

BISTRO EIGHTY ATEs

GF = GLUTEN FREE

APPETIZERS

BONELESS CHICKEN TENDERLOINS *OR* BONE-IN JUMBO WINGS

BREADED BONELESS TENDERLOINS OR BONE-IN DEEP FRIED & TOSSED IN CHOICE OF SAUCE: BALSAMIC HONEY & ROASTED GARLIC; CLASSIC BUFFALO; JAMAICAN JERK **10.99**

SASHIMI TUNA ^{GF}

BLACKENED AHI TUNA STEAK COOKED RARE & SLICED THIN, WITH WASABI, PICKLED GINGER, CHOPPED SHALLOTS, CAPERS & DIJON SOY SAUCE **12.99**

JUMBO BUFFALO CHICKEN & BLEU CHEESE RANGOONS

DEEP-FRIED WONTON WRAPPERS FILLED WITH MARINATED CHAR-GRILLED CHICKEN & BLEU CHEESE FILLING, WITH BLEU CHEESE DIPPING SAUCE **10.99**

FRIED CALAMARI

LIGHTLY-BREADED DEEP-FRIED CALAMARI RINGS & TENTACLES, SERVED WITH SPICY PEPPERONCINI & BUFFALO DIPPING SAUCE **10.99**

NACHOS NEAPOLITAN

CRISPY TORTILLAS LAYERED WITH CHIFFONADE LETTUCE, DICED TOMATOES, JALAPEÑO PEPPERS, BLACK OLIVES & BLENDED CHEDDAR & MONTEREY JACK CHEESES, TOPPED WITH GUACAMOLE AND SOUR CREAM **9.99**
ADD CHICKEN +2.99 **ADD PULLED PORK +3.99**

MARYLAND SEAFOOD DIP

MIXED CRAB & LOBSTER MEAT BLENDED WITH CREAM CHEESE, FIRE-ROASTED SWEET PEPPERS, GREEN ONIONS & ROASTED CORN, TOPPED WITH FONTINA CHEESE & SERVED WARM WITH ASSORTED TORTILLA CHIPS **11.99**

FRIED GOAT CHEESE

FRESH GOAT CHEESE BLENDED WITH GARLIC AND HERBS, PANKO BREADED AND DEEP FRIED. SERVED WITH CROSTINI AND HONEY DRIZZLE **11.99**

ANTIPASTO BOARD

ITALIAN CHEESES, MARINATED ARTICHOKEs, PROSCIUTTO, DE PARMA, RED WINE BRAISED ARTISAN SAUSAGE, CRUSTY BREAD AND BRUSCHETTA SALAD **12.99**

COCONUT FRIED SHRIMP

PANKO & COCONUT-CRUSTED FRIED SHRIMP, WITH THAI COCONUT CURRY DIPPING SAUCE **10.99**

CAPRESE BRUSCHETTA

FRESH PLUM TOMATO MARINATED IN GARLIC AND BASIL WITH FRESH BUFFALO MOZZARELLA. SERVED ON TOASTED GARLIC BREAD WITH BALSAMIC REDUCTION **8.99**
W/ ROASTED VEGETABLES 9.99 **W/ CHICKEN 10.99**

DECONSTRUCTED SCALLOPS & BACON ^{GF}

PAN SEARED LOCAL SEA SCALLOPS ATOP THICK SLICED HOUSE CURED MAPLE PEPPER BACON, WITH LOCAL MAPLE SYRUP AND PULVERIZED BACON **12.99**

SMALL BITES 4.99

FRIED MUSHROOMS

GOLDEN FRIED MUSHROOMS SERVED WITH CREAMY HORSERADISH SAUCE

HUMMUS

HOUSE MADE ROASTED GARLIC CHIC PEA HUMMUS WITH PITA CHIPS

TERIYAKI GLAZED SHRIMP ^{GF}

SAUTÉED WITH FRESH PINEAPPLE AND OUR STICKY TERIYAKI GLAZE

MINI CAPRESE BITES ^{GF}

PETITE CHERRY TOMATOES WITH FRESH BUFFALO MOZZARELLA, BASIL & BALSAMIC

SMOKEY GUACAMOLE ^{GF}

HOUSE MADE SMOKED BACON INFUSED GUACAMOLE WITH FRIED CORN TORTILLAS

SANDWICHES

SERVED WITH **FRENCH FRIES AND PICKLE SPEAR** **UPGRADE TO SWEET POTATO FRIES OR ONION RINGS ADD \$1.99**
ADD OVER MEDIUM EGG \$0.99 **ADD SMOKED BACON \$1.99**

