**Dinner Menu**

### Classic Sandwiches

- **Panko-Crusted Cod**
  - Icelandic pan-seared cod, lettuce, tomato, onion, chipotle mayo, on brioche bun, with sweet potato fries.
  - 12

- **Grilled Chicken Avocado Wrap**
  - Whole wheat flour tortilla filled with blackened chicken, black beans, Jack cheese, avocado corn salsa, sour cream, with tortilla chips.
  - Hummus orange sauce on side 10

- **Turkey Rachael**
  - Turkey breast, Swiss cheese, all natural turkey and coke slow is finished in our panini press.
  - 12

- **Chicken Salad**
  - Chicken, mayonnaise, celery, red onion, Swiss cheese, lettuce, tomato, on toasted wheat bread.
  - 10

- **Mediterranean Wrap**
  - Whole wheat flour tortilla filled with hummus, tabbouleh, asparagus, feta, baby spinach, kalamata olives, with tortilla chips.
  - Hummus orange sauce on side 10

### Entrees

- **Turkey Meatloaf**
  - Turkey breast, Bourbon-Caesar's herbs & seasonings, balsamic, with roasted red potatoes & French green beans.
  - 14

- **Bleu Cheese Buttered Filet Medallions**
  - 6 oz. of choice beef lightly brushed with Bobby Flay's signature bleu cheese butter, grilled to temperature, with roasted red potatoes & French green beans.
  - 17

- **Vegetarian Chili**
  - Simmered with vegetables, beans, tomatoes, rice, Jack cheese, sour cream, green onions.
  - 11

- **Mediterranean Pasta**
  - Penn pasta, white wine & garlic, spinach, sun-dried tomatoes, mushrooms, pine nuts, marinated artichokes, feta cheese, with cabobuto sail.
  - Pasta 9 Regular 12

- **Salmon Bruschetta**
  - Grilled salmon, tomatoes, basil, capers, with brown rice & asparagus.
  - 16

- **Moroccan Chicken Stew**
  - Chicken, cumin, ginger, saffron, chickpeas, onion, raisins, and olives with brown rice.
  - 14

- **Mama’s Homemde Quiche du Jour**
  - Meat or vegetarian quiche, fresh fruit salad, with mixed baby greens.
  - 8 oz.

### Sides

- **SOUP DU JOUR**
  - 4.5 Broo 5.5

- **CUP OF VEGETARIAN CHILI**
  - Simmered with vegetables, beans, tomatoes, brown rice, sour cream, Jack cheese, chives.
  - 4.5

- **SIDE HOUSE SALAD**
  - Field greens, cucumber, red onion, tomato, with balsamic vinaigrette.
  - 5

- **Salmon Nicoise**
  - 6 oz. salmon, field greens, hard-boiled egg, grilled asparagus, roasted red potatoes, kalamata olives, red onion, tomato, with balsamic vinaigrette.
  - 15

- **Roasted Turkey, Cranberry & Feta**
  - Roasted turkey, baby spinach, feta cheese, fresh roasted walnuts, cranberry, red onion, with cherry vinaigrette.
  - 11

- **Chicken Taco**
  - Adidas roasted chicken,romaine lettuce, cheddar cheese, bell peppers, red onion, tomato, avocado corn salsa, sour cream, with tortilla chips & chipotle sauce.
  - 11

- **Caramelized Pear & Bleu Cheese**
  - Field greens, bleu cheese, roasted almonds, golden raisins, caramelized pear slaw, with pear poppy seed dressing.
  - 10

- **Roasted Beet**
  - Roasted beets, field greens, bleu cheese, fresh roasted walnuts, red onion, golden raisins, with balsamic vinaigrette.
  - 11

- **Shrimp Primavera**
  - Shrimp, broccoli, sun-dried tomatoes, garlic, onion, mushrooms, linguine in a pesto bercy.
  - 14

- **Chicken Picatta**
  - From Geoffrey Paltrow.
  - Sauteed chicken breasts, lemon, capers, with brown rice & French green beans.
  - 13

- **Penne Parmesan Pasta**
  - Whole grain penne pasta, artichoke hearts, sun-dried tomatoes, spinach and walnuts tossed in a Parmesan cream sauce.
  - Regular 10

### Chef Favorites

- **Guacamole, Bleu Cheese & Bacon Burger**
  - Homemae beef, avocado corn salsa, bleu cheese, bacon, lettuce, tomato, onion.
  - 13

- **Bronte Burger**
  - Homemae beef, cheddar cheese, caramelized onions, avocado, lettuce, tomato, onion, chipotle mayo, on brioche bun.
  - 13

