



Starters

- Marinated Olives & Caperberries \$4
- Marcona Almonds \$4
- Crabcakes with Basil & Caper Aioli \$8
- Walnut Pesto Flatbread Pizza with Roma Tomato & Feta \$8
- Lamb Skewer with Rosemary Honey, Shaved Parm & Citrus \$10
- Bison Bistro Burger with Toppings du Jour & Curry Potato Salad or Cole Slaw \$8
- Hummus with Warm Flatbread & Extra Virgin Olive Oil \$5
- Chef's Selection of 3 Artisan Cheeses with Accompaniments \$10
- Anti Pasti Plate-Meat & Cheese with Accompaniments \$14

Salads

- Caprese Salad \$8
- Fresh Fruit Salad with Baby Greens, Lime and Mint \$7

Entrees

- Pasta of the Moment Market Price
- Pan Roasted Quail with Celery Root Puree, Sautéed Orange Segments, Fennel & Spinach \$25
- Fish of the Day Market Price
- Souvlakie, Tabbouleh & Hummus with Warm Flatbread \$23
- Grilled Flat Iron Steak with Herb Roasted Red Potatoes & Red Wine Roasted Shallots \$25

Ask Server for Dessert Selections

Updated 8/8/08
5 to 6 Special, any salad, entree, dessert & glass of wine \$35
18% gratuity included for parties of 6 or more
No separate bills for groups of 6 or more