Dinner

appetizers

GF **Scallops** $16
ARBORIO RICE, PEAS, RICOTTA SALATA

Cheese plate $15
BRIE, ST. ANDRE, SAN JOAQUIN, MARCONA ALMONDS, BAGUETTE

Crab cake $14
APPLE FENNEL SLAW AND BEURRE BLANC SAUCE

Hummus $10
PITTED OLIVES, CUCUMBERS, GRILLED PITA

Soup and Salads

Soup of the Day $3 / $5

Chicken and White Bean Soup $5 / $7

GF **Harvest Salad** $15
DRIED CRANBERRIES, PECANS, CHICKEN, FARMER'S CHEESE, BALSAMIC VINAIGRETTE

Caesar Salad $11
PARMESAN DRESSING, HERB CROUTONS, GRILLED LEMON
• ADD CHICKEN $6, ADD SHRIMP $7, ADD SALMON $8

GF **Tomato and Burrata Salad** $9
AVOCADO, ROCKET, OLIVE OIL

Sandwiches

8 oz. Natural Beef Burger $15
CHOICE OF CHEESE, LETTUCE, TOMATO, MAYONNAISE, GRILLED ONION, FRIED PICKLE

Turkey and Brie Sandwich $13
DRIED CRANBERRY MAYO, SPINACH LEAVES, CIABATTA BREAD

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

bristol palms
california bistro & bar

-18% GRATUITY ADDED TO PARTIES OF 6 OR MORE-

Entrées

GF **Grilled Tenderloin of Beef** $26
BAKED YUKON POTATO, SPINACH, MUSHROOM, BEARNAISE SAUCE

GF **Boneless Beef Short Rib** $24
SMASHED POTATOES, CARROTS, SPINACH AND RED WINE PORCINI BUTTER SAUCE

GF **Pan Seared Salmon** $22
BASMATI RICE, ASPARAGUS, BLACK OLIVE AND TOMATO RELISH

GF **Sautée Tiger Shrimp** $19
RAPINI, CHERRY TOMATOES, GARLIC, BUTTER, LEMON

Lemon and Herb Roasted Chicken $19
ROASTED DARK MEAT CHICKEN, GNOCCHI, BRUSSEL SPROUTS, BACON, PAN JUS

Spaghetti Pasta $14
BOLOGNESE SAUCE

GF **Baked Sweet Potato** $13
RED QUINOA, SEASONAL VEGETABLE

Desserts

New York style cheesecake
WHIPPED CREAM AND STRAWBERRIES
$9

Carrot Cake
CARAMEL SAUCE
$9

Mango Sorbet or Vanilla Ice Cream
$7

Beverages

Soft Drinks and Fresh Brewed Iced Tea $4

Starbucks House Blend Coffee $4

Hot Tea $4

Republic of Tea $6
MANGO CEYLON, POMEGRANATE GREEN TEA, DECAF GINGER PEACH

Evian or Badoit $5
330 ML

Evian or Badoit $10
750 ML