

Lunch

Appetizers

Goat Cheese Cheesecake	8.00
An old time favorite creamy goat cheese spread served with roasted garlic, crostini & basil pesto.	
Steamed Mussels	1 lb 10.00 2 lb. 20.00
Fresh steamed PEI mussels with chopped basil, garlic & shallot buerre blanc sauce.	
Crispy Fried Oysters , dill remoulade.	10.00
Mediterranean Plate	10.00
Taboule, hummus, couscous, grilled marinated vegetables & pita bread.	
Cheese Quesadilla	8.00
Served over tossed field greens with sour cream and house made mango salsa on the side.	
	Extra mango salsa 1.75 Extra sour cream 1.75
Soup of Day	5.00

Salads

Poached Seasonal Pear Salad	12.00
Poached seasonal pear with tossed field greens, chopped romaine, spicy pecans, blue cheese crumbles, apple smoked bacon, fried red onion strings and pear dressing.	
Waldorf Salad	12.00
Our version of an old classic. Tossed chopped romaine, field greens, figi apple, goat cheese, candied pecans, and apple vinaigrette.	
Caesar Salad	8.00
Half wedged romaine, Parmesan cheese, homemade croutons & anchovies with homemade Caesar dressing.	
Bistro Sala	8.00
Field greens, vine-ripened tomatoes, hothouse cucumbers & blue cheese crumbles.	
Soup & Salad	12.00
Bowl of homemade soup with your choice of either a full sized Bistro or Caesar Salad.	
Add shrimp 5, grilled grouper 8, add chicken 5	

Grille

French Fries	Potato Salad	Cole Slaw	Couscous	Taboule	Fresh fruit (\$2 up charge as side)	
Grilled Cuban Sandwich						10.00
Roasted pork loin and honey smoked ham with Swiss cheese, yellow mustard and pickle.						
Grilled Fish Sandwich						14.00
Served with lettuce, tomato, homemade mango salsa & tartar sauce. Blackened upon request.						
Homemade Chicken Salad						10.00
A blend of chicken, herb mayo and chopped celery. Served on a buttery croissant with lettuce and tomato.						
Fried Green BLT						10.00
Crispy green tomatoes, on grilled sour dough with lettuce, apple smoked bacon, herbed mayo.						
Montana Chicken Wrap						12.00
Sliced roasted chicken breast, spicy pepper jack cheese, vine ripened tomato, fresh avocados, apple smoked bacon, red onion, wrapped in a garlic herb tortilla, house made spicy ranch dressing.						
Fish & Chips						14.00
Beer-battered dipped fillets of white fish served with "chips" (French fries), malt vinegar, and home made tartar sauce. Served with your choice of a Bistro, Caesar salad or coleslaw.						
					Extra tartar	0.75
French Dip						12.00
Sliced braised beef with caramelized onions, Swiss cheese, horse radish sauce on Cuban bread, au jus.						
Olde Fashioned Burger						8.00
8 oz. ground beef patty served with lettuce, tomato, red onion and pickle.						
					W/ Cheese	10.00

Side Orders

French Fries	Potato Salad	Cole Slaw	Couscous	Taboule	3.00
				Bowl of Fresh fruit	5.00