



DINNER

SERVED 4:00pm-9:00pm

Bread crafted to perfection by our Pastry Chef

Gluten Free Bread Available

APPETIZERS

RHODE ISLAND CALAMARI 14

Banana Peppers, Sweet Chili Sauce. Tartar Sauce.

SPINACH AND ARTICHOKE DIP 12

Toasted Baguette.

MOULES FRITES 24

Mussels with Garlic, White Wine, Herbed Butter Sauce, Served with French Fries, Sliced Baguette.

JUMBO LUMP CRABCAKES 17

CHEESE AND CHARCUTERIE BOARD 24

Chef Selection Cornichon, Grapes, Strawberries, Humboldt Fog Goat Cheese, Prosciutto, Gouda Cheese, Gruyere Cheese, Toasted Baguette.

ESCARGOT EN PERSILLADE 15

Garlic Herb Butter, Grilled baguette.

PARMESAN TRUFFLE FRIES 12

HOMEMADE HUMUS 12.00

Pita Bread

SALADS

Add grilled Chicken \$7

Add 4 Herb Garlic Jumbo Shrimp \$6

Add Grilled Salmon \$9

BISTRO SALAD 15

Cherry Tomatoes, Cucumber, Red Onions, Feta Cheese, House Made Lemon Vinaigrette.



CEASAR SALAD 14

Homemade Creamy Caesar Dressing, Romaine, Shaved Parmesan, Fresh Baked Croutons.

CAPRESE SALAD 19

Fresh Mozzarella, Balsamic, Pesto, Heirloom Tomatoes, Fresh Basil



COBB SALAD 21

Grilled Chicken, Romaine, Cherry Tomatoes, Bacon, Hard Boiled Eggs, Ham, Avocado Slices, Cheese.

BISTRO SELECTION

PENNE PESTO CHICKEN PASTA 21

Creamy Pesto Sauce, Cherry Tomatoes, Asiago Cheese. Toasted Baguette.

LOBSTER RAVIOLI 29

White Wine-Red Creamy Sauce. Toasted Baguette.

ATLANTIC SALMON 28

Lemon Sauce, Wild Rice, Thick Cut Chargrilled Vegetables.

MAHI- MAHI 28

Beurre Blanc, Served with Wild Rice and Seasonal Grilled Asparagus.

DUCK CONFIT 39

Duck Leg confit, Demi-Glace Sauce, Au-Gratin Potatoes, Thick cut Vegetables.

PRIME RIBEYE 45

14 Oz, Au poivre Sauce, Au- Gratin Potatoes, Seasonal Chargrilled Vegetables.

Add 4 Herb Garlic Jumbo shirmp \$6

FISH AND CHIPS 22

Shiner Bock Tempura Battered Cod. Pommes Frites

ROASTED RACK OF LAMB 35

4 New Zealand chops, Provence herbs, Au- Gratin Potatoes and Sauteed spinach

SIDES

SEASONAL THICK CUT VEGETABLES 7

GRILLED ASPARAGUS 7

WILD RICE 4

FRENCH FRIES 4

SWEET POTATO FRIES 6

SIDE BISTRO SALAD 7

SIDE CEASAR SALAD 7

CUP FRESH SEASONAL FRUIT 4

TOMATO BASIL SOUP BOWL 9 / CUP 6

FRENCH ONION SOUP 9/ CUP 6

PANINIS AND SANDWICHES

Served with French Fries.
Sub Sweet Potato Fries \$3
Sub House or Ceasar Salad \$3

CHICKEN & BRIE PANINI 16

Brie Cheese Spread, Grilled Chicken, Arugula, Drunk Cranberry Sauce, Fresh Baked Ciabatta

FRENCH DIP 18

Roasted Beef, Gruyere, Horseradish aioli, Toasted Baguette, Au jus Sauce.

TURKEY PANINI 16

Smoked Turkey, Dijon Mustard, Gruyere Cheese, Tomato On Cranberry Pecan Bread

TOMATO MOZARELLA PANINI 16

Fresh Mozzarella, Homemade Ciabatta, Pesto, Balsamic, Sliced Tomatoes

GRESIA'S CHICKEN SANDWICH 15

Grilled Chicken, LT, Pepper Jack Cheese, Bacon, Hass Avocado on Fresh Brioche Bun.

HOMEMADE CHICKEN SALAD 14

Served on Homemade Brioche Challah

BEEF TENDERLOIN SANDWICH 16

Black Pepper Brioche Bread, Gruyere Cheese, Caramelized Onions, Balsamic Glaze. French Fries

CLASSIC BURGER 18

8 oz, Texas CAB Sharp Cheddar, LT, Sriracha Mayo, Thick Applewood Smoked Bacon, Scratch made Brioche Bun.

FRENCHIE BURGER 18

8 Oz Texas CAB Patty, Brie, Crispy shallots, Mushrooms, dijonnaise.

LAMB BURGER 19

8 Oz. New Zealand Lamb, Creamy Goat Cheese, Lettuce, Tomato, Crispy Shallots, Tzatziki Sauce, Homemade Brioche.