



## Appetizers

### BC Bistro Onion Soup

Baked in an onion cup with Gruyere cheese on top of a fresh crouton. 7

### Venetian Seafood Cocktail

Jumbo lump crab and gulf shrimp on top of tomato bruschetta. Served in a chilled martini glass. 14

### Portabella Capo Demote

Grilled then topped with Gorgonzola cheese, roasted peppers, and pine nuts and drizzle with balsamic vinaigrette. 9

### Caesar Salad

Romaine lettuce tossed with our house made Caesar dressing, croutons and parmesan cheese. 6 with grilled chicken or shrimp. 14

### Grilled Prawn Salad

Prawns marinated in garlic, lemon juice, and olive oil, served over mixed greens, tomatoes, tossed with avocado basil vinaigrette dressing. 16

### Doubletree Chicken Breast

Semi boneless skin-on breast of chicken sautéed with olive oil, leeks, mushrooms, garlic, rosemary, and chardonnay wine sauce. 18

### Grilled Vegetables Fettuccine

Locally grown sweet peppers, squashes, and portabella mushroom sautéed with plum tomatoes, and garlic tossed with fettuccini pasta and parmesan cheese sauce. 18

### North Atlantic Sword Fish

Sword fish steak grilled to perfection glazed with fresh basil pesto, served with a shallot, saffron cream sauce. 25

### Tandoori Chicken

Lettuce wraps oven roasted tandoori chicken breast wrapped in green, leaf lettuce with sand Julian vegetables. bound with a curried aioli. 8

### Zucchini Napoleon

Lightly breaded zucchini layered with fresh mozzarella, tomato, prosciutto, and portabella, with vodka dill cream sauce. 8

### Thai Chicken Lollipops

Marinated then grilled, served with a shoyu ginger glaze. 9

### BC Bistro Salad

Field greens tossed with toasted pecans, sundried cherries, Gorgonzola cheese, and balsamic vinaigrette. 7

### Chopped Salad

Mixed greens topped with roasted chicken, bacon, tomato, hard boiled egg, avocado, Swiss and Gorgonzola cheese and your choice of dressing. 14

### Seared Pork Tenderloin

Encrusted with caraway seed and Dijon mustard, pan seared. served on a bed of roasted sweet peppers and caramelized onions with a red wine demi glace. 21

### Filet Mignon Brandon

Grilled with caramelized Spanish onions, Roquefort butter, with bordelaise sauce. 28

### Shrimp Milanese

Marinated with olive oil, garlic, and fresh herbs and roasted with parmesan cheese, served over creamy tomato risotto. 24

### Garlic Prawns

Sautéed with garlic, butter; and olive oil with fresh herbs and mushrooms, served over freshly toasted crostini bread. 10

### BC Bistro Sliders

Three mini veal patties stuffed with spinach, feta cheese, and sundried tomatoes, served with gardener vegetables. 12

### Shrimp in Rice Paper

Flash seared gulf shrimp, served on grilled pineapple with plum sauce. 13

### Grilled Steak Salad

Filet mignon medallions, served on top of mixed greens, Feta cheese, artichoke hearts, tomato, kalamata olives, and toasted pine nuts, tossed in a basil vinaigrette. 16

### Salmon Salad

Salmon seasoned with Cajun and grilled served over arugula salad, topped with tomato, cucumber, hearts of palm, and lemon vinaigrette dressing. 15

### Salmon Provencal

Sautéed with artichoke hearts, mushrooms, plum tomatoes, fresh basil, and kalamata olives in a light white wine sauce. 22

### Shrimp and Scallops ala Monte

Sautéed in a light garlic butter with fresh spinach and mushrooms. reduced with cream and white wine served over penne pasta. 25

### Black Angus N. Y. Strip Steak

Grilled to your liking, served with caramelized mushrooms and roasted garlic in a port wine demi-glace. 27

## The Bistro Salads

## Chef's Specialties