**APPETIZERS**

**SMOKED SALMON PLATE**
$11.20

**CHOICE OF SOUP OF THE DAY**

**HOUSE SALAD**
A selection of mixed greens, served with carrots, artichoke hearts, olives, onions, tomatoes and sliced European cucumbers

**Dressings**
Honey Balsamic, French, Herbed Italian, Blue cheese, Russian, Lemon Thyme Vinaigrette.

**LIGHT ENTRÉE**

**SALMON SALAD**
Flaked Sockeye salmon, poached and tossed in a whole grain mustard Aioli, finished with a red onion & radish salad.

**CASUAL CORNER**

**GRILLED ANGUS BURGER**
Served with bacon, lettuce & tomato on fresh soft roll with home fries, and your choice of American or Swiss cheese.

**PASTA YOUR WAY**
Blanched angel hair pasta or baby shells, finished with your choice of marinara, vodka, or butter cheese & garlic sauce.

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**Hot Entrées**

**Baked Dijon Salmon**
A boneless salmon filet, rubbed in a dijon honey glaze, dusted in panko crumbs, seared, baked and finished with a pecan parsley drizzle.

**Sundried Tomato Veal**
Tender medallions of veal, dusted in sundried tomato infused breadcrumbs & herbs, sautéed golden and finished with a tomato, caper, butter sauce.

**Gruyère Sirloin Florentine (GF)**
An Boz chairman’s sirloin, pan seared to your liking, and finished with sautéed onions, spinach, and Gruyère cheese.

**Shrimp Linguini Alfredo**
Baby shrimp sautéed and tossed with blanched linguini and bathed in a creamy béchamel sauce.

**Grilled Cranberry Chicken**
Your choice of leg & thigh or breast, marinated in orange and molasses, grilled and finished with a refreshing cranberry tangerine salsa.

**Filet Mignon Carta (LS) (GF)**
A thin sliced beef tenderloin, grilled medium rare, served chilled and topped with a summer mixed green salad with a citrus & roasted garlic dressing.

**Scallops Mojito (GF)**
Large diver scallops, marinated, grilled and finished with mojo soaked grilled peaches and slab bacon.

**Mediterranean Lamb (LS) (GF)**
A New Zealand boneless lamb loin, bathed in oregano, thyme and olive oil, grilled to your liking and simply finished with a cucumber mint salsa.

Smaller portions available where possible upon request.

*If you have a food allergy, please alert your server, or the dining room manager.*

(LS) connotes a low sodium preparation, (GF) Gluten Free Preparation

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**Chef’s Special**

Please ask your server for Tonight’s Chef’s special

**Starches**

Mashed Sweet Potato, Baked Sweet Potato, Mashed Potato
Baked Potato, Rice Pilaf, Baby Shells, Linguini,
Waffle Sweet Fries, Wedge Fries

**Vegetables**

Asparagus, Creamed or Steamed Spinach, Buttered Carrots, Vegetable du jour

Choice of any two
**Wines by the Glass**
$6.90

**Whites**
- Callaway Chardonnay
- Cavit Pinot grigio
- Rex Goliath Sauvignon Blanc

**Reds**
- Callaway Cabernet Sauvignon
- Callaway Merlot
- Woodbridge Zinfandel
- Woodbridge Pinot Noir

**BISTRO**

1. A small bar, tavern, or nightclub.
2. A small, informal restaurant serving wine.

**Word History:** According to a popular story, *bistro* came into existence as a French word when Russian soldiers entered Parisian restaurants and cafes after the fall of Napoleon in 1815 shouting “bystro, bystro” Russian for “quickly, quickly”. Bistros seem to have been named not for the desire for quick service but possibly for a commodity to be found in at least some of them, “raw spirits, rotgut”. Another possibility is that the word *bistro* comes from the dialectic word *bistrod* “young cowherd”. In standard French the term may have come to mean “wine merchant’s helper” and then “an establishment selling wine”.

*American Heritage Dictionary*