

Other Side Bistro

Starters

<u>Fried Green Tomatoes</u>		\$ 8
Thick slices, crispy fried served with a horseradish & roasted garlic aioli.		
<u>Stuffed Artichoke Bottoms</u>		\$ 10
Filled with goat cheese, spinach, roasted tomatoes & quinoa, with sundried tomato coulis.		
<u>Escargot</u>		\$ 12
Tender escargot baked in garlic herb butter, served with crustinis		
<u>Crispy Thai Calamari</u>		\$ 11
Crispy fried tossed with sweet chili sauce.		
<u>Crab Cakes</u>	Half \$ 9	\$ 13
Loaded crab cakes topped with crispy onion straws drizzled with creole mustard.		
<u>Mussels</u>	Half \$ 8	\$ 12
White wine, garlic, shallots, oven roasted tomatoes & butter, served with crustinis.		

Soups

<u>Baked Five Onion</u>		Crock	\$ 7
Five varieties braised in vegetable stock, topped with swiss.			
<u>Soup of the Day</u>	Cup	\$ 3	Bowl \$ 6
Made fresh daily			

Salads

Add Chicken \$ 5 / Add Mahi \$ 8 / Add Shrimp \$ 9

<u>House Made Mozzarella & Tomato</u>		\$ 9
House made mozzarella, layered with ripe tomatoes, with balsamic vinaigrette.		
<u>Roasted Beet Salad</u>		\$ 10
Golden beets, goat cheese & candied pecans over greens tossed in house vinaigrette.		
<u>Caesar</u>		\$ 7
Romaine hearts in our Caesar dressing, croutons, & shaved parmesan.		
<u>Blue Cheese Chopped Salad</u>		\$ 8
Iceberg, tomatoes, red onion & bacon topped with blue cheese dressing.		
<u>Bistro Salad</u>		\$ 8
Mixed greens, heart of palm, tomatoes, red onion & avocado tossed in house vinaigrette.		

Other Side Bistro

Entrees

<u>Steak Au Poivre*</u>		\$25
Seared NY strip steak with brandy peppercorn sauce & house cut shoe string fries.		
<u>Grilled Ginger Orange Glazed Shrimp</u>	Half \$19	\$27
Large shrimp served with black rice, sautéed spinach & ginger citrus pan sauce.		
<u>Crispy Skin Salmon*</u>		\$23
Served with siracha beurre blanc, black rice & sautéed spinach.		
<u>Blackened Skin-on Snapper</u>		\$25
Served with caper sundried tomato beurre blanc, jasmine rice & daily vegetable.		
<u>Sautéed Chicken Breast</u>	Half \$14	\$19
Sautéed with tomato, mushroom, garlic & shallot wine sauce, over pasta.		
<u>Tenderloin Filet Medallions*</u>	Half \$20	\$28
Two grilled filet medallions, with anna potatoes, sautéed spinach & red wine demi.		
<u>Seared Scallops*</u>	Half \$22	\$30
Seared scallops with lemon beurre blanc, quinoa & daily vegetable.		
<u>Braised Short Rib & Mushroom Risotto</u>	Half \$17	\$24
Braised short rib, red wine demi, with mushroom risotto & sautéed spinach.		
<u>Grilled Pork Tenderloin Medallions*</u>	Half \$16	\$24
Glazed with bourbon & brown sugar, daily vegetable, & pecan mashed sweet potatoes.		
<u>Seafood Pasta</u>	Half \$20	\$28
Shrimp, scallop, mussels & fish in a spicy tomato broth served over pasta.		
<u>Cabernet Glazed Meat Loaf</u>	Half \$14	\$19
Grilled then coated with red wine demi, served with mashed potatoes & daily vegetable.		
<u>Seared Tenderloin Tips*</u>	Half \$15	\$20
Topped with mushroom demi & blue cheese crumbles served with mashed potatoes.		

Ask about our nightly dinner features as well as our vegan or gluten free items.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness