BISTRO EIGHTY ATES

GF = GLUTEN FREE

APPETIZERS

BONELESS CHICKEN TENDERLOINS *OR* BONE-IN JUMBO WINGS
BREADED BONELESS TENDERLOINS OR BONE-IN DEEP FRIED & TOSSED IN CHOICE OF SAUCE:
BALSAMIC HONEY & ROASTED GARLIC; CLASSIC BUFFALO; MAI TAI GLAZE; MAPLE BACON BOURBON **18.99**

JUMBO BUFFALO CHICKEN & BLEU CHEESE RANGOONS
DEEP-FRIED WONTON WRAPPERS FILLED WITH MARINATED CHAR-GRILLED CHICKEN
& BLEU CHEESE FILLING, WITH BLEU CHEESE DIPPING SAUCE **15.99**

BISTRO NACHOS
HOUSE FRIED, TORTILLA CHIPS LAYERED WITH CHEDDAR CHEESE, JALAPEÑOS, OLIVES, CORN,
BLACK BEANS, FRESH PICO, CHIFFONADE LETTUCE, LIME CRÈME FRAICHE AND GUACAMOLE **14.99**
ADD BISTRO CHILI +$5.99

FRIED GOAT CHEESE
FRESH GOAT CHEESE BLENDED WITH GARLIC AND HERBS, PANKO BREADED AND DEEP FRIED.
SERVED WITH CROSTINI AND HONEY DRIZZLE **17.99**

MEDITERRANEAN LAMB LOLLIPOPS
MARINATED CHAR GRILLED LAMB LOIN POPS, SERVED OVER HERBED WILD RICE AND QUINOA
WITH CHOPPED GREEK OLIVES, FETA AND BALSAMIC **22.99**

MAI TAI SKEWERS
TENDER BEEF AND CHICKEN GRILLED AND FINISHED WITH A DARK RUM
PINEAPPLE CHERRY GLAZE SERVED WITH GRILLED PINEAPPLE **20.99**

RHODE ISLAND CALAMARI
CRISPY FRIED RINGS AND TENTACLES, TOSSED WITH ROASTED GRAPE TOMATO,
BANANA PEPPERS AND GARLIC **18.99**

MAPLE BACON SCALLOPS
COLOSSAL DIVER SCALLOPS PAN SEARED AND SERVED ON TOAST POINTS
WITH MAPLE BACON AIOLI AND PULVERIZED BACON **19.99**

JACK DANIELS STRIPS
CRISPY PANKO FRIED MARINATED CHICKEN TOSSED WITH OUR JACK DANIELS
GLAZE AND TOPPED WITH TOASTED SESAME **19.99**

SPINACH ARTICHOKE DIP
CREAMY ARTICHOKE DIP, BABY SPINACH, MOZZARELLA, TRUFFLE & PARMESAN
SERVED HOT AND ACCOMPANIED WITH HOUSE FRIED CHIPS **18.99**

BISTRO FRIED PICKLES
GOLDEN CRISPY DILL PICKLE CHIPS TOSSED IN WHITE TRUFFLE OIL,
GRATED PARMESAN AND SERVED WITH HERB TRUFFLE AIOLI **17.99**

BISTRO BRUSSELS
ROASTED BRUSSELS, PAN FLASHED WITH BACON, AND CARAMELIZED ONIONS,
TOPPED WITH MAPLE BACON AIOLI AND PULVERIZED BACON **18.99**

SMALL BITES 10.99

BRISKET BITES
CHOPPED SMOKED BRISKET, CHEDDAR CHEESE & CARAMELIZED ONIONS IN A CRISPY EGG ROLL WRAP

ZEPPOLI
DEEP FRIED TENDER POCKETS OF FLUFFY, HOUSE PIZZA DOUGH, TOSSED WITH
GARLIC BUTTER AND PARMESAN CHEESE AND SERVED WITH MARINARA SAUCE

MAPLE BOURBON SHRIMP
SAUTÉED TIGER SHRIMP TOSSED IN A SWEET MAPLE BOURBON GLAZE

SOUTHWEST LETTUCE WRAPS GF
CRISPY ROMAINE LEAF PACKED WITH GRILLED CHICKEN, CORN,
BLACK BEANS, PICO DE GALLO, FRESH CILANTRO AND CHIPOTLE RANCH

BREADED MOZZARELLA
HOUSE CUT, DEEP FRIED AND SERVED WITH SPICY MARINARA SAUCE

PRETZEL STICKS
BAVARIAN STYLE PRETZEL STICKS SERVED HOT WITH GUINESS CHEESE FONDUE

HARVEST CROSTINI
GARLIC CROSTINI TOPPED WITH GOAT CHEESE AND
CRANBERRY-ORANGE COMPOTE

SOUPS

ONION SOUP GRATINÉE
CARAMELIZED ONIONS IN A RED WINE BEEF BROTH TOPPED
WITH FRENCH BREAD CROUTON & SWISS **8.99**

NEW ENGLAND CLAM CHOWDER
OUR FAMOUS HOMEMADE CREAMY NEW ENGLAND CHOWDER LOADED WITH
CLAMS & POTATOES **7.99**

LOBSTER BISQUE
SLOW COOKED LOBSTER STOCK BLENDED WITH JUST THE RIGHT AMOUNT OF
LOBSTER MEAT AND CREAM SHERRY **9.99**

BISTRO BAJA CHILI GF
BOWL OF STEAMING BEEF CHILI, WITH BEANS AND THE PERFECT AMOUNT OF
HEAT TOPPED WITH MELTED CHEDDAR AND SCALLIONS **8.99**

SALADS

ADD: CHICKEN +6.99 STEAK TIPS +12.99 SALMON +13.99 SHRIMP +11.99

GARDEN SALAD GF
CHERRY TOMATOES, CUCUMBERS, PEPPERONCINI PEPPERS, BERMUDA ONIONS,
OLIVES, SHREDDED CARROTS & CROUTONS ATOP ROMAINE & MIXED FIELD GREENS,
SERVED WITH YOUR CHOICE OF DRESSING ON THE SIDE **7.99**

CLASSIC CAESAR
A DELICIOUS BLEND OF CRISP ROMAINE, SHAVED PARMESAN & MULTI-GRAIN
CROUTONS TOSSED IN OUR HOUSE CAESAR DRESSING, WITH OR WITHOUT ANCHOVIES
REGULAR 8.99 | LARGE 11.99

ROMAINE WEDGE
CRISP APPLEWOOD-SMOKED BACON, DICED TOMATOES, CUCUMBERS, RED ONIONS,
BLEU CHEESE CRUMBLES & CRISPY FRIED RICE NOODLES ATOP A HEART OF ROMAINE
WEDGE, SERVED WITH A SIDE OF YOUR CHOICE OF DRESSING **17.99**

CALIFORNIA COBB GF
FRESH CHOPPED ROMAINE WITH DICED CHICKEN, TOMATOES, AVOCADO, CRISP BACON,
HARD BOILED EGGS, AND CRUMBLED BLEU CHEESE. SERVED WITH YOUR CHOICE OF DRESSING **20.99**

HARVEST CHICKEN SALAD GF
FRESH MIXED GREENS TOPPED WITH CIDER-BRINED GRILLED CHICKEN,
TOASTED PECANS, CRUMBLED GOAT CHEESE, AND FRESH FUJI APPLES,
SERVED WITH APPLE CIDER VINAIGRETTE **25.99**

MAPLE BALSAMIC SALMON SALAD GF
GRILLED GLAZED SALMON SERVED OVER BABY SPINACH AND MIXED GREENS WITH
CRUMBLED GOAT CHEESE, GRAPE TOMATO, RED ONION, TOASTED PECANS AND
DRIED CRANBERRIES. FINISHED WITH MAPLE BALSAMIC VINAIGRETTE **26.99**

BISTRO PIZZA

HOUSE MADE DOUGH

MARGHERITA
FRESH ALL NATURAL HOUSE MADE MARINARA, MOZZARELLA, FRESH BASIL & TOMATOES **17.99**

BISTRO SMOKEHOUSE PIE
HAND STRETCHED DOUGH TOPPED WITH BBQ SAUCE, BRISKET, PULLED PORK,
MELTED CHEDDAR AND GOUDA AND DRIZZLED ONIONS **23.99**

WILD MUSHROOM & FONTINA
HERBED CREAM SAUCE TOPPED WITH WILD MUSHROOMS, CARAMELIZED ONIONS,
MOZZARELLA, AND FONTINA **19.99**

CAPRESE CHICKEN
MARINARA, DICED CHICKEN, FRESH BASIL, TOMATO, MOZZARELLA,
BALSAMIC REDUCTION. **19.99**

SANDWICHES

SERVED WITH FRENCH FRIES AND PICKLES **UPGRADE TO TRUFFLE FRIES, SWEET POTATO FRIES OR ONION RINGS +3.99** **GLUTEN FREE BUN +2.99**

BISTRO BURGER
8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH LETTUCE, TOMATO &
RED ONIONS ON A TOASTED ARTISAN ROLL **16.99**

JACK DANIELS BURGER
HOUSE GRILLED BLACK ANGUS PATTY TOPPED WITH OUR HOUSE MADE JACK DANIELS
GLAZED CARAMELIZED ONION AND MUSHROOMS, CHEDDAR CHEESE AND
FRIZZLED ONIONS, SERVED WITH FRIES **20.99**

FALLEN LEAVES CHICKEN SANDWICH
HOUSE CHICKEN SALAD WITH APPLES AND CRANBERRIES, PRESSED ON GRILLED SOURDOUGH
WITH MELTED FONTINA, SERVED ALONGSIDE CINNAMON SUGAR SWEET FRIES **21.99**

FOUR-CHEESE BURGER MELT
8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH AMERICAN, CHEDDAR, SWISS &
MOZZARELLA CHEESES PRESSED BETWEEN GRILLED THICK-SLICE SOURDOUGH **19.99**

PARISIAN BURGER
CAST IRON SEARED, FINISHED WITH GARLIC BUTTER AND TRUFFLE OIL, TOPPED WITH
FRIED GOAT CHEESE, BALSAMIC AND HONEY. SERVED WITH TRUFFLE FRIES **20.99**

CHICKEN PARMERONI PANINI
GOLDEN CHICKEN PARMESAN TOPPED WITH CRISP PEPPERONI AND MOZZARELLA
SANDWICHED BETWEEN BUTTERY GRILLED SOURDOUGH, SERVED WITH PARMESAN FRIES **18.99**

HADDOCK BLT
GOLDEN-FRIED HADDOCK FILLET ON TOASTED BRIOCHE WITH CRISP BACON,
LETTUCE, TOMATO, AND MALT VINEGAR AIOLI **24.99**

CAPRESE CHICKEN PANINI
CHAR-GRILLED BALSAMIC-GLAZED CHICKEN BREAST, BASIL PESTO MAYO,
SLICED ROMA TOMATOES & MOZZARELLA PRESSED IN SOURDOUGH **18.99**

CAESAR'S SANDWICH
CRISP PANKO FRIED CHICKEN BREAST TOSSED IN HOUSE CAESARS DRESSING ON GRILLED BRIOCHE
WITH CRISP ROMAINE AND SHAVED PARMESAN. SERVED WITH PARMESAN FRIES **19.99**

CHICKEN & WAFFLE PANINI
CRISPY FRIED CHICKEN BREAST, MAPLE AIOLI, CRISPY BACON AND AMERICAN CHEESE
ON FRESH SWEET CREAM WAFFLES. SERVED WITH MAPLE BACON SEASONED FRIES **19.99**

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PASTA

CHOICE OF PENNE, LINGUINE, OR GLUTEN FREE PENNE (+3.99)

PARMIGIANA
TENDER, POUNDED CHICKEN TOPPED WITH MOZZARELLA & MARINARA WITH CHOICE OF PASTA **22.99**

CHICKEN PICCATA
LIGHTLY FLOURED AND EGG BATTERED CHICKEN, PAN SEARED IN A LEMON CAPER WHITE WINE BUTTER SAUCE, FINISHED WITH FRESH BASIL AND SERVED OVER CHOICE OF PASTA **24.99**

CREAMY TUSCAN CHICKEN PASTA
GRILLED CHICKEN TOSSED WITH CHOICE OF PASTA, SUN-DRIED TOMATOES, AND SPINACH IN A RICH PARMESAN HERB CREAM SAUCE **25.99**

POWERHOUSE BOWL GF
PROTEIN PACKED QUINOA, WILD RICE TOSSED WITH DICED CHICKEN, RED ONIONS, BELL PEPPERS, TOMATOES, BABY SPINACH & TOPPED WITH AVOCADO RANCH AND SCALLIONS **21.99**

BURNT END MAC & CHEESE SMOKED IN HOUSE
TENDER TWICE SMOKED BRISKET TOSSED WITH CARAMELIZED ONIONS AND OUR HOUSE ALFREDO WITH A LUSCIOUS BLEND OF CHEDDAR AND AMERICAN CHEESES **24.99**

SCAMPI YOUR WAY!
YOUR CHOICE PASTA SAUTÉED WITH GARLIC, GRAPE TOMATO, FRESH BASIL, WHITE WINE BUTTER SAUCE **CHICKEN 20.99 SHRIMP 25.99**

BLACKENED CHICKEN & CHIPOTLE ALFREDO
CHICKEN BREAST BLACKENED, TOSSED WITH BROCCOLI AND CHIPOTLE ALFREDO & TOPPED WITH PARMESAN WITH CHOICE OF PASTA **22.99**

PAPPARDELLE BOLOGNESE
SLOW SIMMERED BEEF, PORK, AND VEAL IN A RICH RAGU WITH ONION, PEPPER, MUSHROOM AND GARLIC, SERVED ON A BED OF FRESH PAPPARDELLE PASTA WITH SHAVED PARMESAN AND FRESH BASIL **24.99**

GRILLED / ROASTED / PAN SEARED

CHICKEN CORDON BLEU
TENDER STUFFED CHICKEN BREAST, WITH THINLY SHAVED PROSCIUTTO AND FRESH MOZZARELLA CHEESE. SERVED OVER SWEET PEA RISOTTO WITH BLUSH VODKA SAUCE **22.99**

SMOKEHOUSE MEATLOAF SMOKED IN HOUSE
CHEDDAR AND CARAMELIZED ONION STUFFED BACON WRAPPED MEATLOAF, SMOKED IN-HOUSE AND SERVED WITH SMOKEHOUSE GRAVY, MASHED POTATOES, SEASONAL VEGETABLES AND CORN BREAD **22.99**

GRILLED CHICKEN & MUSHROOM FONTINA GF
CHAR-GRILLED CHICKEN BREAST WITH SAUTÉED WILD MUSHROOMS & MELTED FONTINA, SERVED WITH A CREAMY ROASTED GARLIC RISOTTO & SEASONAL VEGETABLES **22.99**

LOADED CHICKEN STACKER GF
CHAR-GRILLED CHICKEN BREAST LAYERED WITH PAN-FRIED SHREDDED POTATOES, CRISPY APPLEWOOD SMOKED BACON & BLENDED CHEDDAR & MONTEREY JACK, FINISHED WITH CHOPPED SCALLIONS **23.99**

ROAST RACK OF LAMB
BONE IN LAMB RACK PAN SEARED, BRUSHED WITH DIJON MUSTARD, CRUSTED WITH SELECT HERBS AND ROASTED TO PERFECTION. SERVED WITH GARLIC RISOTTO AND SAUTÉED ASPARAGUS **35.99**

TURKEY DINNER
TURKEY BREAST, SERVED WITH GARLIC HERB STUFFING, MAPLE GLAZED CARROTS, MASHED POTATOES AND CRANBERRY **22.99**

PULLED PORK SHEPHERD'S PIE GF SMOKED IN HOUSE
HOUSE SMOKED SHREDDED PORK IN TANGY BBQ SAUCE, BAKED EN CASSEROLE WITH ROASTED CORN AND CARAMELIZED ONION MASHED. TOPPED WITH MELTED CHEDDAR AND SERVED WITH GRILLED CORN BREAD **21.99**

SMOKED AUTUMN CHICKEN
APPLE CRANBERRY STUFFED CHICKEN BREAST WITH A BAKED SWEET POTATO AND ROASTED ASPARAGUS, FINISHED WITH SMOKEHOUSE CIDER GRAVY **24.99**

CIDERHOUSE CHICKEN
CIDER-BRINED GRILLED CHICKEN TOPPED WITH TENNESSEE FIRE APPLE CHUTNEY, SERVED OVER BUTTERNUT SQUASH AND CRANBERRY RISOTTO **23.99**

TRADITIONAL TENDERLOIN TIPS GF
SAUTÉED TENDERLOIN TIPS WITH ONIONS & PEPPERS OVER A BED OF RICE PILAF **25.99**

JACK DANIELS TENDERLOIN TIPS
PAN SEARED TENDERLOIN TIPS TOSSED WITH WILD MUSHROOMS AND CARAMELIZED ONIONS WITH OUR HOUSE MADE SWEET WHISKEY GLAZE & SERVED OVER MASHED POTATO **26.99**

BEEF STROGANOFF
HAND TRIMMED TENDERLOIN TIPS, SAUTÈED WITH CARAMELIZED ONIONS AND WILD MUSHROOMS, SIMMERED IN A RICH DEMI GLACE, TOSSED WITH FRESH EGG PARPADELLA, FINISHED WITH SOUR CREAM AND SCALLIONS **25.99**

