



## Lunch Menu

### Appetizers

**French Onion Soup Au Gratin** 12

**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

**Gulf Shrimp and Dungeness Crab on Ice** mustard and cocktail sauce 31

**Maryland Lump Meat Crab Cake** pasilla chile sauce 20

**Spicy Ahi Tuna Tartar** avocado, ginger, and crispy wontons 18

**Home Cured Gravlax** dill sauce and rye toast 18

### From the Pantry

**Cold Poached Salmon** cucumber salad and sauce verde 27

**Honey Mustard Crab and Shrimp Salad** butter lettuce, avocado, mango, celery root, green beans and cherry tomatoes 34

**The Bistro Garden Cobb Salad** iceberg lettuce, chicken, bacon, swiss cheese, roquefort cheese, avocado, hardboiled egg and tomato 25

**Asian Style Chicken Salad** romaine, red cabbage, carrots, toasted almonds, green onions, crispy wontons and sesame dressing 23

**Curried Chicken Salad with Papaya and Avocado** mixed greens, tomato and hardboiled egg 27

**Blackened Filet Mignon Salad** romaine, red cabbage, asparagus, tomato, roasted beets, goat cheese and crispy shallots 32



## Lunch Menu

### Entrées

**Capellini with Fresh Tomato Basil Sauce** 21  
**With Sautéed Chicken** 26

**Artichoke and Cheese Ravioli** pesto sauce, spinach, crispy artichokes and cherry tomatoes 27

**Fettuccine with Turkey Bolognese** 26

**Rigatoni with Crumbled Italian Sausage** mushrooms, broccoli, and spinach, in a light parmesan cream sauce 26

**Seafood Linguini Arrabiata** Gulf shrimp, Dungeness crab, scallops, clams and mussels in a spicy tomato sauce 34

**Chicken Curry** mixed rice and assorted condiments 28

**Chicken Piccata** capellini with fresh tomato basil sauce and vegetables 28

**Sautéed Sand Dabs Meunière** mashed potatoes and sautéed spinach 28

**Broiled Lake Superior Whitefish** panko crust, lemon butter sauce, rice and vegetables 33

**Petit Filet Mignon** 6 oz., black peppercorn sauce, au gratin potatoes and steamed asparagus 42

**Fresh Ground Turkey Burger on Brioche Bun** Swiss cheese, caramelized onions, butter lettuce, avocado and whole grain mustard sauce. Choice of sweet potato fries or fresh fruit 24

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