

Appetizers

CAJUN SHRIMP

Shrimp and mushrooms sautéed in a white wine Cajun butter sauce, served with cabbage 13.99

PINEAPPLE SHRIMP

Crispy fried jumbo shrimp served with spicy red pepper sauce and cocktail sauce 13.99

JUMBO LUMP CRAB CAKES

Served pan seared with slaw, lemon aioli & Old Bay Oil 13.99

TOMATO & BASIL BRUSCHETTA

Freshly chopped tomatoes, basil, garlic, olive oil and balsamic vinegar, served on a lightly toasted baguette 10.99

BAKED BRIE

Served with fruit compote, crackers and fruit garnish 12.99

CAPRESE

Fresh sliced Wilcox tomatoes, basil and mozzarella garnished with balsamic glaze 10.99

AHI TUNA

Served with Asian coleslaw and red pepper coulis 13.99

BISTRO 44 SLIDERS

Three sliders on mini potato rolls with onions, lettuce, tomatoes and garlic aioli with fries 12.99

BRAISED SHORT RIB SLIDERS

Two short rib sliders with creamy horseradish sauce served with fries 10.99

STEAMED CLAMS

All natural or Bass Ale style served with garlic crostini and garlic aioli 12.99

SHRIMP COCKTAIL

Made to order served with cocktail sauce 13.99

Bar Snacks

BEER BATTERED ONION RINGS 4.99

CHEESE QUESADILLA 7.99

Add chicken 3.00

FRESH PICO DE GALLO & CHIPS 5.99

MOZZARELLA STICKS 7.99

Served with house marinara

Bar Snacks Not Included On

Happy Hour Pricing!!

Salads

MIXED GREEN SALAD

With grape tomatoes, julienne cucumbers, shaved red onion and a garlic crostini 4.99

CAESAR SALAD

House made Caesar dressing over chopped romaine with shaved parmesan cheese, olives, sun dried tomatoes and garlic crostini 6.49

SPINACH SALAD

Balsamic vinaigrette, dried cranberries, mushrooms, blue cheese crumbles and red onions 5.99

THE WEDGE

Iceberg lettuce with bacon, blue cheese crumbles, grape tomatoes and blue cheese dressing 6.49

ROAST CHICKEN

Pulled roasted all natural chicken tossed with grapes, candied pecans and dried cranberries in creamy citrus vinaigrette served over bib lettuce topped with an orange ginger poached pear 15.99

MEDITERRANEAN CHICKEN

Basil grilled all natural chicken breast over mixed greens with roasted artichokes, grape tomatoes, shaved red onion, Kalamata olives, roasted red peppers, toasted almonds and feta cheese 15.99

AHI TUNA

Seared rare Ahi Tuna with cabbage, mixed greens, green beans, carrots, wontons and sesame-ginger dressing 16.99

STEAK & BLUE CHEESE

Grilled Angus top sirloin over mixed greens in red wine vinaigrette with grilled portobello mushrooms, red onions, blue cheese and potato straw 16.99

GRILLED CHICKEN CAESAR

All natural chicken on romaine tossed in house made Caesar dressing with shaved parmesan cheese, garlic crostini, olives and sun dried tomatoes 14.99 substitute grilled shrimp 17.99

SOUTHWESTERN CHICKEN

All natural chicken breast with house made chipotle ranch, mixed greens, salsa fresca, cheddar cheese, avocado, sour cream drizzle, tortilla chips 15.99

Soups

SOUP OF THE DAY

Cup 3.99 Bowl 4.99

FRENCH ONION

Cup 4.99 Bowl 5.99

Sandwiches

ALL SANDWICHES SERVED WITH HOUSE FRIES

BISTRO 44 BURGER

Angus beef patty grilled to order and served on a brioche bun with lettuce, tomato, onion and garlic aioli 13.49

HOT HAM & CHEESE

Thinly sliced corn cob smoked ham, Swiss and cheddar on a toasted baguette with dijonaise 10.99

THE BLT

Peppered bacon, Wilcox tomatoes, lettuce and garlic aioli on toasted sourdough 11.99

CHICKEN CORDON BLEU

Grilled all natural chicken with corn cob smoked ham, Swiss and parmesan cheese with dijonaise on baguette 11.99

GRILLED CUBAN SANDWICH

Seared pork tenderloin, ham, Swiss and pickles with Old Bay fries served on a baguette with dijonaise 11.99

Substitute Fresh Fruit, Side Salad

or Cup of Soup 1.00

Substitute Onion Rings 2.49

Entrees

BOURBON PECAN SALMON

Grilled salmon served with bourbon pecan brown sugar glaze, fingerling potatoes & seasonal vegetables 22.99

BISTRO 44 STEAK DIANE

Beef medallions, portobello mushrooms, garlic and shallots sautéed in a red wine brandy sauce served with roasted red potatoes & seasonal vegetables 26.99

FISH TACOS (3)

Flour Tortillas with cilantro-lime sauce, avocado, salsa fresca, sautéed onion and peppers on a bed of cabbage 14.99

PORK TENDERLOIN

Served with a brandy veal glaze, fingerling potatoes & seasonal vegetables 17.99

BRAISED SHORT RIBS

Served with mashed potatoes, red wine demi glaze & seasonal vegetables 18.99

BISTRO 44 SWEET CHILE RUBBED SALMON

Pan seared served with a honey mustard drizzle with wild rice pilaf & seasonal vegetables 22.99

ANGUS BEEF TOP SIRLOIN

Grilled and topped with cabernet reduction, buttermilk chive mashed potatoes & seasonal vegetables 19.99
Add Shrimp 23.99

CHICKEN CORDON BLEU

Chicken breast stuffed with prosciutto ham & swiss cheese, lightly breaded & topped with a creamy white sauce and served with chive mashed potatoes & seasonal vegetables 18.99

BLACK PEPPER BACON WRAPPED FILET

Pan roasted angus beef tenderloin filet with cabernet veal glaze served with roasted baby red potatoes & seasonal vegetables 29.99

Pasta

CHICKEN TARRAGON FETTUCCINE

Grilled all natural chicken breast served with a roast tomato vodka cream sauce and tarragon oil 16.99

SHRIMP DIABLO

Sautéed shrimp and Cajun Andouille sausage in a spicy marinara sauce over fettuccine 19.99

MEDITERRANEAN CHICKEN PASTA

Artichoke hearts, sun dried tomatoes and Kalamata olives sautéed in a basil pesto cream sauce garnished with almonds and feta over penne pasta 18.99

MEATBALLS & SPAGHETTI

Italian style meatballs served over spaghetti with our classic marinara and shaved parmesan 16.49

THE SPAGHETTI INCIDENT

A sauté of grape tomatoes, portobello mushrooms, baby spinach, green beans and shaved parmesan in a chardonnay butter sauce 14.99 add chicken 17.99

CHIPOTLE CHICKEN PASTA

Portobello mushrooms sautéed with garlic & shallots finished with our chipotle cream sauce served over penne pasta & topped with corn tortilla strips 18.99