



Sunday Brunch

Appetizers

Soup Du Jour 9

Classic Caesar Salad 14

Roasted Beet and Avocado Salad assorted greens, cherry tomatoes and toasted almonds 15

Spicy Ahi Tuna Tartar avocado, ginger and crispy wontons 17

Maryland Lump Meat Crab Cake pasilla chile sauce 18

Smoked Salmon Toast pumpernickel, herbed cream cheese, shaved radish and chives 16

Grilled or Steamed Whole Artichoke roasted garlic aioli 15

Gulf Shrimp and Dungeness Crab on Ice mustard and cocktail sauce 27

Entrées

German Apple Pancake blueberry compote, maple syrup and sour cream 20

Classic French Toast with Caramelized Bananas applewood smoked bacon 19

Spinach, Potato and Caramelized Onion Frittata with Feta Cheese 21

Huevos Rancheros black beans, avocado, ranchero sauce and jack cheese 17

Classic Eggs Benedict steamed asparagus and breakfast potatoes 23

Buttermilk Fried Chicken Eggs Benedict steamed asparagus and breakfast potatoes 24

Petit Filet Mignon with Chive Scrambled Eggs french fries 36

Honey Mustard Crab and Shrimp Salad butter lettuce, avocado, mango, celery root, green beans and cherry tomatoes 32

Asian Style Chicken Salad romaine, red cabbage, carrots, toasted almonds, green onions, sesame dressing and crispy wontons 22

Cold Poached Salmon cucumber salad, asparagus and sauce verde 27

Broiled Lake Superior Whitefish lemon butter sauce, rice and assorted vegetables 32

Fresh Ground Turkey Burger on Brioche Bun Swiss cheese, caramelized onions, avocado, butter lettuce, whole grain mustard sauce. Choice of sweet potato fries or fresh seasonal fruit 22

Bistro Breakfast Sandwich on Brioche Bun fried egg, applewood smoked bacon, gouda cheese, arugula and pesto aioli. Choice of breakfast potatoes or fresh seasonal fruit 17

**The Bistro Garden reserves the right to refuse service to anyone.
For parties of 10 or more, 18% gratuity will be automatically added.
Split entrée charge \$5**