



## Dinner Menu

### Appetizers

**French Onion Soup Au Gratin** 14

**Lobster Bisque en Croute** 17

**Classic Caesar Salad** 16

**Fresh Burrata with Roasted Beets** arugula, cherry tomatoes, pistachios, extra virgin olive oil and balsamic vinegar 22

**Bistro Garden Salad** butter lettuce, watercress, artichoke hearts, hearts of palm, cucumber, tomatoes and mushrooms 18

**Iceberg Wedge** chopped bacon, egg, sliced tomatoes and blue cheese dressing 16

**Grilled or Steamed Whole Artichoke** roasted garlic aioli 17

**Maryland Lump Meat Crab Cake** pasilla chile sauce 22

**Home Cured Gravlax** dill sauce and rye toast 19

**Spicy Ahi Tuna Tartar** avocado, ginger, and crispy wontons 21

**Seafood on Ice** Gulf shrimp, Dungeness crab, seasonal oysters, mustard sauce and cocktail sauce 48

**Half Dozen Seasonal Oysters on Ice** mignonette 21



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### Entrées

**Capellini with Fresh Tomato Basil Sauce 23**  
**With Sautéed Chicken 29**

**Wild Mushroom and Asparagus Risotto 28**

**Fettuccine with Turkey Bolognese 28**

**Gluten Free Penne with Chicken** broccoli and pesto sauce 31

**Rigatoni with Greek Sausage** fresh tomatoes, garlic, kalamata olives,  
artichoke hearts and feta cheese 33

**Seafood Linguini Arrabiata** Gulf shrimp, Dungeness crab, scallops, clams and mussels  
in a spicy tomato sauce 37

**Honey Mustard Glazed Atlantic Salmon** rice and assorted grilled vegetables 35

**Broiled Lake Superior Whitefish** panko crust, lemon butter sauce,  
rice and vegetables 37

**Broiled Gulf Prawns** diable mustard sauce, rice and vegetables 39

**Sautéed Calf's Liver with Bacon and Onions** spinach and mashed potatoes 34

**Chicken Piccata** capellini with fresh tomato basil sauce and vegetables 32

**Chicken Curry** mixed rice and assorted condiments 32

**Braised Veal Osso Buco** gremolata and saffron risotto 42

**Filet Mignon** 8 oz., black peppercorn sauce, au gratin potatoes  
and steamed asparagus 47

**Prime New York Steak** 12 oz., garlic herb butter, French fries and sautéed spinach 49

**Roasted Duck a l'Orange** braised sweet red cabbage and wild rice 36

The Bistro Garden reserves the right to refuse service to anyone  
Split entrée charge \$5