stars BISTRO + BAR

APPETIZERS

Calamari - 9
Served with saffron aioli and
a spicy provincial sauce

Moules et Frites - 10
Mussels served over a bed of fries
in a white wine sauce, accented by saffron

Yucca Frites - 5
Served with your choice of two dipping sauces:
truffle aioli, rouille, saffron aioli, or bang bang sauce

Frites - 5
Traditional potato fries served with your choice of
two dipping sauces: truffle aioli, rouille, saffron aioli,
or bang bang sauce

Crab Cake - 13
A delicate jumbo lump crab cake served with
rouille and saffron aioli

Tomato Tofu Tower - 6
Tomato and tofu napoleon drizzled with
truffle oil and balsamic reduction

Sliders - 9
Choose any combination of four:

Pork Belly
On mini brioche with saffron aioli and
jalapeno slaw

Burger
On mini brioche with truffle aioli and house relish

Carolina Style Chicken BBQ
On mini brioche with house relish

Crab Cake
On mini brioche with rouille

Shrimp Tempura Cocktail - 11
Crispy and light tempura battered prawns served
with our spicy and zesty bang bang sauce

Ceviche - 9
Fresh poisson du jour (ask your server about
today's selection) cured in a citrus dressing and
served with tortilla and avocado.
Subject to availability

SOUPS

French Onion - 6
Traditional French onion soup
served with croutons and broiled Swiss cheese

Soup du Jour - 6
Ask your server about today's selection

SALADS

House Salad - 4
Mixed greens, tomato, cucumber
and onion with balsamic vinaigrette

Caesar Salad - 6
Romaine, parmesan and croutons tossed
in our house-made Caesar dressing

Cobb Stack Salad - 9
A tower of mixed greens stacked high with
avocado, bacon, corn, tomato, cucumber and
hard boiled eggs

Steak and Asparagus Salad - 14
Mixed greens, tomato, corn, bleu cheese,
asparagus and grilled flank steak

Add chicken or flank steak to any salad - 6

ENTREES

Pan Roasted Organic Chicken Breast - 18
Pan seared and roasted to perfection, served
with green mango jasmine rice, vegetable
and spiced pan sauce

NY Strip Steak - 24
Grilled to your preference with truffle pommes puree,
haricots verts, lardon, and a madeira demi glace

Bouillabaisse - 27
Provincial French-style fish stew. Prawns, scallop,
poisson, lobster and mussels swimming in a zesty
broth. Served with rouille and crostini

Pasta du Jour - Market Price
Ask your server about today's selection

Cilantro Braised Short Rib - 20
Served over creamy chevre grits and vegetables

Lobster Duo - 23
Butter poached lobster tail over jasmine rice
and a mini lobster pot pie

Poisson du Jour - Market Price
Ask your server about today's selection, served
with creamy root puree, wilted spinach and
lemon saffron cream

Roasted Pork Chop - 22
Pan seared and cooked to your preference with
a split pea and scallop spring roll, vegetables
and pear reduction sauce

Apple Sage Gnocchi - 15
Vegetarian: Gnocchi tossed in a creamy apple
and sage sauce accented with pumpkin seeds

Ravioli - 15
Vegetarian: sweet basil and ricotta ravioli served
with tomatoes Provençail, mushrooms and white
wine cream sauce

Vegetarian Chef's Plate - 20
Vegetarian: A selection of vegetarian-friendly
fare arranged by our chef. Please specify
preferences with your server

DESSERTS

Chocolate Mousse • Crème Brulée • Brioche Bread Pudding • Ice Cream – 7

20% gratuity will be added to parties of 6 or more. ** Consuming raw or undercooked foods may increase your risk of food borne illness*

DINNER