

THE BISTRO

APPETIZERS

SMOKED SALMON PLATE

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF,
OR YOUR SERVER

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, RASPBERRY VINAIGRETTE, HERBED ITALIAN, BLUE CHEESE,
RUSSIAN, LEMON THYME VINAIGRETTE.

COLD ENTRÉE

POACHED SALMON FILET

SERVED WITH SLICED RED ONIONS, ASPARAGUS, CHERRY TOMATOES & A SIDE OF
YOUR CHOICE OF DRESSING.

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

TURKEY CLUB

THIN SLICED TURKEY BREAST, LAYERED ON YOUR CHOICE OF WHITE OR WHEAT TOAST,
WITH BACON, LETTUCE, TOMATO, SWISS CHEESE AND A SWEET CRANBERRY MAYO.

COBB SALAD

A VARIETY OF MIXED GREENS TOPPED WITH CHICKEN, BACON, AVOCADO, BLUE CHEESE
HARD COOKED EGGS, TOMATOES AND YOUR CHOICE OF DRESSING.

HOT ENTRÉES

STUFFED MUSHROOMS

LARGE MUSHROOM CAPS, FILLED WITH CRAB MEAT, SHALLOTS & LEEKS, BAKED WITH BUTTER
AND SERVED WITH CREAMY MASHED POTATOES.

SIMPLY SALMON

A BONELESS FILET OF SALMON, LIGHTLY SEASONED, GRILLED AND FINISHED WITH LEMON
BUTTER AND BOILED GOLDEN BLISS POTATOES.

WHOLE FLOUNDER

A BISTRO CLASSIC, SKINLESS BONE IN FLOUNDER, SEASONED, BROILED, AND SERVED
WITH A SAVORY RICE PILAF.

OSBORN STIR FRY

ANY COMBINATION OF CHICKEN, BEEF OR SHRIMP, STIR FRIED WITH AN ARRAY OF VEGETABLES,
SOY AND TERIYAKI SAUCES, SERVED WITH WHITE STICKY RICE AND A SPRING ROLL.

RACK OF LAMB

NEW ZEALAND LAMB RACK, GRILLED TO YOUR DESIRE, AND FINISHED WITH AN
OLIVE TAPENADE, MINT SAUCE AND HASH BROWN POTATOES.

GRILLED CHICKEN

YOUR CHOICE OF LEG & THIGH OR FRENCH BREAST, GRILLED AND DRIZZLED WITH
TRUFFLE SCENTED HONEY, SERVED WITH MASHED SWEET POTATOES.

PASTA YOUR WAY

BLANCHED ANGEL HAIR PASTA TOSSED WITH YOUR CHOICE OF EITHER GARLIC & OIL,
MARINARA SAUCE OR PINK VODKA SAUCE.

SIRLOIN STEAK

A 6 TO 8 OZ AGED SIRLOIN STEAK, GRILLED AS YOU LIKE, AND TOPPED WITH
SAUTÉED MUSHROOMS & ONIONS, A BRANDY SAUCE, AND WHIPPED POTATOES.

VEGETABLES

SAUTÉED FRENCH BEANS
SAUTÉED SPINACH
BUTTERED CARROTS
EARLY FLORIDA CORN
ORANGE HONEY BEETS

CHOICE OF ANY TWO

NIGHTLY SPECIALS

MONDAY

CHICKEN
DU JOUR

WEDNESDAY

PASTA
DU JOUR

FRIDAY

FRESH
CATCH

TUESDAY

BEEF
DU JOUR

THURSDAY

CHEF'S
SPECIAL

SATURDAY

CHEFS
COICE

**WINES BY THE GLASS
\$6.00**

WHITES

CALLAWAY CHARDONNAY

FOLONARI PINOT GRIGIO

REDS

CALLAWAY CABERNET SAUVIGNON

CALLAWAY MERLOT

WOODBRIDGE ZINFANDEL

PARDUCI 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 *BISTRAUD* “YOUNG COWHERD”. IN STANDARD FRENCH THE TERM MAY HAVE COME TO MEAN “WINE MERCHANT’S HELPER” AND THEN “AN ESTABLISHMENT SELLING WINE”.

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