



APPETIZERS

APPETIZER SAMPLER

A sampling of Baby Back Ribs, Stuffed Mushrooms Caps, Artichoke Franchise, and Flame Broiled Shrimp Cocktail.

Serves four to six. 29~

For one 8~ For two 15~

❧ IDEAL FOR SHARING ❧

VIDALIA ONION DIP

Served with toasted pita bread. 11~

SEAFOOD DIP

Served with toasted cheesy garlic baguette. 14~

BAKED BRIE CHEESE

Topped with toasted almonds, pecans, dried cranberries and honey-Grand Marnier dressing.
Served with baguette toast. 12~

PRINCE EDWARD ISLAND MUSSELS

Tender mussels steamed in a white wine, lemon and garlic broth.

1 dozen 7~ 2 dozen 11~

CALAMARI

Fried calamari with Marinara sauce for dipping. 12~

MINI SALMON CAKES

Served with honey-mustard dill sauce on garlic toasted baguette. 11~

WASABI TUNA*

Seared rare, stacked with julienne vegetables & crisp wonton chips.

Served with pickled ginger, spicy Wasabi & Hoisin sauces. 12~

Available as an entrée. 21~

PASTA ROTOLO

Thin sheets of pasta rolled with spinach, prosciutto ham, basil and provolone served with tomato alfredo sauce. 10~

BABY BACK RIBS

Baby back pork ribs charbroiled and flavored with our famous brown sugar and soy-ginger sauce.

“Fall off the bone tender.” 12~

STUFFED MUSHROOM CAPS DUXELLE

Mushroom caps filled with seasoned bread crumbs, parmesan cheese, roasted garlic & chopped mushrooms. 8~

FLAME BROILED SHRIMP COCKTAIL

A Back Porch specialty. Served with cocktail sauce. 12~

ARTICHOKE FRANCHISE

SOUP

SOUP DU JOUR
Cup 4~ Bowl 5~

LOBSTER BISQUE
Cup 5~ Bowl 6~

HOUSE SALAD

MIXED GREENS WITH A CHOICE OF:

Balsamic and Sweet Basil Vinaigrette * Raspberry Vinaigrette with crumbled Bleu Cheese
Greek Lemon Herb Vinaigrette with Feta Cheese * Creamy Garlic with Chives
Shallot-White Balsamic Vinaigrette * Cruet of Extra Virgin Olive Oil and Balsamic Vinegar
5~

ONE PLATE MEALS

The following meals are plated with vegetables and mixed green salad.

BISTRO SALMON

Bay of Fundy salmon prepared blackened, poached or pecan crusted.
Plated with steamed asparagus and mixed salad greens
dressed with Shallot-White Balsamic Vinaigrette. 17~

BISTRO TUNA *

Sushi grade tuna, char-grilled medium rare plated with steamed asparagus and mixed salad greens dressed with
feta cheese and Lemon Herb Vinaigrette. 17~

STEAK BRUSCHETTA*

Grilled filet medallions basted with Dijon horseradish then topped
with a Bleu Cheese Red Pepper Butter.
Served on garlic-toast and plated with steamed asparagus and mixed salad greens dressed
with Shallot Vinaigrette and crumbled blue cheese. 18~

BISTRO ARTICHOKE FRANCAISE

Parmesan & egg battered artichoke hearts pan fried in olive oil and topped
with mozzarella & sweet red peppers.
Served with steamed asparagus, garlic toast, and salad greens dressed
with a Shallot-White Balsamic Vinaigrette. 15~

The selections featured above
are an excerpt from our
BISTRO MENU
featured nightly at The Side Door Bistro

ENTREES

MIXED GRILL TRIO

A sampling of three of our popular dinner selections.
Jumbo Lump Crab Cake, skewer of Filet Mignon Medallions with a Peppercorn sauce,
Mediterranean chicken with Kalamata olives tomato and feta cheese 28~
Substitute a Butter Broiled Lobster Tail for a Crab Cake 36~

ENGLISH STYLE SCROD

Delicate white fish broiled with a crispy Panko bread crumb crust and a squeeze of fresh lemon.
Served with tartar sauce. 20~

BOUILLABAISSE

Mediterranean seafood stew consisting of shrimp, mussels, clams, calamari, scallops, gnocchi, and mushrooms
in a vegetable-tomato broth. 22~

RACK OF RIBS

A signature menu item since opening day, 1975.
Baby back pork ribs marinated in a brown sugar and soy ginger sauce, char grilled over an open flame.
Full Rack 20~ Rack and a Half 25~

GRILLED AUSTRALIAN LAMB CHOPS*

Australian lamb chops char grilled and served with a Port wine reduction.
Three 5 oz. chops 30~ Two 5oz. Chops 22~

FILET MIGNON AND SHRIMP SKEWERS

Grilled filet mignon medallions served with a Peppercorn sauce
and grilled shrimp with an orange-ginger sauce
over brown rice and sautéed spinach. 22~

FILET MIGNON PORTABELLA*

Filet Mignon atop a grilled Portabella mushroom with your choice of sauces:
Béarnaise, Merlot Wine or Bleu Cheese-Red Pepper Butter.
5 oz. 20~ 8 oz. 31~

JUMBO LUMP CRAB CAKES

For the crab cake lover; crispy on the outside and flakey inside. Served with Chipotle dipping sauce.
One Crab Cake 17~ Two 5 oz. Crab Cakes 26~

FILET MIGNON PORTABELLA PAIRED WITH JUMBO LUMP CRAB CAKE*

5 oz. Filet Mignon and 5 oz. Crab Cake 27~

BREAST OF DUCK CHAMBORD

Grilled boneless breast marinated in raspberry, soy and star anise.
Served on a bed of brown rice with sweet Chambord sauce and garnished with a refreshing fruit chutney. 23~

VEAL OSCAR

Veal scaloppini, tender asparagus, and classic Béarnaise Sauce topped with steamed jumbo lump crab meat. 25~

TUSCAN CHICKEN

Boneless chicken breast sautéed with roasted red peppers, sautéed spinach and mozzarella
finished with a lemon white wine sauce. 19~

CHICKEN WITH GNOCCHI IN PARMESAN BROTH

Tender sliced chicken breast, melted feta cheese, fresh basil, garlic, leeks, roasted red peppers
and potato gnocchi in a parmesan broth. 19~

VEGETARIAN PASTA

Orecchiette noodles, house roasted red peppers, toasted walnuts, sun-dried tomatoes, Kalamata olives,
artichoke hearts, fresh basil and zucchini in vegetable broth. 16~