

## LIGHT & HEALTHY

{something wholesome}

### Ginger Shrimp ~ 9

1/4 lb. of sautéed shrimp finished with seasonal vegetables and seasoned with ginger

*207 calories & 7.8 grams of fat*

### Couscous Salad ~ 8

fresh corn, bell pepper, cilantro and black beans served on a bed of couscous

*156 calories & 5.5 grams of fat*

### Mediterranean Turkey Kabobs ~ 8

fresh ground turkey pan-seared with Mediterranean spices and served on a bed of wilted greens

*350 calories & 2.5 grams of fat*

## BEVERAGES

{something refreshing}

### Soda Selections ~ 3

pepsi products ~ pepsi, diet pepsi, mountain dew, sierra mist, root beer, and orange crush

### Fresh Brewed Iced Tea ~ 3

brewed fresh daily and served with a lemon slice

### Coffee & Hot Tea ~ 2

served in your choice of cup or one of our cozy mugs; ask your server about seasonal creamer selections

## SEASONAL DRINKS

{something for winter}

### Custom Tea Blends ~ 3

African Autumn - Apricot Chutney  
Back Porch Black

Ask your server about our feature teal.

### Warm Apple Cider ~ 3

warm up with the perfect blend of spices served in a mug with a cinnamon stick

### Hot Cocoa ~ 3

enjoy our homemade cocoa with marshmallows and peppermint! Have yours warm or iced

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# the Bistro

at the village green



## APPETIZERS

{ something to start }

### Warm Seafood Dip ~ 8

a creamy blend of lump crab, shrimp, tuna, haddock and lobster tail served in a fresh-baked bread bowl with pita points and herbed crostini

### Vegetarian Flatbread ~ 7

fresh flatbread layered with our house hummus, sprinkled feta, sautéed medley of seasonal vegetables, and field greens then finished with parmesan cheese and a balsamic reduction

### Cheesy Bacon Fries ~ 7

fresh-cut Idaho fries buried beneath a mound of provolone, mozzarella, cheddar and parmesan cheeses finished with bacon, scallions and our signature chipotle ranch  
\*make it a half order for \$4

### BBQ'D Pork Tenderloin ~ 8

three pork tenderloin medallions draped across a fresh-baked baguette smothered in a blend of honey barbecue sauce and pork au jus

### Wings ~ 8

a dozen of our signature wings tossed in your choice of our house-made sauces: buffalo, honey BBQ, garlic parmesan, or honey citrus

\*make it a half order for \$4

\*add bleu cheese and celery for \$1

## CHEF'S TABLE

{ something custom }

An interactive dining experience with our chefs.  
Come and customize a five-course dinner based  
on your palate.

~ 28

## SALAD

{ something fresh }

### House Salad ~ 4

fresh tomatoes, cucumber and red onion served on a bed of rich greens finished with homemade croutons and our seasonal house dressing

### Caesar Salad ~ 4

crisp romaine tossed in our Caesar dressing and finished with homemade croutons and aged parmesan

### Wedge Salad ~ 5

an iceberg wedge covered in bacon, bleu cheese crumbles, red onion slices, hard boiled egg and grape tomatoes drizzled with bleu cheese dressing and balsamic reduction

### Warm Mushroom & Bacon Salad ~ 5

sautéed mushrooms and our sweet and sour bacon dressing over wilted field greens finished with feta

\*add chicken to your salad for \$3 or add steak for \$6

### Bistro created dressings

ranch, bleu cheese, parmesan peppercorn, balsamic reduction, seasonal house vinaigrette, sweet & sour bacon, honey mustard, sweet oil vinaigrette

## SOUP

{ something warm }

### Chicken Noodle Soup ~ 4

fresh-made pasta combined with chicken breast, caramelized onions, carrot and celery in homemade chicken broth

### French Onion Soup ~ 5

a Bistro favorite; our house-made onion soup topped with a crostini and smoked gouda cheese flamed to perfection

### Soup Du Jour ~ market price

ask your server for details on our delicious soup of the day

**New!** Try any of our soups in a bread bowl or regular bowl for \$6

## COVE CLASSICS

{ something signature }

### Open-Faced Sandwich ~ 14

homemade thick sliced bread and mashed potatoes smothered in gravy topped with your choice of tender shaved roast beef or thick-cut roasted turkey breast served with the chef's vegetable

### Pan-Fried Meatloaf ~ 12

our own bacon wrapped meatloaf pan-fried served with mashed potatoes, gravy and the chef's vegetable

### Chicken & Waffles ~ 14

served southern style with a fried chicken leg and thigh, house-made waffles, mashed potatoes with gravy and the chef's vegetable

### Turkey Devonshire ~ 16

toasted bread and roasted turkey served atop whipped potatoes finished with cheese sauce, sliced bacon, tomato and our chef's vegetable

### Unstuff'd ~ 14

your choice of tender pork loin or grilled chicken breast served with our house-made stuffing, mashed potatoes and the chef's vegetable

### Fish Fry ~ 13

your choice of baked haddock with lemon, cracked black peppercorn and butter **or** beer-battered haddock deep fried to perfection; both are served with a lemon wedge and our house-made tartar sauce; choice of two sides: coleslaw, stewed tomatoes, chef's vegetable, baby baked potatoes, fresh-cut fries or macaroni and cheese

**Come in on Friday and make our fish fry  
ALL YOU CAN EAT!**

### Steak Au Poivre\* ~ 18

8 oz. NY strip steak cooked to your preference and finished in a peppercorn sauce served with baby baked potatoes and the chef's vegetable

### Country Fried Steak ~ 12

a tenderized NY strip steak breaded and deep fried served with classic peppered gravy, mashed potatoes and the chef's vegetable

## CULINARY FLAIR

{ something unique }

### Ahi Tuna\* ~ 18

6 oz. of fresh ahi tuna prepared to order served with brown and wild rice pilaf and our chef's vegetable

### Chicken Cordon Bleu ~ 17

a French classic - a breaded chicken breast stuffed with ham and Swiss cheese then deep-fried and finished with a honey mustard sauce served with baby baked potatoes and our chef's vegetable

### Vegetarian Risotto ~ 12

arborio rice done with aromatics and vegetable stock finished in garlic, cream and parmesan cheese then blended with seasonal sautéed vegetables

### Surf & Turf\* ~ 27

4 oz. petite lobster tail and an 8 oz. NY strip steak prepared to your preference accompanied by our rustic hand-cut pasta finished in a garlic cream sauce and served with the chef's vegetable

### Cherried Chicken Salad ~ 14

a blend of wild mesclun topped with fried potato wedges, cherried chicken breast, dried cherries, toasted almonds, cucumber wedges, cherry tomatoes and your choice of our house-made dressings

## FRESH-MADE PASTA

{ something hand-crafted }

### Lasagna ~ 14

your choice of red or white served with our house salad and homemade garlic bread

**Red** - layers of our fresh-made pasta, ground beef, sausage and four Italian cheeses smothered in our house-made marinara

**White** - layers of our fresh-made pasta, chicken breast, broccoli and four Italian cheeses with a garlic cream sauce

### Cannelloni ~ 14

our hand-cut pasta rolled with three cheeses and covered in mozzarella finished with your choice of alfredo or marinara sauce and served with our house salad and garlic bread

## VEGETARIAN & GLUTEN FREE

{ available upon request }

\*Consumer Advisory: may be cooked to order. Consuming raw or undercooked meats and eggs may increase your risk for food-borne illness.

The Bistro at The Village Green accepts MasterCard and Visa. We do not accept personal checks.

Gratuity of 18% is automatically added to parties of 10 or more.