- **Hamburger**
  - Ground beef, lettuce, tomato, onion, on brioche bun.
  - Add Swiss or cheddar.
  - 7.5

- **Turkey Burger**
  - From Rachael Ray.
  - Lean turkey, horseradish, cheddar cheese, lettuce, tomato, onion, Dijon mustard, cranberry relish, on brioche bun.
  - 11

### Burgers

- **Guacamole, Bleu Cheese & Bacon Burger**
  - Homemae beef, avocado corn salsa, bleu cheese, bacon, lettuce, tomato, onion.
  - 13

- **Bronte Burger**
  - Homemae beef, cheddar cheese, caramelized onions, avocado, lettuce, tomato, onion, chipotle mayo, on brioche bun.
  - 13

- **Roarkwood Burger**
  - Half pound burger, lettuce, tomato, onion, on brioche bun.
  - Add Swiss or cheddar.
  - 75

### Starters

- **Bistro Quesadilla**
  - Whole wheat tortilla, Jack & cheddar cheese, sour cream, and salsa on the side.
  - 7

- **Chicken Quesadilla**
  - Whole wheat tortilla, black beans, salsa, roasted chicken, Jack cheese, fresh salsa, avocado corn salsa, and sour cream on the side.
  - 10

- **Baked Brie**
  - Double cream brie, caramelized pears, Mascotta almonds, truffle honey, and served with a sliced baguette.
  - 11

- **Spinach Artichoke Dip**
  - Parmesan, roasted red peppers, sliced baguette.
  - 9

- **Shrimp Scampi**
  - Sautéed in a white wine and garlic butter sauce and served with a sliced baguette.
  - 11

- **Mediterranean Plate**
  - Hummus and tabbouleh, diced tomatoes, feta, artichokes, kalamata olives, and served with warm pita.
  - 9

- **Crab Cake**
  - Dusted with spicy remoulade sauce on a bed of greens, and served with corn and tomato salsa.
  - 8

- **Chicken Nachos**
  - Adidas roasted chicken, refried black beans, Jack & cheddar cheese, diced tomato, avocado corn salsa, and sour cream.
  - 10

### Soups & Salads

- **Vegetable Chili**
  - 4.5 Broo 5.5

- **Side House Salad**
  - Field greens, cucumber, red onion, tomato, with balsamic vinaigrette.
  - 5

- **Salmon Nicoise**
  - 6 oz. salmon, field greens, hard-boiled egg, grilled asparagus, roasted red potatoes, kalamata olives, red onion, tomato, with balsamic vinaigrette.
  - 15

- **Roasted Turkey, Cranberry & Feta**
  - Roasted turkey, baby spinach, feta cheese, fresh roasted walnuts, cranberry, red onion, with cherry vinaigrette.
  - 11

- **Chicken Taco**
  - Adidas roasted chicken,romaine lettuce, cheddar cheese, bell peppers, red onion, tomato, avocado corn salsa, sour cream, with tortilla chips & chipotle sauce.
  - 11

- **Caramelized Pear & Bleu Cheese**
  - Field greens, bleu cheese, roasted almonds, golden raisins, caramelized pear slaw, with pear poppy seed dressing.
  - 10

- **Roasted Beet**
  - Roasted beets, field greens, bleu cheese, fresh roasted walnuts, red onion, golden raisins, with balsamic vinaigrette.
  - 11

- **Shrimp Primavera**
  - Shrimp, broccoli, sun-dried tomatoes, garlic, onion, mushrooms, linguine in a pesto bercy.
  - 14

- **Chicken Picatta**
  - From Geoffrey Paltrow.
  - Sauteed chicken breasts, lemon, capers, with brown rice & French green beans.
  - 13

- **Penne Parmesan Pasta**
  - Whole grain penne pasta, artichoke hearts, sun-dried tomatoes, spinach and walnuts tossed in a Parmesan cream sauce.
  - Regular 10

- **Challenge Favorites**
  - **Shrimp Picatta**
    - Shrimp, broccoli, sun-dried tomatoes, garlic, onion, mushrooms, linguine in a pesto bercy.
    - 14

- **Crab Cakes**
  - Two 3 oz. crab cakes, spicy remoulade, corn & tomato salsa, with mixed greens & balsamic vinaigrette.
  - 15

- **Penne Parmesan Pasta**
  - Whole grain penne pasta, artichoke hearts, sun-dried tomatoes, spinach and walnuts tossed in a Parmesan cream sauce.
  - Regular 10

- **Chicken Picatta**
  - From Geoffrey Paltrow.
  - Sauteed chicken breasts, lemon, capers, with brown rice & French green beans.
  - 13