CLASSIC BISTRO BURGER

8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH LETTUCE, TOMATO & RED ONIONS ON A TOASTED ARTISAN ROLL **9.99**

ULTIMATE BISTRO BURGER

8-OZ CHAR-GRILLED BLACK ANGUS BURGER BASTED WITH SWEET RED-PEPPER CHILI SAUCE, TOPPED WITH LETTUCE, TOMATO, SLICED RED ONIONS, PEPPER JACK CHEESE & GUACAMOLE ON A TOASTED ARTISAN ROLL **11.99**

LAMB BURGER

8-OZ CHAR-GRILLED SEASONED GROUND LAMB WITH CHOPPED PEPPERS, ONIONS, GARLIC & OREGANO, TOPPED WITH LETTUCE, TOMATO, SLICED RED ONIONS & FETA CHEESE ON A TOASTED ARTISAN ROLL **13.99**

MUSHROOM FONTINA BURGER

8-OZ CHAR-GRILLED BLACK ANGUS BURGER COOKED TO YOUR DESIRE & TOPPED WITH WILD MUSHROOMS, MELTED FONTINA CHEESE, LETTUCE, TOMATO & RED ONIONS ON A TOASTED ARTISAN ROLL **12.99**

FOUR-CHEESE BURGER MELT

8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH AMERICAN, CHEDDAR, SWISS & MOZZARELLA CHEESES PRESSED BETWEEN GRILLED THICK-SLICE SOURDOUGH **12.99**

SOUP DU JOUR

ASK ABOUT OUR CHEF'S OWN MOUTH-WATERING CREATION **CUP 2.99 BOWL 3.99**

CROCK OF CREAMY FRENCH ONION

CARAMELIZED ONIONS SIMMERED IN CREAM-BASED STOCK WITH PINOT-GRIGIO & GRIER CHEESE, TOPPED WITH A FRENCH BREAD CROUTON & MELTED SWISS **5.99**

NEW ENGLAND CLAM CHOWDER

OUR FAMOUS HOMEMADE CREAMY NEW ENGLAND CHOWDER LOADED WITH CLAMS & POTATOES **CUP 3.99 BOWL 4.99**

CROCK OF MANCHAUG BISQUE

A DELICIOUS BLEND OF LOBSTER, SHRIMP & SCALLOPS IN A LOBSTER SHERRY CREAM BISQUE, WITH JUST A HINT OF SAFFRON **6.99**

SALADS

ADD **CHICKEN +3.99** ADD **SHRIMP +5.99** ADD **STEAK TIPS +6.99**

GARDEN SALAD ^{GF}

CHERRY TOMATOES, CUCUMBERS, PEPPERONCINI PEPPERS, BERMUDA ONIONS, OLIVES, SHREDDED CARROTS & CROUTONS ATOP ICEBERG, ROMAINE & MIXED FIELD GREENS, SERVED WITH YOUR CHOICE OF DRESSING ON THE SIDE **4.99**

CLASSIC CAESAR

A DELICIOUS BLEND OF CRISP ROMAINE, SHREDDED ASIAGO CHEESE & MULTI-GRAIN CROUTONS TOSSED IN OUR HOUSE CAESAR DRESSING, WITH OR WITHOUT ANCHOVIES **REGULAR 4.99 | LARGE 6.99**

ROMAINE WEDGE

CRISP APPLEWOOD-SMOKED BACON, DICED TOMATOES, CUCUMBERS, RED ONIONS, BLEU CHEESE CRUMBLES & CRISPY FRIED RICE NOODLES ATOP A HEART OF ROMAINE WEDGE, SERVED WITH A SIDE OF YOUR CHOICE OF DRESSING **8.99**

COBB SALAD ^{GF}

FRESH BABY SPINACH AND MIXED GREENS, TOSSED IN A LIGHT COBB VINAIGRETTE, TOPPED WITH DICED AVOCADO, CHOPPED BACON, DICED CHICKEN BREAST, DICED TOMATO AND ROASTED CORN **13.99**

