

SEASONING BISTRO DINNER

Small Plates

Soup- made from scratch, ask about daily selections Cup \$4/ Bowl \$6

Bread & Butter- challah rolls, baguette, sweet and savory butters \$7

Sweet Potato Fries- chipotle ranch \$5

Fried Mushrooms- hand breaded, parmesan & herbs, choice of horseradish or chipotle ranch \$7.5

Stuffed Portabella- cream cheese, mozzarella, parmesan, Italian sausage, fresh herbs \$8.5

Frog Legs- breaded and fried frog legs, buffalo, blue cheese, celery \$12

Salads

Bistro Salad- greens, artichokes, tomato, red onion, roasted pepper, parmesan, mozzarella, crouton, red wine vinaigrette Sm \$4.5/ Lg \$8.5

Caesar Salad- romaine, crouton, parmesan, caesar Sm \$4/ Lg \$8 *

Blue Salad- greens, bacon, tomato, red onion, crouton, blue cheese Sm \$5/ Lg \$9 Add Buffalo \$.25

Santa Fe Salad- greens, black bean and corn salsa, cheddar, corn tortilla strips, chipotle ranch
Sm \$4/ Lg \$7.5

Dressings: Red Wine Vinaigrette, Honey Mustard, Ranch, Blue Cheese, 1000 Island, French

Extras

Grilled Chicken \$3.5

Grilled Portabella \$4

Garlic Shrimp \$6.5

Ribeye Steak \$8.5

Extra Dressing/ Sauce /Butter/ Sour Cream \$.25 ea

Extra Sweet or Savory Butter/ Blue Cheese Crumbles \$1 ea

House Rolls \$1 ea

Drinks

Coke, Diet Coke, Pepsi, Diet Pepsi, Dr Pepper, Mt Dew, 7UP,
Pink Lemonade, House Brewed Tea, Coffee \$2