

APPETIZERS

TOMATO BASIL SOUP

Bowl \$10/ cup \$6

FRENCH ONION SOUP

Bowl, puff pastry \$12/ cup \$7

JUMBO LUMP CRABCAKES 17

Spicy sriracha, Arugula

SPINACH AND ARTICHOKE DIP 13

Toasted Baguette, Crostini

RHODE ISLAND CALAMARI 16

Banana Peppers, Sweet Chili Sauce, Tartar Sauce.

MUSSELS 25

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

CAPRESE FLATBREAD 17

Pesto, Fresh Garlic, Fresh Mozzarella, Tomato, Balsamic Reduction

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

SALADS

Add grilled chicken \$8
4 Garlic Jumbo shrimp \$9
Grilled salmon \$10

BISTRO SALAD 15

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

CEASAR SALAD 15

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

CAPRESE SALAD 18

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

ROASTED RACK OF LAMB 36

4 New Zealand chops, Provence herbs, Peppercorn sauce, Mashed Potatoes, Sauteed spinach

PENNE PESTO CHICKEN PASTA 24

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

LOBSTER RAVIOLI 33

White Wine-Red Creamy Sauce. Toasted Baguette.

ATLANTIC SALMON 31

Lemon Sauce, Risotto, Thick Cut Chargrilled Vegetables.

MAHI- MAHI 32

Beurre Blanc, Risotto, Seasonal Grilled Asparagus.

DUCK CONFIT 41

Duck Leg confit, Demi-Glace. Garlic Mashed Potatoes, Seasonal Chargrilled Vegetables.

PRIME RIBEYE 48

14 Oz, Au poivre Sauce, Mashed Potatoes, Seasonal Chargrilled Vegetables.

Add 4 Herb Garlic Jumbo shrimp \$9

FISH AND CHIPS 24

Shiner Bock Tempura Battered Cod. Steak Fries

AFTER DINNER DESSERTS

French beignets, coffee anglaise \$10

Strawberry Romanoff Crepe \$15
Nutella Banana crepe \$15

KIDS MENU

Kids Mac and cheese \$9
scratch made

Chicken tenders/French fries \$9

Kids cheeseburger/French fries \$9

Grilled cheese/side fruit \$ 9

PANINIS AND SANDWICHES

Served with French Fries.
Gluten free bread available
Sweet potato fries \$4
Truffle fries \$6

CHICKEN & BRIE PANINI 16

Brie Cheese Spread, Grilled Chicken, Arugula, Drunk Cranberry Sauce.

FRENCH DIP 18

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

TURKEY PANINI 16

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

TOMATO MOZARELLA PANINI 16

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

GRESIA'S CHICKEN SANDWICH 18

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

HOMEMADE CHICKEN SALAD 15

Lettuce, tomato

RIBEYE SANDWICH 19

Gruyere Cheese, Tomato Caramelized Onions, Balsamic Glaze. Black pepper brioche

CLASSIC BURGER 18

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

FRENCHIE BURGER 19

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.

SIDES

SEASONAL THICK CUT VEGETABLES 6

GARLIC MASHED POTATOES 7

LOBSTER MAC AND CHEESE 14

GRILLED ASPARAGUS 6

LOBSTER RISOTTO 14

STEAK FRIES 4

SWEET POTATO FRIES 6

SIDE BISTRO SALAD 7

SIDE CEASAR SALAD 7

CUP FRESH SEASONAL FRUIT 6

A 20% Gratuity will be added to parties of 8 or more