



Lunch Menu

BENNIE SAYS, WELCOME TO THE BISTRO!

STARTERS & SNACKS

TODAY'S SOUP <i>Something Different Everyday</i>	10
CREAMY TOMATO BASIL SOUP <i>Grana Padano, Garlic Ciabatta</i>	10
CHORIZO & BLACK BEAN DIP <i>House Sausage, Blended Cheese, Pico de Gallo, Avocado Crema Tortilla Chips GF</i>	14
GOUDA MAC N CHEESE <i>Add pork belly</i>	11 3
PROSCIUTTO WRAPPED SCALLOPS <i>Jumbo Scallops, Crispy Pork Belly, Goat Cheese Mousse, Kale, Blood Orange Oil GF</i>	MP
SURF & TURF TACOS <i>Marinated Shrimp, Smoked Pork Belly, Jicama Slaw, Pickled Onions, Fresno Peppers, Cotija Cheese, Guajillo Salsa GF Options: corn tortillas</i>	21
BISTRO NACHOS <i>Half Nachos</i> <i>Black Beans, Queso, Pico de Gallo, Jalapeños, Sour Cream, Salsa, Tortilla Chips GF</i> <i>Add Guacamole 3</i> <i>Add Pulled Pork or Grilled Chicken + 6</i> <i>Add Marinated Shrimp + 8</i>	15 9
CHARCUTERIE & CHEESE <i>Chef's Selection of Imported & Domestic Meats and Cheeses, Olives, Dried Fruit, Nuts, Crostini</i>	24
SALADS Add to your salad: <i>Grilled Chicken 8 Grilled Steak* 10</i> <i>Marinated Shrimp 12 Grilled Salmon 10</i> <i>Ahi Tuna 14 Seared Sea Scallops Mkt.</i>	
CLASSIC CAESAR <i>Roasted Garlic Croustade, Parmesan Anchovies upon request</i>	12
BISTRO HOUSE <i>Baby Lettuce, Heirloom Tomatoes, Red Onions, Cucumbers, Grana Padano GF</i>	10
BABY KALE <i>Fuji Apple, Toasted Almonds, Dried Cranberries, Feta, Shallots, Balsamic Vinaigrette GF</i>	10
ENTRÉE SALADS	
HOT HONEY CHICKEN <i>Crispy Local Chicken Breast, Romaine, White Cheddar, Heirloom Tomatoes, Pickled Onions, Champagne Vinaigrette</i>	17
STEAK N' BACON* <i>Grilled Steak, Local Pork Belly, Baby Lettuce, Heirloom Tomatoes, Cucumbers, Pickled Fresno Peppers, Monterey Jack, Ranch GF</i>	22

SANDWICHES

SERVED WITH CHIPS & COLE SLAW
GF BUN 2

CRISPY PORK SCHNITZEL <i>Pork Loin, Sharp Provolone, Pickled Cabbage, Dijonnaise, Sourdough</i>	18
OPEN FACED TURKEY SANDWICH <i>House Roasted Turkey, Garlic Mashed Potatoes, Bacon Demi-Glace, Sourdough</i>	17
BURRATA CHEESESTEAK <i>Shaved Ribeye, Caramelized Onions, Lettuce, Tomato, Garlic Herb Aioli, Toasted Baguette</i>	19
BISTRO BURGER* <i>Local Beef Patty, Pimento Cheese, Bacon Jam, Lettuce, Tomato, Brioche (Make it a double, +7)</i>	16
CHICKEN CLUB <i>Grilled Chicken Breast, Prosciutto, Fresh Mozzarella, Lettuce, Tomato, Pickled Onions, Saffron Aioli, Baguette</i>	17
RUEBEN OR CHERISE <i>Corned Beef (or Turkey), Swiss Cheese, Sauerkraut (or Slaw), Marbled Rye</i>	17
MAIN STREET CUBAN <i>Pulled Pork, Ham, Fontina, Pickles, Dijonnaise, Ciabatta</i>	17

ENTREES

HERB CRUSTED CHICKEN <i>Local Chicken Breast, Smoked Gouda Mac & Cheese, Grilled Broccolini, Herb Butter</i>	26
14 OZ. RIBEYE <i>Garlic Mashed Potatoes, Grilled Asparagus, Herb Butter, Smoked Salt GF</i>	38
TUNA POKE BOWL <i>Rare Ahi Tuna, Edamame, Pickled Carrots, Cucumbers, Avocado, Pickled Ginger, Steamed Rice, Sesame Ginger Vinaigrette GF</i>	25
GRILLED ALASKAN SALMON <i>Sticky Rice, Edamame, Mushrooms, Gochujang Glaze GF</i>	28

SIDES

<i>Roasted Garlic Mashed Potatoes, Cole Slaw, Asparagus, Mac & Cheese, Broccolini, Side Salad</i>	6
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HOUSE MADE DRESSINGS

Ranch, Balsamic Vinaigrette, Champagne Vinaigrette, Caesar, Oil & Vinegar