

## 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

**All large salads and sandwiches served with a cup of soup**

## 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
- Grilled Trout** ..... \$15.99  
Freshwater trout filet grilled over oak and served with Jasmine rice blend and toasted pecan butter
- Minute Steak** ..... \$16.99  
Thinly cut rib-eye steak grilled over oak; served with french fries and béarnaise
- 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
- Gorgonzola Gnocchi** ..... \$12.99  
Potato gnocchi cooked in a Gorgonzola cream; topped with fresh tomato, sliced basil, and crisp bacon
- 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
- Seafood Brochette** ..... \$14.99  
Shrimp, Scallops and Salmon skewers atop Jasmine rice and vegetables; served with cilantro beurre blanc
- Seared Salmon** ..... \$14.99  
Pan seared salmon atop french fries ;served with whole grain Dijon mustard hollandaise
- Vegetable Fettuccini** ..... \$12.99  
Fresh fettuccini tossed with spinach, tomato, garlic, shallots, and mixed mushrooms with white wine and basil
- Marinated 1/2 Chicken** ..... \$13.99  
Oak grilled half chicken atop mashed potatoes and roasted tomato with whole grain Dijon demi-glace
- 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

# Sides

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| <p><b>Mac and cheese</b> ..... \$5<br/>Creamy cheddar macaroni with crisp prosciutto</p> <p><b>French fries</b> ..... \$4.5<br/>Crisp house cut french fries</p> | <p><b>Sautéed Mushrooms in red wine</b> ..... \$4.5<br/>Assorted mushrooms sautéed with garlic and red wine</p> <p><b>Creamy Pernod Spinach</b> .... \$4.5<br/>Fresh spinach sautéed with garlic, heavy cream, and Pernod</p> |
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Splits \$2    Gratuity may be added to parties of six or larger