

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 17.99

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 17.99

**AHI TUNA

Seared rare Ahi Tuna with cabbage, mixed greens, green beans, carrots, wontons and sesame-ginger dressing 18.99

**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 18.49

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 16.99
Substitute grilled shrimp 19.99

SOUTHWESTERN CHICKEN

All natural chicken breast with house made chipotle ranch, mixed greens, salsa fresca, cheddar cheese, avocado, sour cream drizzle, tortilla chips 17.99

Soups

SOUP OF THE DAY

Cup 3.99 Bowl 4.99

FRENCH ONION

Cup 4.99 Bowl 5.99

Sandwiches

ALL 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 14.99

HOT HAM & CHEESE

Thinly sliced corn cob smoked ham, Swiss and cheddar on a toasted hoagie roll with dijonnaise 11.99

THE BLT

Peppered bacon, Willcox tomatoes, lettuce and garlic aioli on toasted sourdough 12.99

CHICKEN CORDON BLEU

Grilled all natural chicken with corn cob smoked ham, Swiss and parmesan cheese with dijonnaise on hoagie roll 12.99

****GRILLED CUBAN SANDWICH**

Seared pork tenderloin, ham, Swiss and pickles with Old Bay fries served on a hoagie roll with dijonnaise 12.99

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, rice & seasonal vegetables 24.49

****BISTRO 44 STEAK DIANE**

Beef medallions, portobello mushrooms, garlic and shallots sautéed in a red wine brandy sauce served with mashed potatoes & seasonal vegetables 27.99

FISH TACOS (3)

Flour Tortillas with cilantro-lime sauce, avocado, salsa fresca, sautéed onion/peppers on a bed of cabbage 16.99

****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 19.99

BISTRO 44 SWEET CHILE RUBBED SALMON

Pan seared served with a honey mustard drizzle with wild rice pilaf & seasonal vegetables 24.49

****ANGUS BEEF TOP SIRLOIN**

Grilled and topped with chimichurri sauce, buttermilk mashed potatoes & seasonal vegetables 18.99

Add Shrimp 23.99

CHICKEN MARSALA

Served with rice & seasonal vegetables 19.99 Make it 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 buttermilk chive mashed potatoes & seasonal vegetables 19.99

****BLACK PEPPER BACON WRAPPED FILET**

Pan roasted Angus beef tenderloin filet with cabernet veal glaze served with fingerling 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 18.99

SHRIMP DIABLO

Sautéed shrimp and Cajun Andouille sausage in a spicy marinara sauce over fettuccine 22.99

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 19.99

****MEATBALLS & SPAGHETTI**

Italian style meatballs served over spaghetti with our classic marinara and shaved parmesan 17.99

THE SPAGHETTI INCIDENT

A sauté of grape tomatoes, portobello mushrooms, baby spinach, green beans and shaved parmesan in a chardonnay butter sauce 16.99

Add chicken 19.99 Add shrimp 22.99

BISTRO CHICKEN THAI PASTA

Spicy Thai peanut sauce with carrots and green beans 19.99 Shrimp Thai 22.99