

BISTRO DINNER



PETITE PLATES

- BAY SCALLOP CEVICHE** 12
Marinated Bay Scallops, Lime Juice, Tomatillo Salsa with Chip Confetti
- BACK BAY BISTRO CLAMS** 12
Steamed Little Neck Clams, White Wine Butter Sauce
- SHRIMP COCKTAIL** 12
Five Jumbo Prawns, Spicy Cocktail Sauce, Fresh Lemon
- AHI TOWER** 14
Hand Cut Ahi with Avocado, Tomato, Citrus Gatstrique
- ONION SOUP** 10
Classic Onion Soup Topped with Toasted Sourdough and Swiss Cheese

**DU JOUR SOUP OR
SEAFOOD CHOWDER
CUP 8 • BOWL 10**



BISTRO SALADS

- CAPRESE SALAD** 12
Heirloom Tomato, Fresh Mozzarella, Basil, and Lemon Olive Oil and Balsamic reduction
- KALE CAESAR** 8
Kale, Crisp Romaine, Fresh Garlic, Parmesan Cheese, Garlic Croutons with House-Made Caesar Dressing
- WEDGE** 12
Iceberg Lettuce, Bacon Bits, Cherry Tomatoes, Roquefort Cheese with Ranch Dressing
- BACK BAY SALAD** 9
Arugula, Belgium Endive, Blueberries, Bleu Cheese, Roasted Pecan, Champagne Vinaigrette
- BISTRO SALAD** 7
Mesclun Salad, Tomato Wedge, Cucumber, Carrot, Your Choice of Dressing

SANDWICHES

All Sandwiches Served with Choice of Bistro Fries, Fresh Fruit or Cole Slaw

- BACK BAY BISTRO BURGER** 14
8oz. Brandt Ranch Sirloin, Sautéed Onions, Sliced Tomato, Iceberg Lettuce, Cheddar Cheese on a Brioche Bun
- PARISIAN CHICKEN SANDWICH** 14
Grilled Chicken Breast, Heirloom Tomato, Arugula, Bacon, Brie Cheese, Ranch Aioli on a Brioche Bun
- BLACKENED SWORDFISH SANDWICH** 17
Cilantro Lime Aioli, Napa Cabbage on Ciabatta Square
- SANTA FE TURKEY SANDWICH** 14
Grilled Fresh Turkey, Avocado, Jack Cheese, Fire Roasted Ortega Chilies

SIGNATURE DISHES

- CORNISH GAME HEN** 22
Oven Roasted, Wild Rice with Walnut Berry Port Sauce and Vegetables
- TORTELLINI BEEF CASSEROLE** 20
Cheese Tortellini, Blackened Filet Tips and Spinach
- SLOW COOKED SHORT RIB** 25
Traditionally Braised, Mashed Potatoes, Carrot, Spinach
- SHRIMP SCAMPI** 22
Jumbo Shrimp Sautéed in Olive Oil, Fresh Tomato, Garlic, White Wine, Fresh Basil over Angel Hair Pasta
- JUMBO DIVER SCALLOPS** 28
Seared with Corn Risotto, Red Wine and Cranberry Sauce
- KING SALMON** 25
On a bed of English Pea Risotto, Chardonnay Sauce, Served with Vegetables
- CHILEAN SEA BASS** 32
Coconut Thai Peanut Curry Sauce, Steamed Rice, Asian Mushrooms
- PAN SEARED JOHN DORY** 29
Wild Mushroom Risotto, Persillé Butter, Served with Vegetables
- PRIME NEW YORK** 33
USDA Prime Dry Aged for 30 Days, Choice of Back Bay Bistro Steak Sauce, Gorgonzola Bacon Sauce, or Green Peppercorn Sauce, Seasonal Vegetables
- FILET OF BEEF** 35
Choice of Back Bay Bistro Steak Sauce, Gorgonzola Bacon Sauce, or Green Peppercorn Sauce, Seasonal Vegetables

