

Bistro Starters

Crab Cake \$8.95

Homemade with fresh crabmeat & a spicy rémoulade.

Thai Chili Calamari \$7.95

Sesame flour-fried calamari tossed in our Thai Chili glaze.

Sashimi Tuna \$11.95

Ahi Tuna, wasabi, soy, pickled ginger & our ginger-sesame sauce.

Spinach & \$6.95

Artichoke Dip

Baked & topped with parmesan cheese & served with pita points.

Asian Chicken Wraps \$9.95

Chicken, carrots & water chestnuts combined with our homemade teriyaki sauce. Served with jasmine rice, soy, hot chili sauce & cool lettuce wraps.

Jamaican Jerk \$7.95

Shrimp Cocktail

Marinated & steamed jumbo shrimp with a mango chipotle dipping sauce.

Potato Skins \$7.95

Potato shells stuffed with mixed cheeses, bacon bits & green onions.

Crab Fritters \$8.95

Katafi coated, fried & served with baby arugula & a spicy tomato cream sauce.

Chicken Wings \$8.50

We use "Anchor Bar" wing sauce. Served with blue cheese & celery strips.

Salads & Soups

Caesar Salad \$5.95

Romaine, homemade Caesar dressing, croutons & parmesan.

Village Salad \$6.95

Seasonal greens, broccoli, mandarins, strawberries, carrots, cheddar, Monterey Jack, almonds, dried cranberries, diced tomatoes & cucumbers.

Seafood Gumbo \$6

New England Clam Chowder \$6

Soup du Jour \$5

Garden Salad \$3.50

Spring mix, tomatoes & cucumbers.

Greek Salad \$8.95

Crisp greens, feta cheese, kalamata olives, bell peppers, onions, pepperoncini & Greek dressing.

Add to any of the above salads. Chicken \$4, Salmon \$5 Shrimp \$6

Tomato Mozzarella \$6.95

Roma tomatoes, buffalo mozzarella, basil over mixed greens with a citrus vinaigrette & vanilla infused white balsamic syrup.

Almond Chicken Salad \$9.95

Homemade chicken salad, seasonal greens, broccoli, mandarins, carrots, strawberries, cheddar, Monterey Jack, almonds, dried cranberries, tomatoes & cucumbers.

Cobb Salad \$9.95

Organic greens, bacon, eggs, red onions, tomatoes, & three cheese blend topped with a grilled chicken breast.

Fried Oyster & \$9.95

Spinach Salad

Fried oysters, spinach, egg, red onions, bleu cheese, almonds, dried cranberries & a warm bacon dressing.

Santa Fe Chicken Salad \$9.95

Blackened chicken, seasonal greens, tomatoes, cucumbers, carrots, cheddar, Monterey Jack, salsa & tortilla strips.

Village Chef Salad \$9.95

Seasonal greens, tomatoes, cucumbers, carrots, ham, turkey, cheddar, eggs Monterey Jack, bacon bits & croutons.

Ranch | Bleu Cheese | Balsamic Vinaigrette | Citrus Soy Vinaigrette
Creamy Poppy Seed | Thousand Island | Honey Mustard

Sandwiches

Served with your choice of:

French Fries, Sweet Potato Fries, Chips or Fresh Fruit

Build Your Burger \$8.95

Start with Certified Angus Beef & finish your creation with any of the following:

Sautéed Mushrooms, Sautéed Onions, Slaw, Cheddar, American, Swiss,

Provolone, Blue Cheese, Applewood Bacon, Bermuda Onions, Tomato, Leaf Lettuce.

Chicken Saltimbocca \$10.95

Chicken breast marinated & grilled with sliced smoked ham, sage, organic baby spinach & buffalo Mozzarella on toasted ciabatta with a sun-dried tomato pesto aioli.

Crab Cake Sandwich \$9.95

Made with fresh crabmeat served with lemon & a side of spicy rémoulade on sourdough bread.

Grilled Chicken \$8.95

Marinated chicken breast with choice of cheddar, Swiss, provolone or American, sautéed onions & mushrooms on sourdough bread.

Chicken Quesadilla \$8.95

Grilled chicken in a flour tortilla with cheddar, Monterey Jack, sour cream & salsa.

Edmund's Catfish \$8.95

Po Boy

Breaded & flash-fried, served with shredded cabbage, diced tomatoes & a Cajun rémoulade on toasted ciabatta.

