

# Bistro

— ON MAIN —

## DINNER MENU

### FIRST COURSE

#### \*CHAR CRUSTED AHI TUNA

Seared ahi tuna accompanied with cusabi and sesame dipping sauce 12.50

#### SMOKED TROUT DIP

House made dip with hickory smoked trout from Waynesville, NC served with vegetable spears 10.50

#### LEMON BASIL CRAB CAKES

98% Lump crab meat cakes served with cilantro-lime dipping sauce 18.50

#### FRIED GREEN TOMATOES

Hand dipped and breaded and topped with a spicy garlic and sriracha hot pepper sauce 8.50

#### LOCAL CHEESE ASSORTMENT

Chef selection of artisan cheeses 14.75

#### PIMENTO CHEESE FRITTERS

Bistro pimento cheese breaded and fried to a golden perfection, drizzled with hot pepper sauce 8.50

#### VERTICAL PEAR

Mixed greens, blue cheese crumbles and toasted pecans tossed in a citrus vinaigrette 10.75

#### RED PEPPER GOUDA SOUP

Bowl 8 Cup 6

#### LOBSTER BISQUE SOUP

Bowl 10 Cup 8

### ENTREE SALADS

#### 1885 BISTRO SALAD

Field greens, chicken, mandarin oranges, strawberries, craisins, blue cheese crumbles, citrus vinaigrette 12.75

#### GOAT CHEESE & SPINACH SALAD

Fresh spinach, pecan-crusted goat cheese, strawberries, onion and pecans with balsamic vinaigrette 9.75

#### ANCIENT GRAIN SALAD

Field greens, almonds, feta, onion, quinoa, brown rice, kale and black barley with balsamic vinaigrette 11.75

### ENTREES

(House or Caesar salad \$3 with entree)

#### \*BASIL LEMON CRAB CAKES

98% Lump crab meat patties, cilantro-lime sauce rice and seasonal vegetables 32.50

#### \*LOCAL SUNBURST MOUNTAIN TROUT

Lightly blackened, spicy green tomato-cilantro salsa, rice and seasonal vegetable 24.75

#### \*WILD CAUGHT SALMON STUFFED WITH SHRIMP

Alaskan salmon, boursin cheese and shrimp, spinach and tomatoes and finished with browned butter. 26.50

#### \*CHICKEN MARSALA

Sauteed chicken breast, mushrooms and marsala reduction served over spinach and linguine 19.75

#### \*BISTRO FILET 8OZ

Filet mignon with mushroom burgundy demi glaze, red skin mash and seasonal vegetable 32.50

#### \*LOCAL SUNBURST TROUT MEUNIERE

Sauteed in lemon butter sauce white wine and shallots, red skin mash and seasonal vegetable. 26.75

#### \*SHRIMP AND CHEESE GRITS

Served on a bed of collard greens topped with applewood smoked bacon 18.75

#### \*SHRIMP SCAMPI

Jumbo shrimp sauteed in garlic butter and white wine served over linguine and sauteed spinach 21.75  
Add a 4 oz Filet Mignon 12.00

### FOR THE TOTS

Choice of chicken tenders, corn dog nuggets, or grilled cheese served with homemade chips 6.75  
( Childrens Menu 10 years and under please )

### DESSERTS


WHITE CHOCOLATE MOUSSE,  
PUFF PASTRY & FRESH BERRIES 7.00

REESE'S PEANUT BUTTER PIE 6.00

LEMON ITALIAN CREAM CAKE 7.00

FLOURLESS CHOCOLATE CAKE 7.00 

\*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness.

 Wheat, barley and rye free • \$6 split charge for sharing • A 20% gratuity for parties of 6 or more and to all split checks