

Birch Street Bistro

Entrees

- *Grilled Filet Mignon** - 23.
with melted gorgonzola & wild mushrooms served with sautéed spinach & roasted potato wedges
- *Steak Frites** - 23.
cabernet demi-glace with hand cut fries
- Gremolata Encrusted Lamb Chops** - 22.
with roasted carrots and mushrooms
- Spinach and Crabmeat Stuffed Whole Trout** - 21.
saffron and tomato fume with grilled asparagus
- Grilled Salmon** - 19.
topped with a tropical pineapple relish and fried shrimp served with mixed greens salad and fried yucca
- Frenched Pork Chop** - 19.
bacon and apple chutney with sautéed spinach and crispy corn polenta
- Summer Risotto** - 15.
roasted grape tomatoes, spinach and parmesan
*add chicken \$4 add shrimp \$5
- Seafood Fra Diavlo** - 21.
mussels, shrimp, calamari & clams with linguine
- Slow Roasted Chicken** - 16.
with roasted potatoes and the vegetable du jour
- Lemon Chicken Rigatoni** - 15.
with asparagus, garlic and fresh basil
- Grilled Vegetable Ravioli** - 15.
roasted grape tomatoes in a basil white wine butter sauce

Sides

- | | | |
|-------------------|-------------------|---------------|
| roasted potatoes | hand cut fries | |
| grilled asparagus | vegetable du jour | polenta fries |

Created by Executive Chef Marcelo de Oliveira

* Items cooked to order and or consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Non-Alcoholic

- | | |
|-------------------|------|
| Lg San Pelligrino | - 4. |
| IBC Root Beer | -2.5 |
| Orangina | -2.5 |

Please ask your server about menu options for children.

Please make your server aware of any food allergies.

Birch Street Bistro may be rented for private events.

American Express, Discover, MasterCard, Visa, Traveler's Checks and cash accepted.