

Appetizers

CAJUN SHRIMP

Shrimp and mushrooms sautéed in a white wine Cajun butter sauce, served with cabbage 14.99

PINEAPPLE SHRIMP

Crispy fried jumbo shrimp served with a firecracker sauce or cocktail sauce 14.99

JUMBO LUMP CRAB CAKES

Served pan seared with slaw, lemon aioli & Old Bay Oil 15.99

TOMATO & BASIL BRUSCHETTA

Freshly chopped tomatoes, basil, garlic, olive oil and balsamic vinegar, served on a lightly toasted baguette 12.99

CHICKEN TENDERS OR BUFFALO TENDERS

Served with fries 11.99

BREADED CALAMARI RINGS

Served with a firecracker sauce or cocktail sauce 13.99

**AHI TUNA

Served with Asian coleslaw and firecracker sauce 15.99

**BISTRO 44 SLIDERS

Three sliders on mini potato rolls with onions, lettuce, tomatoes and garlic aioli with fries 14.49

BRAISED SHORT RIB SLIDERS

Two short rib sliders with creamy horseradish sauce served with fries 11.99

MEATBALL SLIDERS

Two sliders served with fries 10.99

STEAMED CLAMS

All natural served with garlic crostini and garlic aioli 14.99

SHRIMP COCKTAIL

Made to order served with cocktail sauce 15.99

Bar Snacks

BEER BATTERED ONION RINGS 4.99

CHEESE QUESADILLA 8.99

Add chicken 3.00

FRESH PICO DE GALLO & CHIPS 5.99

MOZZARELLA STICKS 8.99

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 6.99

ROAST CHICKEN

Pulled roasted all natural chicken tossed with grapes, candied pecans and dried cranberries in creamy citrus vinaigrette served over bibb lettuce topped with an orange ginger poached pear 13.99

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 13.99

**AHI TUNA

Seared rare Ahi Tuna with cabbage, mixed greens, green beans, carrots, wontons and sesame-ginger dressing 15.99

**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 15.99

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 13.99

Substitute grilled shrimp 16.99

SOUTHWESTERN CHICKEN

All natural chicken breast with house made chipotle ranch, mixed greens, salsa fresca, cheddar cheese, avocado, sour cream drizzle, tortilla chips 13.99

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 11.99

HOT HAM & CHEESE

Thinly sliced corn cob smoked ham, Swiss and cheddar on a toasted hoagie roll with dijonnaise 10.99

MEDITERRANEAN CHICKEN

Grilled and served on hoagie roll with pesto sauce, roasted red peppers, feta cheese, lettuce, tomato and red onion. Side of red wine vinaigrette 12.49

SOUTHWESTERN CHICKEN WRAP

Marinated chicken breast wrapped in flour tortilla, with avocado, bacon, lettuce, tomato and chipotle ranch 12.99

THE BLT

Peppered bacon, Willcox tomatoes, lettuce and garlic aioli on toasted sourdough 10.99

****GRILLED CUBAN SANDWICH**

Seared pork tenderloin, ham, Swiss and pickles with Old Bay fries served on a hoagie roll with garlic aioli 11.99

BISTRO SUB

Meatballs topped with marinara and melted mozzarella on toasted hoagie roll 10.99

Substitute Fresh Fruit, Side Salad or Cup of Soup 1.50

Substitute Onion Rings 2.99

Entrees

BOURBON PECAN SALMON

Grilled salmon served with bourbon pecan brown sugar glaze, fingerling potatoes & seasonal vegetables 17.99

****BISTRO 44 STEAK DIANE**

Beef medallions, portobello mushrooms, garlic and shallots sautéed in a red wine brandy sauce served with mashed potatoes & seasonal vegetables 19.99

FISH TACOS (2)

Flour Tortillas with cilantro-lime sauce, avocado, salsa fresca, sautéed onion/peppers on a bed of cabbage 12.99

****PORK TENDERLOIN**

Served with a brandy veal glaze, fingerling potatoes & seasonal vegetables 12.99

BISTRO 44 SWEET CHILE RUBBED SALMON

Pan seared served with a honey mustard drizzle with fingerling potatoes & seasonal vegetables 17.99

****ANGUS BEEF TOP SIRLOIN**

Grilled and topped with chimichurri sauce, buttermilk chive mashed potatoes & seasonal vegetables 17.49

GRILLED ALL NATURAL CHICKEN BREAST

Served with buttermilk chive mashed potatoes & seasonal vegetables 11.99

Pasta

CHICKEN TARRAGON FETTUCCINE

Grilled all natural chicken breast served with a roast tomato vodka cream sauce and tarragon oil 14.99

SHRIMP SCAMPI

Sautéed shrimp and grape tomatoes in a white wine garlic butter sauce over fettuccine 17.99

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 14.99

MEATBALLS & SPAGHETTI

Italian style meatballs served over spaghetti with our classic marinara and shaved parmesan 13.99

THE SPAGHETTI INCIDENT

A sauté of grape tomatoes, portobello mushrooms, baby spinach, green beans and shaved parmesan in a chardonnay butter sauce 12.99 Add chicken 15.99

BISTRO CHICKEN THAI PASTA

Spicy Thai peanut sauce with carrots and green beans 15.99 Shrimp Thai 18.99