BLACK & BLEU FILET GF
8 OZ CENTER CUT STUFFED WITH BLEU CHEESE, BLACKENED & RUBBED WITH CAJUN SPICES. SERVED ON CARAMELIZED ONION RISOTTO WITH SAUTÉED ASPARAGUS **33.99**

ESPRESSO RIBEYE
14 OZ CHOICE COFFEE CRUSTED CHAR-GRILLED CENTER CUT TOPPED WITH ESPRESSO DEMI GLACE AND CRISPY ONIONS, SERVED OVER CARAMELIZED ONION RISOTTO AND ROASTED ASPARAGUS **34.99**

LOADED STEAK STACKER GF
CHAR-GRILLED 10-OZ FLAT-IRON STEAK SLICED THIN ATOP PAN-FRIED SHREDDED POTATOES WITH CRISPY BACON & SMOKED GOUDA ON A HOT IRON PLATTER, FINISHED WITH CHOPPED SCALLIONS **26.99**

BEEF WELLINGTON
A CLASSIC FILET MIGNON WRAPPED IN A BUTTERY PUFF PASTRY, WITH MUSHROOM DUXELLE, SERVED WITH A RICH RED WINE DEMI-GLACE, SAUTÉED ASPARAGUS AND WHIPPED MASHED POTATOES **35.99**

COWBOY RIBEYE
14 OZ CHOICE RIBEYE, CHARGRILLED ATOP A BED OF SWEET CORN CHEDDAR MASHED POTATOES WITH ONION STRINGS **34.99**

BISTRO SMOKED RIBS GF SMOKED IN HOUSE
FALL-OFF THE BONE APPLE WOOD SMOKED HALF RACK OF BABY BACK RIBS, BASTED WITH OUR HOUSE MADE BBQ SAUCE, SERVED WITH FRENCH FRIES AND CORNBREAD **23.99**

SEAFOOD

BEER BATTERED FISH 'N' CHIPS
ATLANTIC HADDOCK FILET COATED IN OUR HOUSE MADE BEER BATTER, SERVED WITH FRIES **21.99**

BAKED STUFFED HADDOCK
HADDOCK FILET STUFFED AND ROLLED WITH OUR HOUSE CRAB MEAT STUFFING, SERVED WITH ASPARAGUS, HOLLANDAISE SAUCE AND WHIPPED MASHED POTATOES **25.99**

SCALLOP AND LOBSTER MASHED GF
RICH BUTTERY MASHED POTATO BLENDED WITH CHOPPED LOBSTER MEAT, AND TOPPED WITH JUMBO PAN SEARED SEA SCALLOPS AND LOBSTER MEAT **32.99**

HARVEST HADDOCK
PECAN CRUSTED FILET ATOP BUTTERNUT CRANBERRY RISOTTO, DRIZZLED WITH CRANBERRY ORANGE GASTRIQ WITH ROASTED ASPARAGUS **27.99**

PARMESAN HADDOCK
PANKO PARMESAN CRUSTED HADDOCK SERVED WITH WHIPPED MASHED POTATOES, ASPARAGUS, AND HORSERADISH CREAM SAUCE **25.99**

PECAN CRUSTED SALMON
PAN SEARED WITH PANKO, MAPLE WHISKEY GLAZE AND SERVED OVER CARAMELIZED ONION RISOTTO AND GRILLED ASPARAGUS **31.99**

LOBSTER & SHRIMP POT PIE
FRESH LOBSTER MEAT AND TIGER SHRIMP IN A RICH LOBSTER CREAM SAUCE, BAKED BENEATH GOLDEN PUFF PASTRY AND SERVED WITH ROASTED ASPARAGUS **34.99**

CEDAR PLANK SALMON GF
CENTER CUT SALMON FILLET, SEASONED AND COOKED ON A CEDAR PLANK. SERVED WITH SAUTÉED ASPARAGUS AND WHIPPED MASH POTATO **29.99**

SCALLOP LOBSTER CARBONARA
JUMBO PAN SEARED SEA SCALLOPS, PAIRED WITH CRISPY BACON AND GREEN PEAS IN A RICH PARMESAN SAUCE TOPPED WITH LOBSTER MEAT **32.99**

SEAFOOD RISOTTO GF
LUSCIOUS LOBSTER RISOTTO TOPPED WITH JUMBO PAN SEARED SCALLOPS AND COLOSSAL PESTO GRILLED SHRIMP **32.99**

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