



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 21

Spicy Ahi Tuna Tartar avocado, ginger, and crispy wontons 20

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 28

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 24

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 22
With Sautéed Chicken 28

Fettuccine with Turkey Bolognese 28

Gluten Free Penne with Chicken broccoli, pesto sauce 30

Rigatoni with Greek Sausage fresh tomatoes, garlic, kalamata olives,
artichoke hearts and feta cheese 32

Seafood Linguini Arrabiata Gulf shrimp, Dungeness crab, scallops, clams and mussels
in a spicy tomato sauce 36

Chicken Curry mixed rice and assorted condiments 30

Gia's Chicken Quesadilla jack cheese, green chiles, onions, spinach, sour cream,
pico de gallo and guacamole 26

Sautéed Sand Dabs Meunière mashed potatoes and sautéed spinach 30

Broiled Lake Superior Whitefish panko crust, lemon butter sauce,
rice and vegetables 35

Swiss Bratwurst crispy onions, sauerkraut, mashed potatoes, assorted mustards 34

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