



DINNER MENU 2022

STARTERS

APPETIZER SAMPLER*

Baby back ribs, cold shrimp cocktail, general Tso cauliflower and artichoke dip. 49-

GENERAL TSO CAULIFLOWER APPETIZER

Pan fried cauliflower florets tossed in sesame soy sauce topped with sesame seeds and green onions. 14-

ARTICHOKE FLORENTINE DIP

Served with toasted naan bread. 13-

COLD SHRIMP COCKTAIL*

Served with house made cocktail sauce. 18- GF

FIG & BRIE CHEESE

Creamy brie cheese queso, fig marmalade, toasted walnuts and served with toasted naan bread. 17-

RIB APPETIZER*

(6) baby back ribs grilled with sweet ginger-soy glaze. 15-

CALAMARI*

Flash fried calamari and served with sweet chili sauce. 16-

BUTTERCRUNCH BIBB LETTUCE SALAD

Add Grilled Chicken 8-/Shrimp 14-/Salmon 14- to any salad

HOUSE SALAD

Creamy garlic dressing, pickled shallots, tomatoes, cucumbers and garlic croutons. 8- / Entrée size 15-

BLEU CHEESE & WALNUT SALAD

White-balsamic vinaigrette, bleu cheese, toasted walnuts, dried cranberries & pickled shallots. 9- / Entrée size 16- GF

GREEK SALAD

Greek dressing, kalamata olives, grape tomatoes, pickled shallots, feta cheese & garlic croutons. 9- / Entrée size 16-

PITTSBURGH CHICKEN SALAD*

Bibb lettuce, shredded cheddar, pickled shallots, cucumbers, grape tomatoes. Dressed with mustard vinaigrette and topped with grilled chicken breast and French fries. 19-

ONE PLATE MEALS

Served with small bistro salad dressed lightly with white balsamic vinaigrette and vegetable du jour

BISTRO GREEK CHICKEN*

5oz chicken breast with house spices topped with feta cheese, roasted tomatoes, kalamata olives and Greek dressing. 18- GF

BISTRO SCROD*

English style white flakey fish served with house made lemon-caper tartar sauce. 19-

BISTRO SALMON*

Cajun grilled Norwegian Aukra farm raised salmon served with a grainy mustard-lime sauce. 25- GF

BISTRO RIBS*

Char grilled ¾ rack of ribs with a brown sugar, soy and ginger glaze. 22-

SOUPS

CANADIAN CHEDDAR CHEESE Bowl 8- Cup 6-

LOBSTER BISQUE Bowl 12- Cup 10-

ENTREES

TUSCAN CHICKEN *

Pan seared twin 5oz chicken breasts cooked in a parmesan white wine cream with roasted tomato & spinach. Accompanied with potato and vegetable du jour. 25- GF

FILET AND SHRIMP*

6oz filet mignon with cranberry demi-glace, paired with grilled shrimp accompanied with house made cocktail sauce. Served with potato and vegetable du jour. 58- GF

MUSHROOM FLORENTINE PASTA

Sauteed mushrooms (cremini, oyster & shitake), baby spinach, fresh spaghetti pasta tossed in a white wine cream. Topped with roasted red peppers and shaved parmesan cheese. 22-

Add Seared Chicken 8-* Grilled Shrimp 14-*

Grilled Salmon 14-*

BABY BACK RIBS *

Signature item since opening day, in 1975. Char-grilled pork ribs glazed with brown sugar, soy and ginger. Served with potato and vegetable du jour. 32-

CRANBERRY-ORANGE FILET MIGNON *

Pan seared 6oz center cut filet served over cranberry demi-glace and topped with orange zested bleu cheese butter. Served with vegetable and potato du jour. 42- GF

PISTACHIO CRUSTED LAMB *

Pan roasted Australian rack of lamb with an herbed pistachio crust and served over cherry-port wine reduction. Served with vegetable and potato du jour. Half Rack. 52- GF

MAINE-STYLE BAKED SCALLOPS *

Jumbo sea scallops, white wine cream and Ritz cracker crust. Served with potato and vegetable du jour. 38-

VEGAN CAULIFLOWER GENERAL TSO

Cauliflower florets battered and pan fried, jasmine rice, seasonal vegetables, topped with sesame-soy glaze. Finished with sesame seeds, green onions, and spring onion oil. 23-

Add Seared Chicken 8-* Grilled Shrimp 14-*

Grilled Salmon 14-*

BACKPORCH BURGER *

Blend of ground ribeye, sirloin, chuck and brisket crispy seared medium with bacon and melted cheddar cheese. Served on brioche bun and accompanied with fries and house made pickles. 18-

Split Entrees \$10 Upcharge / No Substitutions

GF-Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish,

or eggs may increase your risk of food-borne illness