

Bistro Menu

Orange Balsamic Scallops ~ \$18

Pan Seared with fresh button mushrooms & sun dried tomatoes in a balsamic reduction. Served with light olive citrus field greens.

****Pineapple curried vegetable stack \$ 15****

Grilled eggplant, summer squash, roasted red peppers, portobello mushrooms and mozzarella cheese stacked over mixed greens and fried noodles topped with a pineapple curry sauce. Served with Basmati rice.

Black Jack Salmon ~ \$19

Blackened & served over sautéed shrimp, scallops & crab in a lemon honey tomato cream sauce.

****Thai chicken \$ 15****

Saute'ed chicken, onions,peppers, carrots & broccoli in a spicy peanut sauce with crispy noodles

Graetella Chicken ~ \$16

Seasoned chicken breast, fresh artichoke hearts, sun dried tomatoes & baby spinach served over mashed potatoes. Topped with a balsamic blue cheese cream sauce.

****Red thai vegetarian bowl \$15****

Broccoli, carrots, onions, peppers, mushrooms,tomato and asparagus in a red thai` sauce tossed with tri color tortellini served in a fried tortilla bowl.

Grilled Sesame Ginger Salmon ~ \$17

Fresh baby spinach & pickled sesame ginger topped with a sweet ginger cream sauce. Served with your choice of rice or potato.

Balsamic Grilled Tilapia ~ \$15

Fresh tomatoes & baby spinach sautéed in a white balsamic tomato cream sauce. Served with your choice of rice or potato.

****Ginger Wasabi Steak ~ \$18***

12 oz Sirloin Steak topped with a fresh ginger soy sauce. Served over wasabi mashed potato

****Spicy Carribbean Jerk Chicken \$ 16****

Boneless breast of chicken stacked on sweet potato slices and fried noodles topped with a spicy caribbean jerk sauce and mango salsa. Served with Basmati rice.