



Bistro Menu

Don't miss

“Restaurant Week—Gay Edition”

Sunday January 15th—Thursday January 19th

Four courses, Twenty-Five Dollars

5% benefits the Jim Toy Community Center

Soups of the Day

Split Pea with Ham	Cup	2 ⁷⁵	Bowl	3 ⁷⁵
Cream of Cauliflower	Cup	2 ⁷⁵	Bowl	3 ⁷⁵
French Onion	Cup	3 ⁷⁵	Bowl	4 ⁷⁵

Salads and Appetizers

Tomato & Avocado Caprese Salad 6⁷⁵

Vine ripened tomato with mozzarella cheese, fresh basil, avocado, and red onion with balsamic reduction and olive oil.

Potato Skins with Chipotle Sour Cream 4⁷⁵

Two large potato shells with real bacon bits, shredded cheddar-jack cheese, and scallion greens. Served with a spicy chipotle sour cream.

Tempura Portabella Fries 4⁷⁵

Julienned portabella caps hand-dipped in a crispy tempura batter. Served with an asian honey-ginger soy sauce.

Black Bean-Corn Baby Quesadillas 5⁷⁵

Two baby quesadillas, one corn and one flour tortilla, filled with boursin cheese and black bean-corn relish. Served with chipotle sour cream.

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Entrees

Include choice of soup or salad

Beef Tenderloin in a Port Reduction 21⁷⁵

Beef tenderloin wrapped in bacon, pan seared and topped with grilled portabella mushroom slices and a port wine reduction served with bacon-horseradish mashers and steamed vegetables.

Stuffed Pork Loin 17⁰⁰

Pork tenderloin stuffed with a cornbread apple-pecan stuffing wrapped in bacon and finished with a bourbon glaze. Served with steamed vegetables and mashed sweet potatoes.

Chicken Skillet Pot Pie 16⁷⁵

Slow roasted chicken breast with carrots, peas, and button mushrooms in a chicken veloute 'sauce baked with a puff pastry shell in Martin's original egg pans! Served with dinner roll.

Shrimp Scampi Florentine 18⁷⁵

Pan-seared butterfly shrimp in a garlic butter and olive oil sauce with plum tomatoes, fresh spinach, and basil pesto. Served over mushroom-parmesan orzo.

Grilled Eggplant with Spaghetti Squash 14⁷⁵

Golden strands of winter spaghetti squash cooked to a buttery tenderness layered with grilled eggplant served on a bed of vegetable marinara (eggplant, mushrooms, squash, and zucchini) topped with fresh romano and a basil chiffonade. Served with a dinner roll.