stars BISTRO + BAR

APPETIZERS

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

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

Wings - 7
Available in plain, mild, hot, and extremely hot
served with house-made avocado bleu cheese
dressing

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
jalapeño 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

SANDWICHES

Shrimp Po' Boy - 10
Blackened and pan fried shrimp, pickle,
Creole mayonnaise, lettuce and tomato on baguette

Southwestern Chicken - 9
With jalapeño mayonnaise, avocado,
tomatoes, lettuce and pepper jack cheese
on grilled Panini

Turkey Club - 9
Smoked turkey, ham, bacon and
Swiss cheese on grilled sliced bread

Crab Cake Sandwich - 13
Our signature jumbo lump crab cake,
saffron aioli, lettuce, tomato and onions on brioche

Veggie Sandwich - 10
Portabella mushrooms, asparagus,
red peppers, artichoke, melted mozzarella and
mayonnaise on brioche

Steak and Cheese Sandwich - 11
Grilled steak, provolone, caramelized onions
and mayonnaise on a roll

Signature Burgers
Gorgonzola and mushroom - 10
Aged cheddar and bacon -10
Avocado and fresh mozzarella -10
Plain hamburger - 8
Additional Toppings ($1 each):
Cheddar cheese, Swiss cheese, gorgonzola
cheese, fresh mozzarella, bacon, mushrooms,
avocado, jalapeño, caramelized onions

Choice of french fries, house-made chips or house salad

ENTREES

Pan Roasted Organic Chicken Breast - 15
Pan seared and roasted to perfection, served with
green mango jasmine rice, vegetable and
spiced pan sauce

NY Strip Steak - 20
Grilled to your preference with truffle pommes purée,
haricots verts, lardon and a madeira demi glace

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

LUNCH BOX

Lunch Box -12 Half sandwich with a cup of soup or side of house salad and Chips or french fries
Soda, iced tea or lemonade. Add desert with coffee or tea - 7

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*

LUNCH