Entrées

Tilapia	\$14.95
Sautéed in garlic butter & white wine, or blackened with Cajun seasoning.	
Grilled Salmon	\$17.95
Seasoned with Montreal spices & lightly brushed with garlic butter.	
Fried Argentinian Flounder	\$13.95
Cornmeal breaded with a spicy rémoulade.	
Rainbow Trout	\$16.95
Stuffed with brie & served with fire grilled asparagus relish & a lemon butter sauce.	
Edmund's Fried Catfish	\$13.95
Served with sweet corn pudding, baby arugula & Cajun rémoulade.	
Grilled Ahi Tuna	\$17.95
Grilled Ahi Tuna in a ginger soy glaze grilled to your preference.	
Chicken Pot Pie	\$12.95
Chicken, green beans, peas, carrots, onions & mushrooms in a creamy broth topped with puffed pastry & baked to a golden brown.	
Stuffed Pork Chop	\$16.95
Goat cheese stuffed pork chop wrapped in bacon, white Tuscan bean ragout, tasso ham port wine demi-glace & orange marmalade.	
St. Louis Style Baby Back Ribs	Full Rack: \$17.95 1/2 Rack: \$12.95
Glazed in our homemade BBQ sauce. Served with a side of slaw & Texas toast.	
Filet Mignon	\$25.95
8oz. filet seasoned with Montreal spices then brushed with garlic herb butter.	
New York Strip Steak	\$23.95
12 oz New York Strip seasoned with Montreal spices then brushed with garlic herb butter.	
Rib-Eye Steak	\$19.95
12oz. Rib-Eye seasoned with Montreal spices then brushed with garlic herb butter.	

Sides

The entrées above are served with your choice of 2 sides
French Fries · Sweet Potato Fries · Baked Potato · Garlic Mashed Potatoes
Rice Pilaf · Sautéed Spinach · Vegetable du Jour · Fresh Fruit
A la carte: \$3.50

Lemon Roasted Chicken Breast	\$15.95
Ashley Farms bone-in chicken breast, pan roasted red bliss potatoes, grilled asparagus tomato chutney & citrus bordelaise.	
Teriyaki Shrimp & Broccoli	\$11.95
Sautéed in our homemade teriyaki sauce with broccoli & garden vegetables over jasmine rice.	
Teriyaki Chicken & Broccoli	\$10.95
Grilled chicken, broccoli & garden vegetables over jasmine rice with teriyaki sauce.	
Shrimp Scampi	\$16.95
Linguini pasta, baby spinach, tomatoes, mushrooms & topped with jumbo shrimp tossed in a garlic & chive white wine butter sauce.	
Pasta Primavera	\$11.95
Buttered linguini tossed in a hearty tomato sauce with roasted squash, zucchini, mushrooms & wilted baby spinach.	
Blackened Chicken Alfredo	\$11.95
Fettuccini, tomatoes, diced green onions, parmesan & garlic bread.	

Pizza

"Taste the Fire"
Flavorful, Filling & Fire-Grilled
Choose your 7" Pizza

House Pizza	\$7.95	Pepperoni	\$8.95
A blend of Italian & America cheeses.		Three cheese blend topped with thin sliced pepperoni.	
Classic Italian	\$8.95	Traditional Supreme	\$9.95
Pepperoni, sausage & capicola ham.		Pepperoni, sausage, capicola ham, mushrooms, peppers, onions, tomatoes & olives.	

Children's Menu

Burger	\$5.95
A smaller version of our famous Certified Angus Beef Burger & fries. Add cheese - it's FREE!	
Chicken Tenders	\$5.95
Served with fries.	
Kid's Pasta	\$4.95
Fettuccini pasta with choice of alfredo, marinara or garlic butter sauce.	

Desserts

White Chocolate	\$5.95	Vanilla Ice	\$4.95	
Crème Brulée		Cream Sundae		
A smooth custard glazed with sugar & white chocolate.		Chocolate sauce & whipped cream.		
	Berry-Berry Sorbet	\$4.95		
Chocolate Chip	\$6.95	Raspberry sorbet topped with strawberries & raspberry sauce.	Cinnamon	\$5.95
Skillet Cookie			Apple Crisp	
Chocolate chip cookie baked until warm & soft then we top it with vanilla bean ice cream, whipped cream & chocolate sauce.			Cinnamon, apples & an oatmeal buttered streusel topped with vanilla bean ice cream, caramel & cinnamon sugar.	
*Please allow 15 minutes for preparation				

Chef's Creation

Ask your server for our "spotlight" dessert of the week.

Graffiti's Bistro

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Private Dining & Corporate Events