CHEF'S SPECIALTY

- HAWAIIAN MAHI-MAHI** 29
Crusted with Macadamia, Steamed Rice, Mango Pineapple Relish

SIDES

- LOBSTER MAC N' CHEESE** 8
Truffle Asiago Cheese, Bacon, New England Lobster Meat
- BRUSSELS SPROUTS** 7
Black Pepper Bacon, Raspberry Vinegar, Orange Zest
- GRILLED ASPARAGUS** 7
Lemon Zest Olive Oil
- BAKED AU GRATIN POTATOES** 7
- SWEET POTATO WAFFLE FRIES** 7

FROM THE BAR



SIGNATURE DRINKS

MOSCOW MULE 11
Ketel One Vodka, Ginger Beer, St. Germain Elder Flower Liqueur, freshly squeezed lime juice served in a classic copper mug

SANGRIA 10
House-made with Red Wine, Triple Sec, Brandy, orange juice, pineapple juice, freshly squeezed lemon and lime juice topped with sprite

PEARADISE 11
Grey Goose Pear Vodka, St. Germain Elder Flower Liqueur, fresh squeezed lime juice topped with sprite served in a martini glass

CITRUS DROP 11
Absolute Citron Vodka, Triple Sec, orange juice, pineapple juice served in a martini glass with a sugar rim

BLUEBERRY BLISS 10
Stoli Blueberry Vodka, Triple Sec, freshly squeezed lemon topped with Champagne served in a martini glass with a sugar rim

CUCUMBER COSMO 12
Cucumber Infused Vodka, St. Germain Elder Flower Liqueur, cucumber puree lime juice served in a martini glass

CHUPACABRA 11
Milagro Silver Tequila, Bacardi Rum, muddled jalapeno, freshly squeezed lime juice, Simple Syrup served in a martini glass

THE HAWTHORNE 12
Nolets Gin, fresh blackberries, lemon juice, rosemary simply syrup served in a rocks glass

WHISKEY SOUR 12
Bulleit Rye, Bitters, fresh lemon juice, simple syrup, shaken with an egg white served in a rocks glass

GENTLEMENS LEMONADE 12
Hendricks Gin, muddled tarragon, fresh lemon juice, simple syrup topped with sprite served in a rocks glass

BASIL GREYHOUND 9
Titos Vodka, freshly muddled basil, grapefruit juice, bitters served in a martini glass

THE DON 12
Dulce Vida Reposado, Triple Sec, muddled serrano chili, fresh lime juice, splash of cranberry juice served in a rocks glass



BEER

DOMESTIC BOTTLE BEER 4
Coors Light Bud Light
Budweiser Michelob Ultra

IMPORT BOTTLE BEER 5
O'Douls Shock Top New Castle
Corona XX Lager Guinness
Corona Light XX Amber Heineken
Pacifico Sam Adams Model Special
Fire Rock Fat Tire
Blue Moon Amstel Light

DRAFT BEER
"Rotating Handle" 5.25
Longboard 6.25
Stella 6.25
Sculpin IPA 7.25

WINE BY THE GLASS

WHITES

ROBERT MONDAVI PRIVATE SELECTION, Chardonnay \$8 | \$11
FRANSICAN, Chardonnay \$10 | \$14
MEIOMI, Chardonnay \$13 | \$18
RUFFINO, Pinot Grigio \$9 | \$12
ESTANCIA, Pinot Grigio \$10 | \$14
CLOS DU BOIS, Sauvignon Blanc \$9 | \$12
KIM CRAWFORD, Sauvignon Blanc \$12 | \$16

REDS

ROBERT MONDAVI PRIVATE SELECTION, Cabernet \$8 | \$11
TOM GORE, Cabernet \$11 | \$15
SIMI, Cabernet \$14 | \$20
ROBERT MONDAVI PRIVATE SELECTION, Merlot \$8 | \$11
CLOS DU BOIS, Merlot \$10 | \$14
MARK WEST, Pinot Noir \$9 | \$12
WILD HORSE, Pinot Noir \$13 | \$17
SPOKEN BARREL, Meritage \$13 | \$17