

Back Street Bistro

APPETIZERS

Daily Creative Soup 5.

Locally Grown Vine Ripe Tomato & Fresh Mozzarella Salad 7.
sea salt, fresh basil, balsamic reduction & rich olive oil drizzle

Sautéed Maine Mussels with White Wine & Fresh Herb Garlic Butter 9.

Half a Ripe Avocado Filled with Fresh Maine Crab Meat 8.
served with spicy Louis Dressing & marinated cucumbers

Dry Herb & Spice Rubbed Beef Carpaccio 9.
horseradish aioli, marinated red onions, cracked peppercorns, baked crostini

SALADS

Classic Romaine Heart Caesar Salad 7.
lemon wedge, grated Parmesan, croutons, creamy Caesar dressing

Bistro House Salad with Fresh Herb Vinaigrette 6.
Shaved red onions, cherry tomatoes, cucumber slices

Baby Spinach, Red Pears & Thinly Shaved Fennel with Toasted Almonds 8.
goat cheese, white balsamic pink peppercorn vinaigrette

ENTREES

Oven-roasted Sesame Seed Encrusted Atlantic Salmon Filet 23.
wilted baby spinach & warm vegetable salad with sesame soy dressing

Lightly Breaded Gulf of Maine Haddock Filet 20.
asparagus spears & roasted red bliss potatoes, topped with rosemary & lemon aioli

Ale Brine Bacon Wrapped Rib Chop of Pork 19.
mashed potatoes, green beans, red wine & port reduction sauce with caramelized onions

Breaded & Pan-seared Veal Oscar with Fresh Maine Crab 25.
mashed potatoes, asparagus, hollandaise sauce

Fresh Fish & Shellfish Jambalaya with White Rice, Chicken & Spicy Sausage 20.
sautéed onions & bell peppers, garlic tomato broth, topped fresh herbs

Char-grilled New York Strip Steak with Blue Cheese Gratin 27.
green beans sautéed in lemon & garlic, russet mashed potatoes, red wine reduction sauce

Pan-seared Wild Mushroom Encrusted Bistro Steak 25.
shiitake & brandy cream sauce, russet mashed potatoes, oven roasted broccoli

Sautéed Chicken Pasta Tossed with Olives, Tomatoes & Fresh Basil & Spinach Pesto 18.
linguini pasta topped with fresh grated parmesan & herbs

Local Fiddleheads & Shiitake Mushroom Risotto 16.
topped with parmesan cheese & white truffle oil