SOUTHWESTERN CHICKEN SALAD

BLACKENED CHICKEN ATOP A MIXED GREENS SALAD WITH GRAPE TOMATOES, CUCUMBERS, FIRE-ROASTED CORN, ROASTED RED PEPPERS, BLACK BEANS, JALAPEÑO PEPPERS, FETA CHEESE & CRISPY FRIED TORTILLA CHIPS, WITH A KEY-LIME VINAIGRETTE **13.99**

PAN-SEARED SCALLOP SALAD ^{GF}

LARGE PAN-SEARED SEA SCALLOPS ON A BED OF BABY SPINACH WITH TOMATOES, PORTABELLA MUSHROOMS, JULIENNE RED ONIONS, HARD-BOILED EGGS & CRISPY PROSCIUTTO CHIPS, ACCOMPANIED BY A LITE RASPBERRY VINAIGRETTE **14.99**

BISTRO PIZZA

HOUSE MADE DOUGH

CAPRICE CHICKEN

FRESH ALL NATURAL MARINARA, MOZZARELLA, CHICKEN, ROASTED GRAPE TOMATO & FINISHED WITH A BALSAMIC GLAZE **12.99**

FOUR-CHEESEBURGER

FRESH ALL NATURAL HOUSE MADE MARINARA, CHEDDAR, MOZZARELLA, AMERICAN, SWISS & WAGYU BEEF **12.99**

MARGHERITA

FRESH ALL NATURAL HOUSE MADE MARINARA, MOZZARELLA & FRESH BASIL **11.99**

MAMA DOLCE

FRESH ALL NATURAL HOUSE MADE MARINARA WITH SAUTÉED ONIONS & PEPPERS, SPICY ITALIAN SAUSAGE AND MOZZARELLA **12.99**

TURKEY PANINI

SLICED TURKEY BREAST WITH LETTUCE, TOMATO, SWISS CHEESE AND CRANBERRY MAYONNAISE ON TOASTED SOURDOUGH **12.99**

BALSAMIC BUFFALO PANINI

BREADED CHICKEN BREAST TOSSED IN HOUSE-MADE SAUCE AND SANDWICHED BETWEEN TOASTED SOURDOUGH WITH CARAMELIZED ONIONS AND GORGONZOLA **12.99**

CAPRICE CHICKEN PANINI

CHAR-GRILLED BALSAMIC-GLAZED CHICKEN BREAST, BASIL PESTO MAYO, SLICED ROMA TOMATOES & BUFFALO MOZZARELLA PRESSED IN SOURDOUGH **12.99**

STEAK & CHEESE WRAP

CHAR-GRILLED STEAK WITH ONIONS, PEPPERS & FOUR-CHEESE BLEND W/ HORSERADISH CREAM SAUCE IN A SUN-DRIED TOMATO WRAP LIGHTLY TOASTED **13.99**

GARDEN BURGER

CHAR-GRILLED PATTY WITH CARROTS, PEAS, GREEN BEANS AND BROWN RICE, TOPPED WITH HOUSE MADE GUACAMOLE, WITH LETTUCE TOMATO AND ONION ON A TOASTED ROLL **9.99**

PASTA

CHOICE OF PENNE, LINGUINE, OR GLUTEN FREE PENNE (+2.99) ADD SIDE GARDEN SALAD +1.99

PARMIGIANA

TENDER, POUNDED CHICKEN OR VEAL CUTLET TOPPED WITH MOZZARELLA & ALL NATURAL MARINARA **CHICKEN 14.99 VEAL 18.99**

SHRIMP & BROCCOLI SCAMPI

TIGER SHRIMP SAUTÉED IN OLIVE OIL, GARLIC, TOMATO & BASIL WITH LEMON BUTTER, WITH BROCCOLI **17.99**

LOBSTER AGNOLOTTI

LOBSTER AND CHEESE FILLED POCKETS, COOKED TO ORDER, TOSSED WITH LOBSTER AND SWEET GARLIC PARMESAN CREAM SAUCE WITH ROASTED GRAPE TOMATOES & FRIED SCALLIONS **21.99**

BURNT END MAC & CHEESE ^{GF}

TENDER TWICE SMOKED BRISKET TOSSED WITH CARAMELIZED ONIONS AND OUR HOUSE ALFREDO WITH A LUSCIOUS BLEND OF CHEDDAR AND AMERICAN CHEESES **15.99**

VEGAN RAVIOLI

THIS HEART-HEALTHY DISH FEATURES GARDEN VEGETABLES IN DELICATE PASTA SAUTÉED WITH A BLEND OF FRESHLY SLICED VEGETABLES IN GARLIC-INFUSED OLIVE OIL **17.99**

