

## STARTERS & SMALL PLATES

- JUMBO SCALLOPS 14**  
deconstructed coquille St. Jacques gratin, gruyere cheese
- CRISPY FRIED CHICKEN WINGS 10**  
buffalo sauce, bleu cheese, celery sticks
- LUMP CRABMEAT AU GRATIN DIP 10**  
baked crabmeat and spinach, herb crostini
- ROASTED TOMATO BRUSCHETTA 9**  
vine ripened tomatoes, basil, fig balsamic glaze, focaccia toast points
- BISTRO CALAMARI 11**  
lightly dusted calamari, banana peppers, house made tomato sauce
- AHI TUNA SASHIMI 13**  
vegetable chiffonade, soy vinaigrette, wasabi aioli
- ARTISANAL CHEESE DU JOUR 18**  
domestic & imported artisanal cheeses, dried fruit, nuts, chef's favorite marmalade
- MARGARITA FLATBREAD 10**  
vine ripened tomatoes, fresh buffalo mozzarella, sweet basil
- ROCK SHRIMP FLATBREAD 11**  
caramelized onions, rock shrimp, feta cheese, arugula
- BRAISED BBQ PORK SLIDERS 10**  
mini brioche barbecue pork sandwiches, onion straws, apple cole slaw

## SOUPS

- BAKED FRENCH ONION 8**  
classic caramelized onion soup, gruyere cheese, baguette crostini
- OVEN ROASTED TOMATO 7**  
vine ripened roasted plum tomatoes, fresh basil, gorgonzola cheese crumbles
- BISTRO CRAB CHOWDER 8**  
cream style chowder, apple wood smoked bacon bits, roasted sweet corn

## SALADS

- SEASONAL GREENS SALAD 8**  
organic greens, cherry tomatoes, cucumbers, spiral carrots, bermuda onions, feta cheese, choice of dressing
- ROMAINE HEARTS CAESAR SALAD 8**  
focaccia crostini, parmigiano-reggiano cheese, roasted anchovy caesar dressing
- BISTRO CHOPPED SALAD 11**  
organic greens, cherry tomatoes, black beans, avocado, roasted corn, queso fresco, onion straws, key lime-cilantro dressing
- ICEBERG WEDGE 10**  
gorgonzola cheese, applewood smoked bacon, cherry tomatoes, chives, gorgonzola dressing
- SPINACH SALAD 12**  
baby spinach and arugula, seasonal berries, brie cheese, toasted almonds, raspberry-chia seed vinaigrette

### SALAD ADDITIONS

chicken or salmon \$5, shrimp or beef \$7

## MAINS

- SPAGHETTI BOLOGNAISE 16**  
house made meat sauce, spaghetti pasta, shaved parmigiano-reggiano cheese
- CHICKEN & ROCK SHRIMP FARFALLE 19**  
broccoli rabe, farfalle pasta, cherry tomatoes, parmesan beurre blanc reduction
- HERB ROASTED SPLIT HALF CHICKEN 23**  
brined all natural chicken, pan jus, garlic mashed potatoes, haricot vert
- BRAISED BBQ PORK & CHICKEN PLATTER 21**  
grilled chicken breast topped with barbecue pork, onion straws, apple coleslaw, pommes frites
- ROASTED POBLANO PEPPER 18**  
lime essence brown rice, garbanzo stuffing, enchilada sauce, queso fresco
- RACK OF LAMB 36**  
dijon herb crusted lamb, boursin au gratin potatoes, haricot vert, burgundy reduction
- BABY BACK PORK RIBS WHOLE SLAB 27**  
sweet potato fries, molasses barbecue sauce, apple coleslaw
- SEARED AHI TUNA 27**  
lime essence brown rice, stir-fry vegetables, spicy chili sauce
- BLACKENED GULF GROUPER 29**  
garlic mashed potatoes, haricot vert, blood orange beurre blanc
- PAN SEARED SALMON 25**  
parmigiano-reggiano risotto, tomato-olive tapenade, broccoli rabe
- BEER BATTER FISH & CHIPS 16**  
atlantic cod, pommes frites, spicy crab tartar sauce
- CEDAR KEY CRAB CAKES 29**  
lime essence brown rice pilaf, grain mustard sauce, indian river fruit salsa

## GRILLED STEAKS & CHOPS

(choose two sides for your plate)

- 10 OZ SIRLOIN STEAK 28  
 8 OZ FILET MIGNON 35  
 16 OZ COWBOY RIBEYE 38  
 14 OZ NEW YORK STEAK 34  
 12 OZ BONE-IN PORK CHOP 28

### CHOOSE ONE OF OUR SIGNATURE SAUCES

Bistro Steak Sauce – Red Wine Demi Glace  
 Green Peppercorn Sauce - Chimichurri Mojo

## A La CARTE SIDES

- |                          |                      |
|--------------------------|----------------------|
| Truffle Pommes Frites 6  | Onions & Mushrooms 5 |
| Garlic Mashed Potatoes 5 | Asparagus Spears 7   |
| Au Gratin Potatoes 6     | Cream Spinach 7      |
| Lime Brown Rice 5        | Haricot Vert 6       |

Please alert your server to any dietary restrictions or allergies. The consumption of raw or under cooked proteins may be hazardous to your health and should be avoided if you have any health problems.