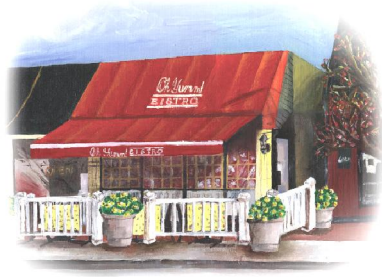


Oh Yumm! TAPAS

“SMALL BITES WITH BIG FLAVORS”



SESAME COATED AHI

Seared ahi, served with wasabi potato pancake & soy ginger sauce 7.99

ARTICHOKE & SPINACH DIP

Served with flatbread crackers 7.25

TORTILLA PIZZA

Layered with rosemary cream sauce, roasted chicken, caramelized onions, fresh mozzarella, & crumbled gorgonzola 8.99

CRISPY CALAMARI

Served with lime chili aioli 7.25

MINI CARNE ASADA TOSTADOS

3 crunchy corn tortillas crowned with co-jack, guacamole, seasoned flank steak, & pico de gallo 7.95

CRAB CAKES

Petite crab cakes with remoulade sauce paired with apple & celery root slaw 7.99

~Please inquire about our gluten free menu items~

~We list as many ingredients as possible in the event of food allergies~

~Please inquire about our catering~

~We offer gift certificates~

BBQ SHRIMP & GRITS

3 large shrimp coated with chipotle bbq sauce atop creamy grits 8.25

SPRING ROLLS

Loaded with Asian veggies served with peanut sauce & soy ginger sauce 7.25

KOBE SLIDER

4 oz. Kobe burger with choice of chipotle chèvre, gorgonzola, pepper jack, swiss, or cheddar served with pickled onions & chimichurri sauce 7.99

REUBEN DIP

Tiny diced corned beef, sauerkraut, & swiss cheese served piping hot with rye toasts 7.25

POMMES FRITES & SWEET POTATO FRITES

French fries served with 3 sauces: delicimo, gorgonzola, & sambal aioli 4.95

BAKED GOAT CHEESE

Served with marinara sauce & crostini 7.99

Oh Yumm! SOUPS & SALADS



Our soups & dressings are created daily

SOUPS

CREAM OF TOMATO BASIL BISQUE

and

SOUP du JOUR

Cup 4.50; Bowl 5.50

Our soups & dressings are created daily

BISTRO SALAD

Mixed greens, crumbled gorgonzola cheese, dried cranberries, seasoned housemade croutons, & toasted pepitas lightly dressed with champagne dijon vinaigrette

6.50

Add shrimp 4.50; grilled chicken 3.50

SPINACH SALAD

Fresh baby spinach combined with candied pecans, swiss cheese, bacon, & Bosc pears dressed with shagbark dressing

6.50

Add shrimp 4.50; grilled chicken 3.50

THE WEDGE

Crisp iceberg crowned with creamy gorgonzola dressing, sweet grape tomatoes, crispy bacon crumbles, & red onion slivers

6.75

STEAK & POTATO SALAD

Romaine crowned with marinated & grilled strips of flank steak, grilled asparagus, gorgonzola cheese, rosemary roasted potatoes, & sweet grape tomatoes dressed with balsamic vinaigrette

13.50

BEVERAGES

Still or sparkling water \$3, freshly brewed iced tea, lemonade or soft drinks \$2.25

French roasted coffee \$2.50, cappuccino, or espresso \$3,

double cappuccino/espresso \$4; hot herbal tea \$3

Oh Yumm! ENTREES



BASA MEUNIÈRE

Southeast Asian mild white fish filet, crowned with toasted almonds & lemon butter wine sauce, accompanied by wild rice with dried cranberries, caramelized onions & veggies du jour 22

CHICKEN POT PIE

Brimming with tender pieces of chicken, leeks, fresh veggies, & cream, baked with a flaky puff pastry crust 18

CRISPY DUCK BREAST

Maple Leaf Farm's duck paired with blood orange sauce, sweet potato fries, & veggie du jour 23

COQ AU VIN

A French classic composed of tender chicken pieces, wild mushrooms, onions, & bacon, slow cooked in herbs & red wine served over creamy polenta 18

GNOCCHI

Housemade little potato dumplings with porcini, & crimini mushrooms sauced with creamy marinara 18

~20% gratuity & one check for parties of 6 or more~

~\$15 corkage fee for all our friends, patrons, & neighbors~

~BYO dessert fee per person 2.50~

FILET MIGNON

6oz. tender & juicy USDA choice filet crowned with exotic mushrooms, gorgonzola & demi-glace, served with chef's potatoes & veggies du jour 28

MERLOT BRAISED BEEF SHORT RIBS

Paired with pappardelle pasta ribbons, glazed baby carrots, parsnips, & Chèvre goat cheese 23

BISTRO KOBE BURGER

Acquired from Joseph Decuis Farms in Roanoke, In. an 8oz. juicy Kobe burger crowned with pickled onions, rosemary black pepper bacon, lettuce, & tomato with choice of chipotle chèvre, gorgonzola, pepperjack, or cheddar served with pommes frites 18

STUFFED PORK CHOP

House seasoning, stuffed with baby spinach, caramelized onions, & pepperjack cheese paired with bourbon, & grainy mustard reduction served with chef's potatoes & veggie du jour 22

~\$7 shared plate charge~

~Thoroughly cooking meats, poultry, seafood or eggs reduces the risk of food-borne illnesses~