BLACKENED CHICKEN & CHIPOTLE ALFREDO

CHICKEN BREAST BLACKENED, TOSSED WITH BROCCOLI AND CHIPOTLE ALFREDO & TOPPED WITH ASIAGO **17.99**

GRILLED / ROASTED / PAN SEARED

CHOICE OF POTATO & VEGETABLE DU JOUR (UNLESS OTHERWISE NOTED) ADD SIDE GARDEN SALAD +1.99

ASIAN-STYLE CHICKEN TIPS

CHICKEN TENDERLOINS SAUTÉED IN SESAME OIL WITH PEPPERS, ONIONS, MUSHROOMS, PEA PODS, BABY CORN, WATER CHESTNUTS, GARLIC, GINGER, LEMON & SOY SAUCE, SERVED OVER ASIAN FRIED RICE **16.99**

CHICKEN GRENOBLE

EGG-BATTERED SAUTÉED CHICKEN BREAST IN LEMON BUTTER SAUCE WITH SUN-DRIED TOMATOES, ARTICHOKE HEARTS, SPINACH & CAPERS **16.99**

GRILLED CHICKEN & MUSHROOM FONTINA ^{GF}

CHAR-GRILLED CHICKEN BREAST WITH SAUTÉED WILD MUSHROOMS & MELTED FONTINA, SERVED WITH A CREAMY ROASTED GARLIC RISOTTO & VEGETABLE DU JOUR **17.99**

PARMESAN CHICKEN & POTATO STACKER

PANKO & PARMESAN-CRUSTED CHICKEN BREAST LAYERED BETWEEN CRISPY FRIED HERB POTATO CAKES, FINISHED WITH PESTO CREAM SAUCE, ROASTED TOMATOES & FRIED SCALLIONS **18.99**

LOADED CHICKEN STACKER ^{GF}

CHAR-GRILLED CHICKEN BREAST LAYERED WITH PAN-FRIED SHREDDED POTATOES, CRISPY APPLEWOOD SMOKED BACON & BLENDED CHEDDAR & MONTEREY JACK, FINISHED WITH CHOPPED SCALLIONS & SOUR CREAM **18.99**

PULLED PORK SHEPHERD'S PIE ^{SMOKED IN HOUSE GF}

HOUSE SMOKED SHREDDED PORK IN TANGY BBQ SAUCE, BAKED EN CASSEROLE WITH ROASTED CORN AND CARAMELIZED ONION MASHED. TOPPED WITH MELTED CHEDDAR AND SERVED WITH GRILLED CORN BREAD **15.99**

BISTRO SMOKED RIBS ^{SMOKED IN HOUSE}

FALL-OFF-THE-BONE APPLE AND MAPLE WOOD SMOKED BABY BACK RIBS, BASTED WITH OUR HOUSEMADE SWEET OR SPICY BOURBON BBQ SAUCE. SERVED WITH FRENCH FRIES AND BAKED BEANS **FULL RACK 21.99 HALF RACK 16.99**

ROAST RACK OF LAMB

BONE IN LAMB RACK PAN SEARED, BRUSHED WITH DIJON MUSTARD, CRUSTED WITH SELECT HERBS AND ROASTED TO PERFECTION. SERVED WITH GARLIC RISOTTO AND SAUTÉED ASPARAGUS **23.99**

BEEF STROGANOFF

PAN SEARED TENDERLOIN TIPS SIMMERED WITH CARAMELIZED ONIONS & FRESH BUTTON MUSHROOMS IN A RICH BEEF DEMI-GLACE, FINISHED WITH SOUR CREAM, PRESENTED OVER EGG NOODLES **17.99**

TRADITIONAL TENDERLOIN TIPS ^{GF}

SAUTÉED TENDERLOIN TIPS WITH ONIONS & PEPPERS OVER A BED OF WHITE RICE **16.99**

JACK DANIELS TENDERLOIN TIPS

PAN SEARED TENDERLOIN TIPS TOSSED WITH WILD MUSHROOMS AND CARAMEL ONIONS WITH OUR HOUSE MADE SWEET WHISKEY GLAZE & SERVED OVER MASHED POTATO **18.99**

PARMESAN TENDERLOIN TIPS

TENDERLOIN TIPS COOKED TO PERFECTION & FINISHED WITH A GARLIC PARMESAN SAUCE, HERB-STUDED CROUTONS & FRESH SCALLIONS, SERVED OVER WILTED SPINACH **17.99**

