



APPETIZERS



Jumbo Shrimp

traditional red horseradish sauce
Market Price

Maryland Crabcake

roasted corn relish and
cilantro tartar sauce

14

Beef Carpaccio *

arugula, red onion, shaved reggiano
and roasted garlic aioli

15

Prosciutto di Parma

buffalo mozzarella and vine ripened
tomatoes

17

Sesame Seared Rare Tuna *

tamari vinaigrette

16

Buffalo Mozzarella

beefsteak tomatoes, roasted
peppers, basil and extra virgin olive oil

14



SALADS



Mediterranean Salad

feta cheese, roasted peppers, olives,
cucumbers and champagne
vinaigrette

10

Grilled Chicken

Mediterranean Salad

feta cheese, roasted peppers, olives,
cucumbers and champagne
vinaigrette

16

Pear Salad

mixed greens, with bleu cheese
and candied walnuts

10

Nut-Crusted Goat Cheese

mesclun greens, olives, tomato,
roasted peppers, and balsamic
vinaigrette

12

Classic Caesar Salad

shaved reggiano and garlic croutons

10

Grilled Chicken Caesar Salad

shaved reggiano and garlic croutons

16

Bistro House Salad

parmesan shavings and balsamic
vinaigrette

9

Arugula Salad

shaved reggiano, 12 year old
balsamic vinegar and extra-virgin
olive oil

10

Gorgonzola Salad

red onion, toasted spicy pecans
and champagne vinaigrette

10

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



PASTA



Lobster and Shrimp Fra Diavolo

served over linguini

36

Penne Puttanesca

tomatoes, capers, olives,
and shaved reggiano parmigiano

22

Rigatoni Bolognese

classic italian sauce with pork, veal and
beef

23

Rigatoni Pomodoro

shaved reggiano parmigiano

19

Linguini with Whitewater Clams

white or red sauce

25

Bistro Seafood Pasta

lobster, shrimp, scallops, whitewater
clams, tomato, garlic, and white wine

37

Goat Cheese Ravioli

oven-dried tomatoes, basil, pancetta,
and caramelized shallots

23

Chicken and Italian Sausage

rigatoni, roasted peppers, balsamic
vinegar and pepperoncinis

24

Penne Broccoli Rabe

homemade sweet sausage, olive oil, garlic,
and shaved reggiano parmigiano

22



CHOPS & STEAKS



10 oz. Barrel-Cut Filet Mignon *

bordelaise sauce and mashed potatoes

42

16 oz. Rib Veal Chop *

with bistro mashed potatoes and
roasted garlic sauce

Market Price

Skirt Steak with Arugula Salad *

frites and chimichurri sauce

28

16 oz. Dry Aged New York Strip *

with tobacco onion rings

39



OTHER ENTREES



Maryland Crabcakes

frites, cole slaw, and cilantro tartar sauce

28

Free-Range Chicken Breast

rosemary butter, steak fries, greens with marinated tomatoes and gorgonzola

26



SIDE ORDERS



Broccoli Rabe Sautéed with Garlic 7

Sautéed Asparagus 7

Seasonal Vegetables 7

Roasted Rosemary Potatoes 5

Sautéed Mushrooms 6

Fresh Sautéed Spinach with Garlic 7

Tobacco Onion Rings 7

Frites 5

Executive Chef Brian Rutherford

Pastry Chef Natalie Curtis