

BON VIE BISTRO

DINNER

APPETIZERS

TOMATO FLATBREAD

With five cheeses, fresh basil and extra virgin olive oil 9.95

BRIE & BACON QUESADILLAS

With Applewood bacon, Brie, and caramelized onions. Topped with apple wedges, candied pecans, field greens and a honey mustard drizzle 8.95

CHIPOTLE CHICKEN FLATBREAD

With housemade spicy BBQ sauce, smoked Gouda, corn, black beans, Applewood bacon, green onions, cilantro and garnished with a chipotle ranch drizzle 10.95

CRISPY EGGPLANT & CRAB SALAD

Hand breaded and golden brown, topped with our housemade crab salad and Remoulade 11.95

BRIE FONDUE

Served hot with apples, carrots, broccoli and ciabatta croutons 12.25

ROQUEFORT FRITES

Hand cut and golden brown with crumbled Roquefort and creamy horseradish sauce 7.95

SAUTEED BLACK PEPPER SHRIMP

Served with a spicy Creole sauce and toasted bread for dipping 12.50

P.E.I. STEAMED MUSSELS*

With white wine, garlic, diced tomatoes and fresh herbs 11.95

SOUP & SALAD

LOBSTER BISQUE

With a touch of sherry crème fraîche 6.95

BON VIE SALAD

Mixed greens, bacon, Roquefort cheese, tomatoes and herb vinaigrette 4.95

THE B.V. WEDGE

A wedge of iceberg lettuce topped with smoked bacon, diced tomatoes, chopped egg, chives and Bleu Cheese vinaigrette 4.95

BISTRO SALAD

Chopped greens, Roma tomatoes and red onion, served with a choice of creamy Parmesan or Honey Dijon on the side.

Topped with chopped egg and Parmesan cheese 4.95

BALSAMIC CHICKEN CHOPPED SALAD

With tricolore lettuce, spicy pecans, haricot vert, tomatoes, grapes, Roquefort, crispy wontons and a zesty vinaigrette 12.95

CRISPY SHRIMP SALAD

Tricolore tossed with spinach, carrots, red peppers, cucumbers, and toasted almonds. Topped with Romano crusted shrimp and a citrus herb vinaigrette 13.95

NUT CRUSTED CHICKEN SALAD

Mixed greens, bacon, tomatoes, smoked Gouda, apples and warm honey mustard dressing 13.95

GRILLED SALMON SALAD*

Field greens, tomatoes, onions, avocado, chopped egg, almonds, herb vinaigrette and a honey mustard drizzle 14.50

BISTRO FAVORITES

CHICKEN CRÊPES

A Bistro Classic.

With cremini mushrooms, spinach, Gruyere and a Mornay sauce 14.95

PASTA PISTOU

Penne tossed with grilled chicken, haricot vert, walnuts, tomatoes and Goat cheese in a creamy pesto sauce 13.95

PASTA LOUIS

Handmade pasta purses filled with Ricotta and tossed with tomatoes, grilled asparagus, roasted garlic, Shiitake mushrooms and a light Boursin butter sauce 13.95

FETTUCINE BON VIE

A Bistro Original.

Grilled chicken, roasted tomatoes, smoked bacon, asparagus, garlic, shallots, Bleu cheese tossed in a white wine and brown butter sauce 14.95

PARMESAN CRUSTED CHICKEN

Lightly breaded with capers, lemon herb butter, and a roasted garlic sauce. Served with Pasta Florentine 15.95

LEMON GLAZED CHICKEN

Fresh & light. Seared with rosemary, roasted vegetables and spinach 16.50

BOURSIN STUFFED CHICKEN BREAST

With haricot vert, Yukon Gold mashed potatoes and a roasted chicken sauce 16.95

Add a Bon Vie, Bistro or Wedge salad 3.50

STEAKS & CHOPS

ARTICHOKE & BRIE CRUSTED PORK CHOPS*

With Yukon Gold mashed potatoes and seasonal vegetables 19.75

FLATIRON STEAK*

10 oz., grilled to order with housemade frites 21.95

TOURNEDOS WITH PEPPER SHRIMP*

With black pepper shrimp and crispy potatoes topped with a creamy Parmesan dressing, haricot vert and red peppers 21.50

ROQUEFORT CRUSTED FILET*

8 oz., with haricot vert and crispy red skinned potatoes 26.50

GRILLED NEW YORK STRIP*

14 oz., with Yukon Gold mashed potatoes, truffle butter and haricot vert 25.95

TWIN FILETS*

Two 4 oz. filets grilled to order with Bearnaise, Yukon Gold mashed potatoes and seasonal vegetables 26.50

FILET WITH CRAB CAKE*

4 oz. filet, grilled to order. Served with haricot vert and crispy red skinned potatoes 23.95

Add a Bon Vie, Bistro or Wedge salad 3.50

SEAFOOD

FISH & CHIPS

Beer battered North Atlantic cod with our housemade frites and tartar sauce 16.75

CRAB STUFFED TILAPIA

Baked with Jumbo Lump crab, Hollandaise sauce and seasonal vegetables 17.95

WASABI CRUSTED SALMON*

Seared and served on a bed of Basmati rice, with seasonal vegetables, spinach and a ginger soy butter sauce 19.50

JUMBO LUMP CRAB CAKES

With haricot vert, Remoulade sauce and seasonal vegetables sauce and crispy red skinned potatoes 18.50

GRILLED ATLANTIC SALMON*

With Basmati rice blend, Creole lemon butter sauce and seasonal vegetables 18.95

CHEF'S FRESH CATCH

Chef's choice hand-selected daily MKT

Add a Bon Vie, Bistro or Wedge salad 3.50

COMFORT CLASSICS

BLACK ANGUS CHEESEBURGER*

Grilled to order with your choice of Provolone, Swiss, Cheddar or Bleu cheese served on a toasted Kaiser roll 10.95

B.V. SLIDERS*

Our award winning version of the classic.
A quartet of petite burgers with caramelized onions and creamy horseradish 10.95

NUT CRUSTED CHICKEN SLIDERS

With melted American cheese, honey mustard and pickle 11.50

CORDON BLEU STYLE 11.95

BEEF STROGANOFF*

Classic preparation tossed with wild mushrooms, egg noodles and crème fraîche 15.95

MAC & CHEESE

Grilled chicken in a creamy Mornay sauce topped with toasted bread crumbs 10.95

CHICKEN & CHORIZO MAC & CHEESE

Baked with Campenelle pasta, oven roasted tomatoes, Gruyere, Swiss and our creamy Mornay sauce 11.95

LUMP CRAB MAC & CHEESE

Our classic Mac & Cheese prepared with creamy Boursin, tomatoes and Gruyere. Topped with toasted herb bread crumbs 13.95

All Burgers and Sandwiches are served with our housemade frites.

**May be served raw and/or cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. We fry in 100% domestic peanut oil.*