

# Reflect

inside  
**CAMBRIA**  
hotels & suites

**Bistro**  
MODERN  
DIVERSE  
COOKERY



## Introductions

**CHESAPEAKE OYSTERS**  
½ doz. \$14 1 doz. \$28  
Oysters on the half shell,  
cocktail & horseradish sauces, lemons

**DUCK POT STICKERS**  
Kimchi, Hoisin sauce \$13

**SHRIMP SCAMPI**  
Six jumbo shrimp, lemon, garlic, butter,  
red pepper flakes, white wine \$15

**SMOKED WHITEFISH PÂTÉ**  
Lox, capers, pickled onions,  
French bread \$14

**HOT CRAB DIP**  
Lump crab meat, cream cheese,  
roasted tomatoes,  
salt & pepper corn chips \$12

**CALAMARI**  
Flash-fried, diced plums,  
almonds, chili lime sauce,  
vegetable, cilantro \$13

**BONELESS WINGS**  
Sesame hoisin  
Buffalo  
Cherry barbecue  
Honey mustard \$10

**TEMPURA ASPARAGUS**  
Garlic & dill aioli dipping sauce \$9

**PROSCIUTTO-WRAPPED  
SCALLOPS**  
Cherry barbecue sauce \$15

**SMOKED CHICKEN  
QUESADILLA**  
Chihuahuahua® and cheddar, pico,  
avocado cream \$10

**OYSTERS ROCKEFELLER**  
Spinach, Parmesan, panko,  
anisette \$4 per piece

**CHEESE & CHARCUTERIE**  
Cheese, prosciutto, garnishes \$17

## Soups

**MICHIGAN CORN CHOWDER**  
Pancetta, focaccia croutons \$13

**WOODSMAN MUSHROOM  
BISQUE**  
With Maderia wine reduction \$13

**SOUP DU JOUR**  
Hand-crafted by our culinary team \$9

## Entrées

Add house salad to any entrée: \$5

**GREAT LAKES TRIO**  
Panko walleye, whitefish, smelt,  
basil emulsion, pasta and legume  
blend, artichokes, spinach \$26

**SWEET POTATO &  
PROSCIUTTO HALIBUT**  
Garlic & cranberry aioli,  
cauliflower brie puree \$28

**LAKE HURON  
YELLOW PERCH**  
Flash-fried, Old Bay tartar,  
raspberry slaw, multi-grain pilaf \$26

**POACHED  
ATLANTIC SALMON**  
Court bouillon, root vegetable,  
spinach \$25

**SMOKED CHICKEN  
MANICOTTI**  
Palomino sauce, wild mushrooms,  
Parmesan flakes \$23

**WEST BAY PORK CHOP**  
Cherry barbecue sauce, fried leeks,  
root vegetables, multi-grain pilaf \$24

**CENTER-CUT  
FILET MIGNON**  
5oz. filet, Béarnaise sauce, demi glacé,  
wild mushrooms, root vegetables,  
sweet potato haystack \$29  
Extras:  
6oz. crabcake \$13  
4 oz. lobster \$11  
4 sea scallops \$16  
4 jumbo shrimp \$14

**18 OZ. PORTERHOUSE**  
Garlic mushrooms, fried leeks,  
root vegetables, demi glacé,  
sweet potato haystack \$40

**VEAL CHOP**  
Milk-fed veal chop, potato gnocchi,  
root vegetable, demi glacé,  
Maderia jus \$34

Reflect Bistro  
Located inside  
Cambria Hotels & Suites  
255 Munson Ave (US-31)  
Traverse City, MI 49686  
[www.reflectbistro.com](http://www.reflectbistro.com)

## Greens

**CAPRESE**  
Beefsteak tomatoes, buffalo mozzarella,  
balsamic reduction, basil dressing \$10

**APPLE BEET**  
Spinach, roasted beets,  
goat cheese, apples, almonds,  
apple cider vinegar \$10

**CAMBRIA CAESAR SALAD**  
Romaine, parmesan, diced tomatoes,  
croutons \$10

**EAST BAY CHERRY SALAD**  
Mixed greens, gorgonzola, sun-dried  
cherries, apples, candied walnuts,  
maple raspberry dressing \$10

Extras: 5 oz. filet \$11 chicken \$7  
shrimp \$9 salmon \$9

## Sandwiches

Served with salt & pepper chips.  
Add fries for \$3

**REFLECT REUBEN**  
Corned beef, Swiss, raspberry slaw,  
toasted rye \$15

**GRILLED TURKEY  
AND ASPARAGUS**  
Sourdough with lemon pepper mayo,  
alfalfa sprouts and smoked gouda \$14

**MARYLAND CRAB CAKE  
SANDWICH**  
Cheddar cheese, sliced tomato, spring  
mix, Old Bay tartar, English muffin \$16

**BISTRO MELT**  
Brie, cheddar, bacon, alfalfa sprouts,  
apple, multi-grain bread,  
honey mustard \$13

**SMOKED CHICKEN SANDWICH**  
Marinated tomatoes, spring mix,  
buffalo mozzarella, brioche bun \$14

## Burgers

Served with salt & pepper chips.  
Add fries for \$3

**CAMBRIA BURGER**  
Half pound beef patty with Cheddar  
cheese, lettuce, onion, tomato \$11

**PROSCIUTTO & CHEDDAR  
MELT**  
Caramelized onions \$15

**LOADED PATTY MELT**  
Wild mushrooms, bacon, Swiss,  
garlic mayonnaise, caramelized  
onions, toasted rye \$16

**CHERRY FRITTER BURGER**  
Gorgonzola cheese, bacon, fried egg  
on a glazed cherry fritter bun \$16

Ask your server about menu items that are cooked to order or served  
raw. Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of food borne illness.