

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, blue 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.		

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Entrees

<u>Steak Au Poivre*</u>		\$26
Seared NY strip steak with brandy peppercorn sauce & house cut shoe string fries.		
<u>Grilled Ginger Orange Glazed Shrimp</u>	Half \$20	\$28
Large shrimp served with black rice, sautéed spinach & ginger citrus pan sauce.		
<u>Crispy Skin Salmon*</u>		\$25
Served with siracha beurre blanc, black rice & sautéed spinach.		
<u>Blackened Mahi</u>		\$25
Served with lemon beurre blanc, rice pilaf & 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 \$21	\$29
Two grilled filet medallions, with anna potatoes, sautéed spinach & red wine demi.		
<u>Seared Scallops*</u>	Half \$23	\$32
Seared scallops with lemon beurre blanc, quinoa & daily vegetable.		
<u>Lobster & Shrimp Fettucini</u>		\$30
Lobster & rock shrimp in lemon cream sauce with tomatoes & Spinach		
<u>Braised Short Rib & Mushroom Risotto</u>	Half \$18	\$25
Braised short rib, red wine demi, with mushroom risotto & sautéed spinach.		
<u>Balsamic Demi Glazed Pork Medallions*</u>	Half \$16	\$24
Glazed with balsamic reduction & demi glace, daily vegetable, & cous cous		
<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.		
<u>Vegan Plate</u>		\$18
Quinoa, black. rice ,grilled green tomatoes, carrots, roasted beets & sautéed spinach.		

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