



APPETIZERS

RHODE ISLAND CALAMARI 15

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 16

Garlic Herb Butter, Puff pastry
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.

DINNER

BISTRO SELECTION

PENNE PESTO CHICKEN PASTA 23

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

LOBSTER RAVIOLI 32

White Wine-Red Creamy Sauce.
Toasted Baguette.

ATLANTIC SALMON 30

Lemon Sauce, Wild Rice, Thick Cut
Chargrilled Vegetables.

MAHI- MAHI 31

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

DUCK CONFIT 41

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

PRIME RIBEYE 48

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

Add 4 Herb Garlic Jumbo shrimp
\$6

FISH AND CHIPS 23

Shiner Bock Tempura Battered
Cod. Pommes Frites

ROASTED RACK OF LAMB 35

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



AFTER DINNER DESSERTS

French beignets
coffee anglaise \$10

Strawberry cream cheese Crepe
\$15

Nutella Banana crepe \$15

KIDS MENU

Kids Mac and cheese \$8
sctract made

Ckichen tenders/French fries \$9

Kids cheeseburger/French fries \$9

Grilled cheese/side fruit \$9

PANINIS AND SANDWICHES

Served with French Fries.
Sub Sweet Potato Fries \$4
House or Ceasar Salad \$3
Sub Truffle fries \$6

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 15

Served on Homemade Brioche
Challah

BEEF TENDERLOIN SANDWICH 17

Black Pepper Brioche Bread,
Gruyere Cheese, Tomato
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.

Gluten Free Bread
Available

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 6
TOMATO BASIL SOUP BOWL 9 / CUP 6
FRENCH ONION SOUP BOWL,PUFF PASTRY 11
CUP 7