

Introductions

CAPE COD OYSTERS

½ doz. \$14 1 doz. \$28

Oysters on the half shell
Cocktail, horseradish and lemons

THAI CALAMARI

Flash fried with spicy peanut sauce
and cabbage, smoked peanuts, lime 15

HOT CRAB DIP

Lump crab meat, cream cheese,
roasted tomatoes, with pita chips 15

PINK GRAPEFRUIT & HONEY SHRIMP

Jumbo shrimp sautéed in garlic
butter, finished with raw honey
and pink grapefruit segments 15

SMOKED WHITEFISH PÂTÉ

Lox, capers, pickled onions,
lemons and French bread 14

FRIED DUCK DUMPLINGS

With spicy kimchi and wakame 12

CHEESE AND CHARCUTERIE

Cheese, prosciutto, garnishes 17

BONELESS WINGS 13

Sesame hoisin

Buffalo

Cherry barbecue

Honey mustard

DUSTED AND CRISPY ASPARAGUS

Served with sesame tahini
and yogurt 12

MUSHROOM ENCRUSTED MEATBALLS

Topped with basil marinara and buffalo
mozzarella with warm baguette 14

CERVEZA AND LIME CHICKEN QUESADILLA

With smoked tomato cream 13

MIDDLE EASTERN PIZZA

Naan with hummus, sautéed spinach,
marinated tomatoes, feta & spices 12

Soups

MAINE LOBSTER BISQUE

Rich & creamy, 4 oz. lobster tail 16

ROASTED VIDALIA ONION

Cream based topped with
onion hay 14

SPICY BLACK BEAN

Tasso pork and smoked corn relish 13



Bistro **MODERN** **DIVERSE** **COOKERY**

Entrées

Add house salad to any entrée: \$5

NORTHERN MICHIGAN TRIO

Smoked whitefish cake, sautéed
walleye and fried smelt with
multi-grain pilaf and asparagus 26

SMOKED WHITEFISH CAKES

Topped with dark cherry and lemon
cream, served with multi-grain pilaf
and asparagus 28

LAKE HURON YELLOW PERCH

Old Bay tartar, raspberry slaw,
multi-grain pilaf and asparagus 26

SEAFOOD POT PIE

Lobster, scallops, shrimp, vegetables,
redskin potatoes in a lobster cream
sauce, served in a puff pastry shell 27

FIG & MAPLE GLAZED SALMON

Beet puree, multi-grain pilaf
and asparagus 26

PAPPARDELLE FRUIT DE MER

Roasted red pepper pasta with
scallops, shrimp and lobster, tossed in a
white clam sauce, garnished with fried
calamari and parmesan cheese 27

FREE RANGE CHICKEN

Stuffed breast with arugula, marinated
tomatoes and sauteed in morel butter,
multi-grain pilaf and asparagus 26

Steaks & Chops

With prosciutto strips, onion and sweet
potato hay, Rosti potatoes and asparagus

TWIN 6 OZ. WAGYU

COULOTTE STEAKS

With Vidalia onion sauce 43

8 OZ. CENTER-CUT FILET

With béarnaise sauce 34

APPLEWOOD BACON WRAPPED PORK CHOP

Glazed with cherry bbq sauce 25

DRY AGED 18 OZ. BONE IN

NEW YORK STRIP

Topped with shallot butter 40

Extras:

4 oz. lobster tail 17

4 jumbo sea scallops 16

4 jumbo shrimp 15

Smoked whitefish cake 12

Greens

APPLE BEET

Spinach, yellow beets, goat cheese,
apples, almonds with cider vinaigrette 14

ARUGULA SALAD

Chickpeas, sunflower seeds, tomatoes,
dried blueberries, red quinoa
with Bartlett pear vinaigrette 14

CAMBRIA CAESAR SALAD

Romaine, parmesan, diced tomatoes,
pumpnickel croutons 14

EAST BAY CHERRY SALAD

Mixed greens, Gorgonzola, apples,
sun-dried cherries, candied walnuts
with maple raspberry dressing 14

BLEU CHEESE WEDGE SALAD

Parmesan cheese shell, with bleu cheese,
tomatoes, bacon, charred romaine 15

SALAD EXTRAS:

8 oz. filet: 16 chicken: 10 salmon: 11

four jumbo shrimp: 14

Sandwiches

Served with salt & pepper chips.

Add fries for \$4

REFLECT REUBEN

Corned beef, swiss, Russian dressing,
granny smith-kraut on toasted rye 15

SMOKED PORK BELLY

Hickory smoked, fried beefsteak tomatoes,
raspberry slaw on herbed focaccia 15

SMOKED WHITEFISH CAKE

Dark cherry & lemon cream, lettuce,
tomato on an English muffin 16

REFLECT CLUB MELT

Grilled multigrain bread, cheddar
cheese, ham, turkey, bacon, spring
mix, tomato, garlic mayo 14

REFLECT CRISPY CHICKEN

Hand-breaded, provolone, prosciutto,
garlic mayo, pickles on a brioche bun 15

WALLEYE SANDWICH

Lightly dusted walleye topped with
cheddar, lettuce, tomato, Old Bay
Tartar on onion baguette bread 16

BBQ MEATBALL HERO

Topped with provolone cheese and
fried onions on onion baguette bread 15

10 oz. Burgers

Served with salt & pepper chips.

Add fries for \$4

CAMBRIA BURGER

Prime beef patty with cheddar cheese,
lettuce, onion, tomato 14

LOADED PATTY MELT

Mushrooms, bacon, onions, Swiss,
garlic mayonnaise on toasted rye 16

CHERRY FRITTER BURGER

Topped with Gorgonzola cheese, bacon
and egg on a sweet cherry fritter 16