- **Guacamole, Bleu Cheese & Bacon Burger**
  - Homemae beef, avocado corn salsa, bleu cheese, bacon, lettuce, tomato, onion.
  - 13

- **Bronte Burger**
  - Homemae beef, cheddar cheese, caramelized onions, avocado, lettuce, tomato, onion, chipotle mayo, on brioche bun.
  - 13

- **Roarkwood Burger**
  - Half pound burger, lettuce, tomato, onion, on brioche bun.
  - Add Swiss or cheddar.
  - 7.5

- **Turkey Burger**
  - From Rachael Ray.
  - Lean turkey, horseradish, cheddar cheese, lettuce, tomato, onion, Dijon mustard, cranberry relish, on brioche bun.
  - 11

- **Salmon Burger**
  - Salmon burger, lettuce, tomato, onion, avocado, chipotle aioli, on brioche bun.
  - 13

- **Vegetarian Burger**
  - Grilled veggie burger, Swiss cheese, roasted red vegetables, lettuce, tomato, onion, basil aioli, on brioche bun.
  - 11

### Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Wine

Champagne/Sparkling Wines
- OBERON CABERNET SAUVIGNON 49
- KULETO ESTATE NATIVE SON RED 39
- IMAGERY PINOT NOIR 42
- MEIOMI PINOT NOIR 10 38
- THE CRUSHER PINOT NOIR 8 30
- PRIME 59 CABERNET SAUVIGNON 9 34
- Red Wines - Glass Bottle
  - LOVE ROSÉ 6 22
  - HONIG SAUVIGNON BLANC 42
  - JOEL GOTT CHARDONNAY 10 35
  - ZONIN PINOT GRIGIO 6 22
  - CALLING ALL ANGELS CHARDONNAY 6 22
  - SCHLINK HAUS RIESLING 7 25
  - MATUA SAUVIGNON BLANC 7 25
- White Wines - Glass Bottle
  - VEUVE CLICQUOT YELLOW LABEL BRUT 75
  - ZONIN PROSECCO 7 28
- Champagne/Sparkling Wines - Glass Bottle
  - Tanqueray Gin, Crème de Violette, Luxardo Maraschino Liqueur & lemon juice
  - Karrikin Blaze Agave Spirit, fresh lime juice & house-made honey syrup
  - Served straight up or on the rocks with your choice of vodka or gin
  - Absolut Citron, fresh lime juice, Cointreau & cranberry juice
  - Sparkling wine, soda water & St-Germain elderflower liqueur
  - Bombay Sapphire, Rose’s Lime, served on the rocks
  - Tanqueray Gin, fresh lime juice & a dash of soda
  - Dewar’s scotch & water
  - Glass
  - FRENCH 75

Cocktails

ST-GERMAIN COCKTAIL
- Sparkling wine, soda water & St-Germain elderflower liqueur
glass 7.5 pitcher 26

BRONTÉ MARTINI
- Our signature recipe found only at Brontë Bistro 7.5

BRONTÉ BLOODY MARY
- Absolut Citron, fresh lime juice, Cucumber & cranberry juice 7.5

COSMOPOLITAN
- Captain Morgan’s Spiced Rum & Gosling’s Ginger Beer served on the rocks 6.75

SPICED DARK & STORMY
- Captain Morgan’s Spiced Rum & Gosling’s Ginger Beer served on the rocks 8.30

GRAND MIMOSA
- Sparkling wine, Grand Marnier & fresh orange juice 7.5

AGAVE HONEYSUCKLE
- Karrikin Blaze Agave Spirit, fresh lime juice & housemade honey syrup 7.5

S’MORES COFFEE
- Toasted marshmallow and Dark Chocolate Liqueur topped with coffee & whipped cream 6.5

FRENCH 75
- Washington Distillery Bourbon, blood orange bitters, peach schnapps & vert 7.5

Desserts

SEASONAL SORBET or GELATO from Madison’s
Ask your server for today’s selections 5.5

SEASONAL COBBLER
Ask your server for today’s selection, served à la mode 5.5

Little Bites
- Mini versions of your favorite desserts 2.5

Bottled Beer

3 FLOYS YUM YUM 6
DAURA DAMM GLUTEN-FREE 4.5
FAT HEAD’S BUMBLE BERRY 5
STELLA ARTOIS 4
DOGISH HEAD 90 MINUTE 6
BRAXTON STORM 6
MADTREE PSYCHOPATHY IPA 5
FAT TIRE BELGIAN WHITE 6
NORTH COAST BREWING SCRIMSHAW 5
FIFTY WEST CHASING SUNSETS 6
BUD LIGHT 3.5
BUCKLER NON-ALCOHOLIC 3