

Chef's Bistro Dinner Take-Out Menu (Call 716-372-1188)

SMALL PLATES

GARLIC ARTICHOKE CHEESE DIP / TORTILLA CHIPS	7.5
BRUSCHETTA CAPRESE / FRESH TOMATO MOZZARELLA SALAD	7
GOLDEN FRIED CALAMARI / HOUSE MADE MARINARA	8
ROASTED GARLIC HUMMUS / TOASTED PITA	7
GREEN LIP MUSSELS / GARLIC & WHITE WINE BROTH	8
SOUP DU JOUR	CUP 3.00 BOWL 4.50

SALADS

(CUP OF SOUP DU JOUR)

CHEF	8
MIXED BABY GREENS, RED ONIONS, SUN-DRIED APRICOTS, ALMONDS, & BLEU CHEESE, TOSSED IN OUR HONEY BALSAMIC DRESSING	
CAESAR	7
CRISP ROMAINE LETTUCE & ROSEMARY CROUTONS TOSSED IN CAESAR DRESSING & SPRINKLED WITH ASIAGO CHEESE	
GREEK	8
CRISP ROMAINE LETTUCE, KALAMATA OLIVES, RED ONIONS, CUCUMBERS, & TOMATOES, TOSSED IN FETA-GREEK DRESSING	
ADD GRILLED CHICKEN	4
GRILLED SHRIMP	5
GRILLED SALMON / STEAK	7
GRILLED VEGETABLES	3

KABOB'S FAVORITES

SERVED WITH CUCUMBER SAUCE

TANDORI CHICKEN TIKKA	15
RICE, TOASTED PITA, SIDE SALAD	
CHICKEN CURRY	15
RICE, TOASTED PITA, SIDE SALAD	
BEEF TENDERLOIN KABOB	19
RICE, TOASTED PITA, GREEK SALAD	

PASTAS

SEAFOOD MARINARA	25
SALMON, HADDOCK, SHRIMP, MUSSELS, CALAMARI IN HOME MADE MARINARA SAUCE	
MUSSELS	16
GREEN LIP MUSSELS/GARLIC HERB LINGUINE	
CHICKEN FETTUCCINE ALFREDO	15
A TRUE CLASSIC	
PENNE PASTA/ASIAGO CREAM	14
CHICKEN PASTA TOSS	15
GRILLED CHICKEN, SEASONAL VEGETABLES, LINGUINE WHITE WINE BUTTER SAUCE	
SHRIMP FETTUCCINE ALFREDO	19
A TRUE CLASSIC	

LARGE PLATES

PEPPERCORN AHI/APRICOT GLAZE	21
FLAT IRON STEAK/SHIRAZI REDUCTION	18
CHICKEN PARMESAN/LINGUINE AND MARINARA	15
TENDERLOIN MEDALLIONS	19
WITH GORGONZOLA AND CARAMELIZED ONIONS	
COCONUT CRUSTED HADDOCK	19
WITH CARAMEL CRÈME SAUCE	

HALAL CHIX AVAILABLE