BLACK AND BLEU BISTRO FILET

TENDER STEAK STUFFED WITH CRUMBLLED BLEU CHEESE SERVED OVER GORGONZOLA COUSCOUS WITH RASPBERRY MERLOT DEMI-GLACE **19.99**

MONTREAL RIB EYE

12 OUNCE CHAR-GRILLED CHOICE ANGUS BONELESS RIB EYE SEASONED WITH OUR SIGNATURE MONTREAL RUB AND TOPPED WITH FRIZZLED ONIONS AND PORT WINE DEMI-GLACE **22.99**

LOADED STEAK SIZZLER ^{GF}

CHAR-GRILLED 10-OZ FLAT-IRON STEAK SLICED THIN ATOP PAN-FRIED SHREDDED POTATOES WITH CRISPY PROSCIUTTO & SMOKED GOUDA ON A SIZZLE PLATTER, FINISHED WITH SOUR CREAM & CHOPPED SCALLIONS **18.99**

THE NEW YORKER ^{GF}

12-OUNCE CHOICE ANGUS SIRLOIN LIGHTLY-SEASONED & CHAR-GRILLED TO YOUR DESIRE, FINISHED WITH SOY LEMON BUTTER **21.99**

BEEF WELLINGTON

A CLASSIC FILET MIGNON WRAPPED IN A BUTTERY PUFF PASTRY, WITH MUSHROOM DUXELLE, COOKED TO A MEDIUM RARE. SERVED WITH A RICH RED WINE DEMI-GLACE, SAUTÉED ASPARAGUS AND WHIPPED MASHED POTATOES **25.99**

SEAFOOD

ADD SIDE GARDEN SALAD +1.99

BLACK & BLUE AHI TUNA ^{GF}

CAJUN-SEASONED & BLACKENED AHI COOKED RARE, SLICED THIN, WITH CHILLED ASIAN NOODLES WITH SESAME PEANUT SAUCE, PICKLED GINGER & WASABI **19.99**

GULF COAST CHILEAN SEA BASS

PAN-SEARED LIGHTLY-SEASONED SEA BASS FILET OVER LOBSTER-INFUSED MASHED POTATOES, FINISHED WITH LIGHT CHAMPAGNE LEMON BUTTER CREAM SAUCE & TOMATO CONCASSE **25.99**

SAFFRON PAN-SEARED SCALLOPS

LARGE SAFFRON-DUSTED PAN-SEARED SCALLOPS ATOP OUR HOUSE LOBSTER FRIED RICE WITH PAN-FRIED VEGETABLES & LEMON-SAFFRON BUTTER **22.99**

SWORDFISH PICCATA

PAN ROASTED WITH BASIL-CAPER BUTTER AND SERVED WITH LEMON COUS-COUS & SAUTÉED ASPARAGUS **18.99**

CEDAR PLANK SALMON ^{GF}

CENTER CUT SALMON FILLET, SEASONED AND COOKED ON A CEDAR PLANK. SERVED WITH SAUTÉED ASPARAGUS AND WHIPPED MASH POTATO **19.99**

TRADITIONAL FISH 'N' CHIPS

HADDOCK FILET IN TRADITIONAL EIGHTY ATE'S SIGNATURE BATTER, SERVED WITH FRENCH FRIES & COLESLAW **14.99**

GUINNESS BEER BATTERED FISH 'N' CHIPS

ATLANTIC HADDOCK FILET COATED IN OUR HOUSE MADE STOUT BEER BATTER, SERVED WITH FRIES & COLESLAW **15.99**

CALIFORNIA HADDOCK

LIGHTLY-CRUMBED BAKED FILET TOPPED WITH KING CRAB MEAT & DICED AVOCADO, FINISHED WITH CHILLED SHAVED CUCUMBERS & TOBIKO AIOLI **18.99**

BAKED STUFFED HADDOCK

ATLANTIC HADDOCK FILET TOPPED WITH HOUSE MADE CRAB AND SCALLOP STUFFING, TOPPED WITH LOBSTER CREAM SAUCE **17.99**

HADDOCK OSCAR

LIGHTLY-CRUMBED FILET TOPPED WITH SAUTÉED LOBSTER & ASPARAGUS, FINISHED WITH HOLLANDAISE SAUCE **18.99**