



# Soi-rée-Bistro

## MAIN COURSE

*All main course items are accompanied by two sides (+\$3 per Mac and Cheese)*

### SMOTHERED PORK CHOP (2)

\$24

*with wild forest gravy & sautéed onion*

### 8 OZ. BLACKENED SALMON

\$30

*topped with a house made mango chutney*

### GARLIC COLOSSAL SHRIMP

\$29

*true colossal 8/12 ct. tossed with carrots, sliced onions, green onions, parsley, and tomato in our garlic butter bechamel +\$5 w/ fettuccine*

### CRAB CAKES

*two pan seared 5 oz super lump cakes*

### STEAK 731

"WE ARE NOT RESPONSIBLE/ NO REFUNDS FOR WELL DONE REQUESTS"

*13 oz high-grade ribeye pan seared, and oven finished to temperature of your choice, and topped with our house compound butter. +2.50 onions/mushrooms*

### MARKET PRICES

### BLACKENED HERB CHICKEN BREAST

\$26

*pan seared, braised in butter, chardonnay, garlic and herbs*

### COUNTRY FRIED CHICKEN

\$24

*1/2 lb of deep fried chicken breast, topped with our house hot honey sauce*

### 1/2 RACK LAMB CHOPS (4)

\$44

*marinated in a house rub, and pan seared to temperature of your choice +\$4 Jerk*

### TUSCAN PASTA

\$22

*shaved parmesan/sundried tomatoes / baby spinach*

+ Chicken \$8

+ (7) 16/20 Shrimp \$14

+ Salmon \$15

+Rasta the Pasta \$8

## A LA CARTE SIDES

### FRESH CUT FRIES

\$5

### MAC & CHEESE

\$9

### ROASTED POTATOES

\$7

*GARLIC HERB SOUR CREAM CHEESE*

### GARLIC BUTTER BASMATI RICE

\$7

### ASPARAGUS

\$8

### GREEN BEANS

\$6

### HONEY ROASTED CARROT

\$8

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

PRICING SUBJECT TO AUTOMATIC 18% GRATUITY FOR BILLS EXCEEDING \$100+ AND/OR PARTIES OF 6 OR MORE  
ADDITIONAL 2.5% FOR SPLIT CHECKS



Soirée-Bistro



## SMALL PLATES

### BLACKENED SALMON BITES \$16

*1/2 lb / spicy mayo / chesapeake remoulade*

### WHITING STRIPS W/ FRIES \$15

*deep fried strips of whiting/ served with remoulade & spicy mayo*

### SHRIMP STARTER (10) \$16

*deep fried shrimp or sautéed / spicy mayo / chesapeake remoulade*

### WINGS (8) \$15

*cognac +\$2/ jerk +\$2/ honey garlic old bay / hot honey / bourbon / lemon pepper wet / old bay / sweet soy hoisin / buffalo /bbq*

## BURGER

### SOIREE BURGER W/ FRIES \$17

*8 oz. burger / mixed greens / tomato slice / garlic aioli / pickle spear*

## GARDEN

### GARDEN SALAD \$12

*romaine lettuce/ tomato/cucumber/onion/crostini*

### CEASAR SALAD \$13

*shaved parmesan / crostini / house caesar*

### KALE SALAD \$16

*caramelized apples / dried cranberry / pickled onion / pecan crumb / house raspberry vinaigrette*

### GARDEN ADD-ONS

+ CHICKEN \$8

+ (7) 16/20 SHRIMP \$14

+ SALMON \$15

## BEVERAGES

LEMONADE \$3.50

TEA \$3.50

WATER BOTTLE \$2

SOFT DRINKS \$3

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