

## Starters

- Bistro Crab Cake** ..... \$12.99  
Jumbo lump crab cake served with roasted pepper butter
- Bistro Shrimp** ..... \$11.99  
Pan-fried jumbo Gulf Shrimp served with garlic beurre blanc and cilantro
- Escargot** ..... \$9.79  
Escargots sautéed with garlic in red wine and wild mushrooms served in a profiterole pastry shell
- Vanilla Scallops** ..... \$11.99  
Pan-seared jumbo sea scallops with bourbon vanilla beans, shallots, white wine, and cream
- Crab Spring Rolls** ..... \$12.99  
Crispy spring rolls filled with fresh crab and Asian slaw; served with dipping sauces

## Soups and Salads

- Soup of the moment** ..... \$4.59  
Fresh home made soup made daily- sometimes more than once a day
- Roasted Tomato Soup** ..... \$4.59  
Fire roasted tomato soup sprinkled with goldfish crackers
- Oxtail Soup** ..... \$6.59  
Oxtail and vegetable beef soup with fresh herbs and laced with sherry
- Double Caesar Salad with grilled shrimp or salmon** ..... \$14.99
- Grilled Chicken Salad** ..... \$14.99  
Oak grilled skinless chicken breast, baby spinach, bacon, wild mushrooms, shaved onions, and goat cheese drizzled with a hot bacon, garlic-honey dressing
- Bistro Thyme Crab Cobb** ..... \$14.99  
Romaine hearts tossed with bacon, Gorgonzola cheese, shaved red onion, and sherry vinaigrette; topped with tomato, fresh crab, avocado, and sliced egg
- Asian Slaw with Grilled Shrimp or Chicken** ..... \$14.99  
Nappa cabbage, green onion, red bell pepper, shiitake mushrooms, bean sprouts, and crisp won-tons, tossed in ginger vinaigrette and sprinkled with toasted peanuts; topped with grilled shrimp

## Sandwiches

- Bill's Cheese Steak** ..... \$12.99  
Shaved rib-eye with caramelized onion and covered with cheddar cheese; served with fries, sliced fresh jalapeno, and spicy ketchup
- Veal Burger** ..... \$12.59  
Grilled lean veal patty topped with melted Cambozola; served with fries and garlic aioli
- Grilled Chicken** ..... \$12.99  
Grilled chicken breast topped with mixed mushrooms and Brie, drizzled with truffle oil; served with fries and garlic aioli
- Chicken Fried B.L.T.** ..... \$12.59  
Crisp Chicken fried bacon strips, lettuce, tomato, red onion, sliced cornichons and herb vinaigrette on grilled sourdough; served with french fries

# Entrées

*All entrées and sandwiches are served with a cup of the soup du jour or a house salad*

- Bistro Time Crab Cake** ..... \$16.99  
Served with Jasmine rice blend, roasted tomato, and roast pepper lime butter
- Oak Grilled Pork Chop** ..... \$15.99  
Thick center cut pork chop grilled over an oak fire with goat cheese polenta; served with dried cherry and brandy sauce
- Bistro Eggs** ..... \$17.79  
Two poached eggs atop Bistro crab cakes with spicy hollandaise and vegetables
- Bistro Thyme Meatloaf** ..... \$12.99  
Ground fresh beef and veal made with wild mushrooms, dried cherries, and assorted spices topped with Gorgonzola crust and served with garlic mashers and roasted tomato
- Grilled Trout** ..... \$15.99  
Freshwater trout filet grilled over oak and served with Jasmine rice blend and toasted pecan butter
- Angel Hair with Fresh Crab** ..... \$15.99  
Angel hair pasta tossed with basil, diced tomato, and spices; topped with fresh crab
- Moroccan Lamb Shank** ..... \$16.99  
Braised Lamb shank with Moroccan spices served atop goat cheese polenta with roasted tomato
- Grilled Escalope of Pork Tenderloin** ..... \$13.99  
Thinly pounded pork tenderloin grilled and topped with caper and fresh lime pan jus; served with potatoes and vegetables
- Vegetable Fettuccini** ..... \$12.99  
Fresh fettuccini tossed with spinach, tomato, garlic, shallots, and mixed mushrooms with white wine and basil

## Brunch

### Sourdough French Toast

Sourdough French Toast with mixed fresh berries and chantilly cream

### Grilled Red Grouper

Grilled Gulf Grouper atop hash brown potatoes, grilled squash, and served with spicy tomato pico

### Eggs Benedict

Two poached eggs atop grilled ham covered in Hollandaise sauce; served with potatoes and vegetables

### Smoked Salmon Plate

Thinly sliced smoked salmon with diced red onions, eggs, capers, and cream cheese; served with toasted bagels

### Home Made Linguine

Fresh home made noodles tossed with tomatoes, garlic, basil and topped with grilled shrimp

### Buttermilk Fried Chicken

Crisp fried chicken breast with mashed potatoes, vegetables, and cracked pepper country gravy

### Garden Omelet

Three egg omelet of fresh spinach, tomatoes, assorted mushrooms, and fresh herbs; filled with ricotta cheese

### Smoked Salmon Crepes

two crepes filled with spinach, ricotta, and smoked salmon; served with roasted tomato, and potatoes

### Steak and Eggs

Grilled thin cut rib-eye with two eggs served with hash brown potatoes and whole grain mustard demi-glace

### Fried Egg on Sourdough

Fried egg, chicken fried bacon, grilled tomato and cheddar cheese on grilled sourdough; served with hash browns

**Brunch is \$14.50: add bottomless mimosas for \$5 more**