY BREEZE DRY AGED BURGER 8oz burger, griddled napolis bun, lettuce, tomato, onion, your choice of cheese add bacon, sautéed mushrooms or onions \$1	\$14
*SMOTHERED BURGER 8oz burger, covered with Boursin cheese, sautéed onions & mushrooms,	\$17
*PULLED PORK BURGER 8oz burger, topped with cheddar cheese & BBQ pulled pork, finished with onion rings	\$18
*SURF & TURF garlic sautéed shrimp atop of an 8oz burger	\$20

*THIS ITEM MAY BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS