

## **Starters**

### **Mussels \$17.95**

PEI Mussels Simmered In White Wine Garlic Butter Sauce With Charred Baguette For Cleaning Up The Broth

### **Mozzarella Sticks \$14.95**

Our Own Hand Cut and Breaded Mozzarella with Marinara

### **Spinach & Artichoke Wontons \$11.95**

Creamy Spinach and Artichoke Filled Wontons Lightly Fried

### **Classic Nachos \$14.95**

Layers of Tri Colored Chips, Monterey Jack Cheddar All Topped With Jalapenos, Tomato & Black Olives Than Oven Baked, Finished with Cool Lettuce Chiffonade, Sour Cream an Salsa. Guacamole Add \$2.00. Add Chili \$4.00

### **Crabmeat Stuffed Mushrooms \$15.95**

Crabmeat Cracker Crumb Stuffing,  
Wine Butter Sauce, Provolone

### **Bar Jam \$13.95**

Baked Maple-Bacon Bourbon Goat Cheese, Crostini

### **Shrimp Street Tacos \$15.95**

Ale Battered Shrimp, Warm Flour Tortillas, Slaw,  
Pickled Red Onion, Candied Jalapenos

### **Buttermilk Chicken Tenders \$15.95**

Buttermilk Chicken With Panko Breading. Choose:  
Sweet Bourbon, Salt & Vinegar, BBQ, Buffalo, or Thai Chili

### **Loaded Skins \$12.95**

Fried & Baked Stuffed Potato Skins With Chili Cheddar Cheese,  
Black Olives, Onions, Tomato, Jalapenos

### **Potstickers \$10.95**

Pan Seared Asian Dumplings With Ginger Soy Dipping Sauce

### **Hot Honey Chicken Sliders \$14.95**

Toasted Slider Buns, Buttermilk Fried Chicken, Hot Honey  
Drizzle, Lettuce Chiffonade, Sun Dried Tomato Aioli

## **Soups, Spoons, Salads**

### **French Onion Soup \$7.95**

Caramelized Onions Simmered in Beef Broth, Oven Finished  
with Crostini, Provolone & Swiss

### **Chili Con Carne \$7.95**

Hot Simmered Chili Topped With Cheddar Jack Cheese, Sour  
Cream, Black Olives and Onions

### **Classic Caesar \$6.95/\$9.95**

Crisp Romaine, House Caesar, Garlic Butter Croutons,  
Shaved Parmesan

### **Garden Salad \$6.95/\$9.95**

Mixed Field Greens, European Cucumber, Slivered Carrots,  
Cherry Tomatoes, Garlic Butter Croutons

### **Foraged Salad \$18.95**

Baby Field Greens Loaded With Cheddar Jack Cheese, Dried  
Cranberry, Toasted Almonds, Crumbled Gorgonzola,  
Mandarin Oranges & Candied Pecans

### **Blackened Chicken Salad \$17.95**

Mixed Greens, Warm Blackened Chicken, Whipped Goat  
Cheese, Crisp Onion Frites, Cherry Tomatoes

### **Beet Salad \$16.95**

Baby Arugula Tossed With Olive Oil & Salt & Pepper With  
Sunflower Seeds, Pickled Red Onions, Sliced Roasted &  
Brined Beets, Crumbled Goat Cheese

### **Salad Additions**

Grilled Chicken \$6 - Fried Chicken Tenders \$7  
Steak Tips \$11 - Grilled Salmon... \$12

### **Dressings**

Ranch -1000 Island -Balsamic Vinaigrette -Blue Cheese -Golden Italian

## **Tavern Fare**

### **Bistro Burger \$16.95**

8 oz. Grilled Angus Beef, Farmhouse Cheddar, Bacon, Garlic  
Aioli, Caramelized Onion, Ciabatta Roll, Lettuce, Tomato

### **Beyond Burger. \$15.95**

Pan Seared Beef Alternative, American, Lettuce,  
Tomato, Red Onion. Ciabatta Roll

### **Fried Haddock Sandwich. \$15.95**

Fresh Atlantic Haddock, Slivered Lettuce, Ciabatta Roll

### **The Ranchero \$16.95**

Beer Battered Chicken, Cheddar, Bacon, Ranch  
Lettuce, Tomato, Ciabatta Roll

### **Philly Chicken Sub \$16.95**

Fried Chicken, Mayo, Salt & Pepper, Sauteed Onions  
Peppers and Mushrooms, American

### **Blackened Chicken Caesar Wrap \$15.95**

Cajun Grilled Chicken, House Made Dressing Shaved Parmesan,  
Crisp Romaine, Wrap

### **Spicy Frenchman \$16.95**

Grilled Chicken, Candied Jalapenos, Brie, Spicy Red Pepper Jelly

### **Cheeseburger Club \$16.95**

Grilled 8 oz. Burger, American Cheese, Lettuce, Tomato, Bacon  
& Mayo Between Layers of Toasted Bread

### **Classic Reuben \$15.95**

Grilled Marble Rye, Sauerkraut, 1000 Island, Swiss Cheese  
House Roasted Corned Beef

## **Pizza**

### **Plain Ole Cheese \$14.95**

Traditional Hand Pulled Crust, House Sauce, Mozzarella

### **The All American \$16.95**

House Sauce, Mozzarella, Loads of Pepperoni

### **The Plantation \$18.95**

Olive Oil & Garlic, Shredded Mozzarella, Sliced Pears, Arugula,  
Drizzled Hot Honey

### **4x4 \$20.95**

Red Sauce, Mozzarella, Parmesan, Goat Cheese, Feta,  
Pepperoni, Sausage, Ham, Bacon

### **Province Lake 18.95**

Olive Oil & Garlic, Mozzarella, Grilled Chicken,  
Caramelized Onion, Chopped Tomato, Pesto Drizzle

### **Pine River Pond 19.95**

Red Sauce, Mozzarella, Garlic, Pepperoni, Sausage  
Candied Jalapenos, Hot Honey Drizzle

### **Balch Lake 18.95**

Creamy Parmesan Sauce, Shredded Mozzarella, Grilled Chicken,  
Button Mushrooms, Red Onion, Banana Peppers

### **Sandy Pond 18.95**

Bourbon Maple Bacon Jam, Shredded Mozzarella, Grilled  
Chicken, Button Mushrooms, Onion Frites

### **Belleau Lake 18.95**

BBQ Sauce Base, Shredded Mozzarella, Fried Chicken, Roasted  
Parmesan Corn, Caramelized Onion, BBQ Drizzle

### **Great East \$19.95**

Spicy Peanut Sauce, Mozzarella, Shredded Carrots, Red Onion,  
Grilled Chicken, Parmesan Cheese

### **Rockhaven \$20.95**

Red Sauce, Mozzarella, Sausage, Bell Peppers

Gluten Free Crust and Vegan Cheese Available With Upcharge

## **Hearty Fare**

### **Chicken Bacon Mac N' Cheese \$19.95**

Grilled Chicken & Crispy Bacon Tossed With Cavatappi Pasta and Creamy Parmesan Cheese Sauce

### **Tuscan Chicken Ravioli \$22.95**

Cheese Stuffed Ravioli Simmered With Grilled Chicken & Spinach In Sundried Tomato Cream Sauce

### **Bistro Filet \$24.95 (GF)**

8 oz Cut, Pan Seared and Sliced With Aged Balsamic Drizzle

### **Bacon Wrapped Meatloaf \$21.95**

Smoked Bacon Wrapped Meatloaf, Mushroom -Red Wine Gravy

### **Steak & Frites \$27.95 (GF)**

Grilled 12 oz. Sirloin with Garlic Butter, Hand Cut Potato Fries

### **Center Cut Pork Chops \$22.95**

Two Pan Seared Center Cut Bone In Chops  
Topped With Maple Bourbon Bacon Jam

### **Chicken Parmesan \$20.95**

Breaded Chicken Oven Topped with Provolone Over Marinara & Pasta (Vegan Option Available)

### **Bayou Pasta \$21.95**

Cavatappi, Garlic Sausage, Shrimp, Grilled Chicken, Cajun Cream Sauce

### **Original Fish Tacos \$18.95**

Warm Flour Tortillas, Fried Atlantic Haddock, Summer Slaw, Lemon Aioli, Pickled Red Onion, Candied Jalapeños

### **Fried Shrimp Lo Mein \$23.95**

Matchstick Carrots, Button Mushrooms, Onions Sauteed In Sesame Oil & Orange Sweet Chili Sauce & Tossed With Noodles & Ale  
Battered Fried Shrimp Garnished With Mini Spring Rolls

### **Sabin's Chicken Pot Pie \$19.95**

Herb Roasted Chef's Potatoes Blended With La Sur Peas, Sweet Kernel Corn In A Creamy Chicken Sauce With Puff Pastry Topping

### **Salmon Ala Karen \$25.95**

8oz. Grilled Atlantic Salmon Oven Finished With Spicy Red Pepper Jelly & Garnished With Candied Jalapenos

### **Fish N' Chips \$19.95**

Fried Atlantic Haddock, Traditional Fries, Citrus Slaw

### **Honey Crumb Baked Haddock \$21.95**

Atlantic Haddock, White Wine Butter, Honey Butter Crumb Topping

### **Bistro Shepard's Pie \$18.95 (GF)**

A Hearty Customer Favorite. Layers Of Seasoned Ground Beef, Gravy, Parmesan Sweet Kernel Corn, Cheese & Garlic Whipped Potato.  
You'll Love It!

### **Blackened Chicken Alfredo \$21.95**

Grilled & Blackened Chicken Simmered In Creamy Parmesan Alfredo Tossed With Linguini

### **Pot Roast \$21.95**

Slow Oven Braised Pot Roast In Rich Brown Gravy

### **Hot Honey Fried Chicken \$22.95**

Two Beer Battered and Fried Chicken Breasts Drizzled With Hot Honey And Garnished With Candied Jalapenos

## **Kids Stuff (Kids Only Please)**

Grilled Chicken, Mashed & Veggies \$8.00

Pasta With Red Sauce or Butter \$8.00

Kids Mac N' Cheese \$9.00

Grilled Cheese & Fries \$8.00

Kids Tender & Fries \$8.50

**Includes Individual Apple Juice**

