

BROADWAY BISTRO

LUNCH MENU

Appetizers

Mushroom Soup GF \$7

Cajun Spiced Fried Calamari with tomato fra diavolo \$12

House Salad GF \$7

Cherry tomatoes, carrots, sweet red onions, roasted beets, Gorgonzola cheese, balsamic vinaigrette

Classic Caesar Salad GF \$7

Roasted Beet Salad with warm goat cheese fritter and lemon fresh herb dressing \$8

Entrées

Chicken Cutlet Milanese Salad \$13

California greens, sliced apple, Kalamata olives, sweet onions, Gorgonzola cheese and Lemon Herb dressing

Grilled Shrimp Salad GF \$15

Mixed baby greens with Feta cheese, toasted almonds, grapes and honey mustard dressing

Curried Chicken Salad GF \$13

Romaine hearts tossed with sun-dried cranberries, toasted almonds, and light curry dressing

House-Made Lobster and Fennel Ravioli \$19

toasted almonds, fresh sliced grapes and white wine cream

House-Made Pappardelle with Meat Ragout \$16

Butternut Squash, Goat Cheese & Spinach Ravioli with fresh sage butter sauce (vegetarian) \$15

Bistro Omelet, sweet Italian sausage, shitake mushrooms and gorgonzola cheese GF \$13

Bistro Frittata, peas, tomato and Feta cheese GF \$12

Chicken Scaloppini, with mashed potatoes, vegetable of the day and mushroom red wine sauce \$16

Roasted North Atlantic Salmon GF \$16

Mashed potatoes and balsamic reduction

Grilled Flat Iron Steak \$18

Served with mashed potatoes, vegetable of the day and brandy red wine reduction

Grilled 10 oz. Hamburger, lettuce, tomato onion, pickle and shoe string fries \$13

Chicken Cutlet Sandwich, lettuce, tomato onion, pickle and pepper mayo served with shoe string fries \$14

Turkey Sandwich, served on Italian bread, with mozzarella cheese, lettuce, tomato and onions and fries \$15

If you have any ALLERGY please let your server, chef or owner know

Broadway Bistro is chef owner and staff, we thank you for your continued patronage and the

opportunity to be part of your community,

please let us know how we can enhance your dining experience