APPETIZERS, SALADS & PASTA

CRAB BISQUE   6
Rich & creamy, loaded with lump crab meat, served with sherry

BAKED VIDALIA ONION DIP   7.5
A delicious Bistro menu classic, served with toasted french bread thins

CAPRESE SALAD   8.5
Fresh mozzarella slices layered with tomato and topped with olive oil, balsamic reduction, basil and cracked pepper

SESAME ENCRUSTED YELLOWFIN TUNA   9
*Seared extra rare with ginger infused sesame sauce over mixed greens

LUMP CRAB CAKES   9.5
Three homemade appetizer cakes loaded with lump crab with remoulade

JALAPENO OYSTERS   9
Roasted with jalapeno slices, garlic butter, mozzarella and parmesan cheese

OYSTERS ROCKEFELLER   9
Roasted with spinach, bacon, garlic butter, mozzarella and parmesan

MEDITERRANEAN OYSTERS   9
Spinach, feta cheese, garlic butter, Greek spices, mozzarella and parmesan

ESCARGOT   9
Sautéed in mushroom caps wine and garlic butter topped with puff pastry

BISTRO COBB SALAD   14.5
Chopped grilled chicken, avocado, tomatoes, cucumbers, red onions, bacon boiled eggs and bleu cheese crumbles on mixed greens

ASIAN TUNA SALAD   14.5
Sesame encrusted Yellowfin Tuna seared extra rare with fresh avocado and orange slices, cucumber, crunchy rice noodles and toasted almonds over mixed greens

PASTA PUTTANESCA   12.5
Our robust marinara intensified with capers, fresh basil, Kalamata and Queen olives on fettuccine topped with parmesan

PASTA PRIMAVERA   12.5
Pan seared spinach, tomatoes, mushrooms, red onions and chef's choice of other local in season vegetables with fresh herbs over Fettuccine Alfredo

CHICKEN MARSALA   14.5
Chicken breast sautéed with mushrooms, marsala wine and a hint of creme on fettuccine

CHICKEN ROMANO   14.5
Pan seared chicken breast with marinara, mozzarella and parmesan served on fettuccine

CHICKEN PICATTA   14.5
Pan seared chicken breast with artichokes and a chardonnay lemon caper sauce on fettuccine

SCAMPI SHRIMP ALFREDO   17.5
Jumbo shrimp grilled in olive oil with fresh herbs and garlic over Fettuccine Alfredo

ENTRÉES

CHICKEN TUSCANY   14

Chicken breast grilled with olive oil, fresh garlic, rosemary, thyme and choice of 2 classic sides

LEMON CHICKEN AND ARTICHOKES   16

Pan seared chicken breast, artichokes, roasted red peppers capers and garlic in olive oil with white wine lemon sauce with a choice of two classic sides

LUMP CRAB CAKES   19.5

Two large homemade crab cakes pan seared loaded with lump crab topped with remoulade choice of two classic sides

SEARED DIVER SCALLOPS   19.9

Pan seared on a bed of sautéed spinach with a butter sauce and choice of 2 classic sides

WILD CAUGHT ICELANDIC COD   16.5

Blackened or pan seared with chardonnay and compound butter sauce and choice of 2 classic sides

LUMP CRAB STUFFED COD   19.5

Icelandic Cod pan seared then with lump crab and a tarragon creme sauce and choice of 2 classic sides

FAMOUS DRUNKEN ANGUS   Strip 19.5   Filet 24

*Our signature steak USDA choice seared to order and drenched with our Famous Sweet Bourbon Whiskey Sauce and choice of 2 classic sides

METRO ANGUS STEAK   Strip 19.5   Filet 24

*USDA Choice seasoned and seared to order with clarified butter and choice of 2 classic sides

STEAK AU POIVRE   Strip 22   Filet 26

*Peppercorn encrusted USDA Choice steak seared to order in a rich cognac infused demi glace

BLEU ANGUS STEAK   Strip 22   Filet 26

*USDA Choice seared to order with a creamy bleu cheese sauce and choice of 2 classic sides

LUMP CRAB STUFFED ANGUS   Strip 24   Filet 28

*USDA choice steak seared to order topped with lump crab and a rich cream tarragon sauce and choice of 2 classic sides

RACK OF LAMB   24

*Seared to order then deglazed with port wine and rich demi glace choice of 2 classic sides

Classic Sides

ROASTED GARLIC SMASHED	3	
VEGGIE MEDLEY	3	
POMME FRITZ	3	
TWICE BAKED POTATO	3	
BAKED POTATO	3	
JASMINE RICE	3	
RICE PILAF	3	

Premium Sides

GARDEN SALAD	4.5
NAPOLEON CAESAR SALAD	4.5
DRUNKEN/SAUTÉED MUSHROOMS	4.5
SAUTÉED SPINACH	4.5
CREME SPINACH GRATIN	4.5
FRESH ASPARAGUS	4.5
MACARONI & CHEESE	4.5

*consuming under cooked meats, poultry, seafood increase risk of food born illness