

The Bistro at HADDONFIELD

Dinner

Entrees

All Featured Entrees Include Cup of Soup or Salad

GREEK PLATTER

Sliced Grilled Premium Reserve Pork or Grilled Greek Style Shrimp. Marinated in a Lemon Oreganato Marinade. Served with Greek Fries, Side Tzatziki, Pita Wedges and a Side of Greek Village Salad (Tomatoes, Olives, Feta, Cucumbers, Arugula, Onions and Evo)
Pork 22 | Shrimp 24. | Salmon 30
Combo Pork and Shrimp (4) 30

MARYLAND STYLE CRAB CAKES 28

Two Homemade Broiled Jumbo Lump Crab Cake Vegetable Du Jour and Potato Choice. Served with Sabi Dijonaise.

CRAB STUFFED SHRIMP 27

Three Broiled Stuffed Shrimp, Stuffed with Maryland Style Crab Cake, Vegetables Du Jour and Potato Choice.

CRISPY PANKO SHRIMP 19

Homemade Panko Breaded Shrimp with Sabi Dijonaise Sauce, Fries and Cole Slaw.

CHICKEN PARMESAN 21

over Cappellini.

SHRIMP PARMESAN 24

Homemade Panko Breaded Shrimp, Provolone & Marinara Sauce. Served over Cappellini.

BOURBON MAPLE CHICKEN & WAFFLE 19

Crispy Fried Chicken, Served on a Malted Waffle, Topped with Maple Butter and Warm Bourbon-Infused Maple Syrup. (Soup or Salad Not Included)

PENNE ALA VODKA 16

Blush Vodka Sauce and Penne Pasta. with Chicken 20 | with Shrimp 23 with Lobster and Fresh Spinach 30

GREEK STYLE BRONZINO 29

Broiled Fresh Bronzino Filet, Finished with Lemon Greek Olive Oil and Greek Spice Emulsification. Served with Sautéed Spinach, Greek Fries and Tzatziki

SHRIMP AND CALAMARI FRANCESCA 24

Shrimp and Lightly Breaded Calamari, in Spicy Bruschetta Marinara Sauce, over Cappellini.

PASTA SANTORINI

Grilled Shrimp or Fresh Wild Caught Salmon, Topped with Asparagus, Roasted Red Peppers, Chopped Greek Olives and Crumbled Feta, Extra Virgin Olive Oil & Garlic. Choice of Penne or Cappellini. Shrimp 23 | Salmon 29

EGGPLANT ITALIANO 18

Breaded Thin Slices of Eggplant, Layered with Fresh Mozzarella, Fresh Basil and Marinara Sauce. Served over Cappellini.

SALMON GRECO 26

Grilled Scottish Salmon, Marinated in Citrus Oreganato Vinaigrette, Served with Sautéed Baby Spinach in Extra Virgin Olive Oil, Garlic Hint and Feta & a Side of Tzatziki.

LOBSTER RAVIOLI 21

Lobster and Ricotta Ravioli, in a Blush Vodka Sauce. Served with Sautéed Baby Spinach.