

STARTERS

BISTRO FRIED MOZZARELLA CHEESE
PROFITEROLES
*with mozzarella and provolone with marinara sauce and
parmesan cheese*
7.

TOMATO BRUSCHETTA
*tomatoes marinated in garlic . herbs . onion
Theros olive oil . grilled french bread*
8.

FRIED GREEN TOMATOES
served atop smoked tomato cream sauce and goat cheese
7.5

STEAMED LITTLE NECK CLAMS
*olive oil, garlic, basil and tomatoes and white wine, grilled
french bread*
9.

SAUTEED CALAMARI
*with cherry peppers . olives . parmesan cheese and
marinara sauce*
8.5

RISOTTO CROQUETTES
*stuffed with italian sausage, parmesan cheese and roasted
red peppers served with marinara sauce*
9.

CHEF'S CHEESE PLATE
imported and domestic cheese with fresh fruit
11.

SALADS AND SOUPS

Add: (5) Fried or Grilled Shrimp for 7. or Grilled Chicken Breast for 5.

FRENCH ONION SOUP
sherry . tarragon with provolone gratinee
6.

HOUSE SALAD
*mixed greens . tomatoes . onions . cucumber
house vinaigrette*
6.

TOMATO CAPRESE
*sliced tomatoes, fresh mozzarella, Theros olive oil
balsamic reduction and basil*
7.

CLASSIC CAESAR
*romaine . Caesar dressing . parmesan cheese . croutons
shaved red onion*
7.

ENTREES

TILAPIA FILET
*with tomatoes, spinach, onions, lemon served atop
stone ground grits with white wine broth*
17.

CLAM BUCATINI
*little neck clams, fresh tomatoes, garlic, onions, herbs,
bucatini pasta and white wine*
17.

SHRIMP AND GRITS
*wild shrimp . andouille sausage . onions . sweet bell peppers
smoked tomato cream sauce*
20.

ITALIAN SAUSAGE RAVIOLI
*with olives, artichokes, Italian sausage, tomatoes, cheese
ravioli in olive oil and garlic*
16.

PARMESAN AND ROSEMARY
CRUSTED CHICKEN BREAST
*sauteed medallions served with whipped herb potatoes
and farmer's market vegetable*
18.

MAPLE LEAF FARMS DUCK BREAST
*grilled . served with basmati rice . farmer's market vegetable
finished with peach chutney*
26.

ANGUS RIB EYE STEAK
*served with fingerling potatoes and farmer's market
vegetable . finished with bleu cheese butter*
25.

BISTRO HANGER STEAK
*southern fingerling potato salad finished with
bourbon steak sauce*
22.

GRILLED FLAT BREADS

additional toppings and cheese sauce add 1.00 each

*banana peppers . spinach . feta cheese . red onions . roasted red peppers . prosciutto ham . andouille sausage
mushrooms . black olives . bacon . broccolini . capers . goat cheese*

WHITE

*Theros olive oil . garlic . parsley . mozzarella cheese
provolone
9.*

TOMATO BRUSCHETTA

*marinated tomatoes . herbs . onions . mozzarella cheese
8.*

CALIFORNIA CHICKEN

*Olive Oil, grilled chicken, potatoes .spinach . goat cheese
11.*

BANANA PEPPERS & CHEESE

*parmesan . mozzarella . banana peppers . red onion
10.*

ITALIAN SAUSAGE

*onions . mushrooms . roasted red peppers . tomato sauce . mozzarella cheese
10.*

KIDS CHOICE 12 AND UNDER

CHEESE PIZZA

8.

BUCATINI PASTA

*w/Butter Sauce or Marinara
7.*

1/3 LB. CHEESEBURGER

*w/french fries
6.*

FRIED CHICKEN TENDERS

*with french fries
6.*

BEER

PABST BLUE RIBBON.....	Milwaukee, WI	2.5
BUDWEISER.....	St. Louis, MO	3.
MICHELOB LIGHT.....	St. Louis, MO	3.
MICHELOB ULTRA.....	St. Louis, MO	3.
COORS LIGHT.....	Golden, CO	3.
NEW BELGIUM MOTHERSHIP W/ORGANIC WHEAT.....	Fort Collins, CO	4.75
MILLER LIGHT.....	Milwaukee, WI	3.
SAM ADAMS BOSTON LAGER.....	Boston, MA	4.
SARANAC BLACK & TAN.....	Saranac, NY	4.
HIGHLAND GAELIC ALE.....	Asheville, NC	4.25
HIGHLAND OATMEAL PORTER.....	Asheville, NC	4.25
SWEET WATER I.P.A.....	Atlanta, GA	4.25
SIERRA NEVEDA PALE ALE.....	Chico, CA	4.25
CORONA.....	Mexico	4.
AMSTEL LIGHT.....	Holland	4.
STELLA ARTOIS.....	Belgium	4.50
GUINNESS.....	Dublin, IRELAND	4.50