



DINNER MENU

WED/THURS/SUN • 5PM TO 10PM
FRI & SAT • 5PM TO 11PM

APPETIZERS

SHRIMP COCKTAIL
Chilled Poached Shrimp, Fresh Lemon
& Old Bay Cocktail Sauce
\$15

TRUFFLE FRIES
Parmesan Cheese, Parsley
& Truffle Aioli
\$11

SPINACH & ARTICHOKE DIP
House Tortilla Chips
\$11

CRAB BEIGNETS
Lemon Old Bay Aioli,
Celery Greens & Parsley Salad
\$14

BAKED BURRATA
Tomato Sugo, Herb Crostini
& Basil Micro Greens
\$13

ROASTED MUSHROOM TARTINE
Focaccia, Toasted Walnuts,
Boursin Cheese, Micro Greens
& Balsamic Reduction
\$13

HOUSE MADE BREADS

PARKER HOUSE ROLLS
Seasonal Butter
\$9

FRENCH ONION SOUP
Cheese Crouton, Fresh Herbs
\$8

SOUP DU JOUR
Chef's Daily Inspiration
\$8

SALADS

ADD GRILLED CHICKEN \$7 • ADD BROCHETTE \$22
ADD GRILLED SHRIMP \$12 • ADD SALMON \$24

HOUSE SALAD
Iceberg, Cheddar, Tomato, Cucumbers,
Red Onion & Choice of Dressing
\$10

SPINACH SALAD
Crumbled Goat Cheese, Pickled Shallots,
Tomato Medley, Toasted Walnuts
& Warm Bacon Dressing
\$13

BISTRO WEDGE
Iceberg, Bacon, Tomato Medley,
Pickled Shallots, Blue Cheese Dressing
& Balsamic Reduction
\$11

SINIIKAUNG CAESAR
Romaine, Parmesan Crisp
Rosemary Crouton, Kalamata Olives
House Caesar Dressing
\$13

BISTRO SIDES

ROASTED GARLIC MASHED • \$6
HOUSE FRITTES • \$8
BROCCOLINI • \$6
GRILLED ASPARAGUS • \$12

GRILLED SHRIMP • \$12
BAKED POTATO • \$5
LOADED BAKED POTATO • \$8
½ POUND SNOW CRAB • \$31

MENU CONTINUES ON NEXT PAGE

**Consuming raw or undercooked meat, eggs or seafood may increase your risk of contracting a foodborne illness.
Prices are tax inclusive.



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(continued from previous page)

ENTRÉES

SURF & TURF

Skewers of Beef & Shrimp,
Garlic Mashed Potatoes, Vegetable du Jour
& Blackberry Steak Sauce
\$41

PRIME RIB

10oz. House Cut, Baked Potato
Vegetable Du Jour, Au Jus
\$50

MUSHROOM RAGOUT PAPPARDELLE

Spinach, Tomato Medley
& Pecorino Cheese
\$21

GOAT CHEESE RAVIOLI

Leek, Tomato Medley, Pecorino Cheese
& Basil Micro Greens
\$21

COUNTRY FRIED CHICKEN

Roasted Garlic Mashed Potatoes,
Vegetable du Jour & Country Chicken Gravy
\$27

FISH & CHIPS

Crispy Tempura Walleye,
House Frites, Slaw &
Malt Vinegar Tartar Sauce
\$30

FILET

Roasted Garlic Mashed,
Vegetable du Jour, Polenta Onions
& Pink Peppercorn Chimichurri
\$51

SALMON RISOTTO

Spinach; Roasted Red Peppers,
Artichoke Hearts, Pecorino Cheese
& Lemon Dill Compound Butter
\$31

12OZ NEW YORK STRIP

House Made Steak Fries, Vegetable du Jour,
Blackberry Steak Sauce & Rosemary Butter
\$49

GRILLED LAMB CHOP

Rosemary Polenta, Red Wine Jus,
Vegetable Du Jour & Mint Gremolata
\$45.95

BISTRO BURGER

Sharp Cheddar, Pickled Shallot,
Bacon Jam, Roasted Garlic Aioli,
House Frites & Brioche Bun
\$23

SNOW CRAB

Baked Potato, Vegetable du Jou & Drawn Butter
\$60

DESSERTS

COLOSSAL CHOCOLATE CAKE

Five Layers of Chocolate Cake, Chocolate Ganache, Chocolate Buttercream,
Chantilly Cream, Chocolate Fluer de Sel Twig & Berry Coulis
\$12

SOUS VIDE CRÈME BRULEE

Vanilla Crème Brulee , Whipped Cream, Chocolate Sail Deco & Fresh Berries
\$11

STRAWBERRY S'MORES

Graham Cracker Cookie, Milk Chocolate Cremeux, Strawberry Core,
Toasted Marshmallow Fluff, Berry Coulis, Whipped Cream,
Micro Mint & Strawberry Powder
\$11

CHEESECAKE OF THE MONTH

\$11

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