



Appetizers

Fritto Calamari

Served with garlic aioli & marinara...15

Shrimp Cocktail

Served with cocktail sauce & lemon...16

Arancini

Our signature risotto fried to perfection served over tomato cream sauce...10

Bruschetta

Grilled Crostinis topped with tomato, basil, garlic, and olive oil...10

*All entrees are paired with your choice of Lobster Bisque soup or Bistro salad
Entrees are served with vegetable du jour and a choice of risotto or baked potato*

** do not include vegetable & side options*

House Specialties

Veal Normandy | Sautéed with an apple brandy sauce with sliced apples...31

Veal Scallopini | Sautéed with mushroom, scallions, & sherry wine demi-glace...31

***Beef Tips** | Tender tips sliced from Angus Sirloin prepared in a burgundy sauce with herbs, mushrooms, celery, and onion served over garlic mashed potatoes ...28

Chicken Cordon Bleu | Breaded breast stuffed with ham and swiss topped with beur blanc...29

Chicken Marsala | Sautéed with mushrooms in a marsala wine sauce...29

Chicken Chardonnay | Marinated and grilled, topped in fresh rosemary, garlic & white wine...28

Old Fashioned Pasta

***Spaghetti & Meatballs** | Served in your choice of marinara or bolognese...26

***Penne Primavera** | Fresh tomato, garlic, basil, & seasonal vegetables in a cream sauce...24

***Pasta Milano** | Sundried tomatoes, scallions, & mushrooms, creamy roasted garlic sauce with sliced crispy chicken breast over penne pasta...27

***Lasagna** | Layers of mozzarella, ricotta & parmesan with Bolognese...29

Seafood

***Seafood Fettucini** | Clams, scallops, prawns, & mussels sautéed with mushrooms & scallions, served in a white wine cream sauce with fettuccini...38

***Cioppino** | Mussels, clams, prawns, scallops, & salmon in a spicy red sauce with toasted crostinis...41

***Shrimp Scampi** | Prawns, mushroom, & scallion in garlic, white wine, & butter, over linguini...33

Salmon Picatta | Prepared in white wine, lemon, garlic, butter & capers...35

Broiled Prawns | Five jumbo butterflied broiled prawns served with drawn butter...33

Steak

Bistro Sirloin | 12oz Angus Sirloin grilled and topped with balsamic reduction ...37

Filet Mignon | 8oz USDA Choice cut grilled to perfection...45

Ribeye | 16oz USDA Choice cut grilled to perfection...49

Make it a Surf & Turf...16

Add 3 Jumbo Butterflied Broiled Prawns with drawn butter to any meal

*All entrées are prepared to order, we appreciate your patience
Split Orders \$9 | Split Entrée & Includes additional Soup or Salad*