

Appetizer

Forest Mushroom Soup (GF) \$8

Crispy Angel Hair Pasta Pancake \$15

Rosemary-grilled shrimp smothered with balsamic coconut emulsion

Butternut Squash, Goat Cheese and Spinach Ravioli \$12

Delicate pasta pillows in a butter sage sauce

Organic Steamed Mussels, Julienne vegetables, roasted garlic and saffron broth (GF) \$12

Cajun Spiced Fried Calamari with tomato fra-diavolo sauce \$15

Seared Sea Scallops over mushroom risotto with pesto sauce (GF) \$16

Salads

Beet Salad \$10

Roasted beets with lemon fresh herb dressing over mixed greens with goat cheese fritter

Bistro Salad (GF) \$9

Mixed baby greens with cherry tomato, gorgonzola cheese, roasted beets, carrots, sweet red onions and balsamic vinaigrette dressing

Caesar Salad (GF without crotons) \$9

Gorgonzola Stuffed Poach pear Salad (GF) \$10

Field greens with toasted almonds and Dijon vinaigrette

Seafood Entrée

Panko & Coconut Crusted Halibut Filet (available without gluten) \$35 served over saffron basmati rice pilaf, vegetable of the day and Bacardi coconut balsamic emulsion

Sautéed Shrimp and Sea Scallops (GF) \$32

crispy pancetta,(ITALIAN BACON) peas, wild and shitake mushrooms, mashed butternut squash, julienne vegetables and fresh Basil white wine and touch of cream

Roasted Salmon Filet (GF) \$26

served on top of sweet red peppers tomato coulis, mashed potatoes and vegetable of the

day

Meat & Poultry

Grilled Pork Chop with Tomato and Sage (GF) \$27
served with mashed potatoes and vegetable of the day

Grilled 8 OZ Flat Iron Steak (GF) \$27
Kalamata olives mashed potatoes, vegetable of the day and rosemary red wine sauce

Veal and Shitake Mushroom Meatloaf \$26
Served with mashed potatoes, vegetable of the day and merlot natural veal au jus

Veal Scaloppini with Wild Mushroom Risotto (GF) \$27
Vegetable of the day and mushroom red wine natural veal au jus

Chicken Scaloppini (GF) \$24
with mushroom risotto, mixed vegetables and sliced mushroom natural au jus

Pasta (All pasta is prepared to order)

Rosemary Infused Grilled Shrimp Risotto, white wine, wild and shitake mushrooms and fresh basil (GF) \$27

Seafood over House-Made Spinach Fettuccini \$35
Shrimp, sea scallops, calamari and mussels tossed with tomato fra-diavolo sauce

House-Made Fettuccini (vegetarian) assorted mixed vegetables tossed with basil tomato sauce \$23

House-Made Potato Gnocchi \$25
Sweet Italian sausage, oven roasted tomato and light pesto cream sauce

House-Made Pappardelle with meat ragout \$25

House-Made Lobster Ravioli and Fennel Ravioli, \$28
Crispy pancetta,(ITALIAN BACON) toasted almonds, grapes and white wine cream sauce

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