



# Dinner Menu

## Appetizers

Soups of the Day.....	6.00
Organic Greens Salad with carrot, cucumber & cherry tomatoes in a sherry shallot vinaigrette....	8.00
Crab and Vegetable Spring Roll with soy scallion vinaigrette.....	10.00
Caesar Salad with anchovy butter focaccia croutons, house-made traditional dressing and a pecorino romano crisp.....	9.00
Baked Roman-Style Semolina with a slow cooked tomato sauce.....	9.00
Arugula Salad with extra virgin olive oil, lemon juice and freshly grated parmigiano reggiano.....	10.00
Prince Edward Island Mussels with butter, fish fumet & fresh herbs.....	11.00
The Wedge iceberg wedge with grated carrot, grated radish and blue cheese dressing.....	7.00

## Entrée

Pan-Seared Monkfish over angel hair pasta with clams and fennel in a chardonnay broth.....	23.00
Grilled Sirloin of Beef with sautéed spinach, garlic mashed potatoes and Romesco sauce and garnished with our homemade onion rings.....	28.00
House-Made Papardelle with braised pork, marjoram, red wine and pecorino (also available without pork)	Half Order..... 15.00 Full Order.....24.00
Pan-Seared Griggstown Frenched Chicken Breast with cous cous, snow peas and pan jus.....	21.00
Grilled Wild Salmon with orzo, sautéed arugula and maitre d’hotel butter.....	26.00
Loin Lamb Chops with grits, asparagus and mint pesto.....	27.00
Baked Mahi Mahi with soba noodle salad and a soy ginger sauce.....	24.00
Shrimp and Crab over black pepper linguine with braised kale.....	Half Order....17.00 Full Order.....26.00

# Bistro Basics

Available Tuesday thru Friday



**Chambers Walk Fish & Chips**  
battered cod with  
homemade french fries  
15.-

**White Pizza**  
with spinach, ricotta and garlic  
9.-

**Bistro Burger**  
beef burger with  
barbecue sauce & cheddar  
served with hand-cut fries  
14.-

**Vegetable Tart**  
with sun-dried tomato, mozzarella  
and fresh herbs in a crispy crust  
10.-

**Hangar Steak Taquitos**  
with avocado and salsa  
13.-

**Buffalo Chicken Salad**  
with romaine, blue cheese  
and celery  
12.-

**Spinach & Gorgonzola Ravioli**  
with creamy vodka sauce  
13.-



Desserts

**Strawberry Bouche**

with blueberry compote and vanilla gelato

**Baked Alaska**

with spice cake and chocolate gelato

**Key Lime Pie**

with graham cracker crust and berry coulis

**Melissa's Cinnamon Doughnuts**

served with crème anglaise

**Vanilla Bean Panna Cotta**

with mint fruit compote

**Gelato or Sorbet Cup**

(ask server for flavors)

All Desserts 7-