



Lunch Menu

Appetizers

French Onion Soup Au Gratin 13

Lobster Bisque en Croute 16

Classic Caesar Salad 15

Bistro Garden Salad butter lettuce, watercress, artichoke hearts, hearts of palm, cucumber, tomatoes and mushrooms 17

Chopped Cucumber Salad tomato, red onion, green bell pepper, kalamata olives and feta cheese 16

Grilled or Steamed Whole Artichoke roasted garlic aioli 16

Home Cured Gravlax dill sauce and rye toast 18

Maryland Lump Meat Crab Cake pasilla chile sauce 22

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

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

From the Pantry

Cold Poached Salmon cucumber salad and sauce verde 30

Honey Mustard Crab and Shrimp Salad butter lettuce, avocado, mango, celery root, green beans and cherry tomatoes 36

The Bistro Garden Cobb Salad iceberg lettuce, chicken, bacon, swiss cheese, roquefort cheese, avocado, hardboiled egg, tomato and house vinaigrette 26

Asian Style Chicken Salad romaine, red cabbage, carrots, toasted almonds, green onions, crispy wontons and sesame dressing 25

Curried Chicken Salad with Papaya and Avocado mixed greens, tomato, hardboiled egg and house vinaigrette 28

Chopped Italian Salad iceberg, salami, chicken, garbanzo beans, tomato, red onion, kalamata olives, pepperoncini, fresh mozzarella cheese and house vinaigrette 27



Lunch Menu

Entrées

Capellini with Fresh Tomato Basil Sauce 23
With Sautéed Chicken 29

Fettuccine with Turkey Bolognese 28

Gluten Free Penne Primavera assorted vegetables and pesto sauce 27

Lemon Chicken Linguini artichokes, mushrooms, asparagus and capers 30

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

Chicken Curry mixed rice and assorted condiments 32

Chicken Paillard arugula, chopped tomatoes, pickled onions, balsamic vinegar, extra virgin olive oil and french fries 30

Sautéed Sand Dabs Meunière mashed potatoes and sautéed spinach 32

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

Petit Filet Mignon 6 oz., black peppercorn sauce, au gratin potatoes and steamed asparagus 43

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