

The Bistrot

at
HADDONFIELD

Dinner

Featured Items

All Featured Entrees Include Cup of Soup or Salad

ITALIAN SAUSAGE BOLOGNESE 20

Bolognese, Made with Botto's Sweet Italian Sausage. Served over Pappardelle Pasta. Topped with Sharp Provolone.

Starters

HALLOUMI SAGANAKI 12

Pan Fried Halloumi Cheese (Cypriot Greek Cheese) Served on a Crispy Wonton. Topped with a Homemade Pepper Relish.

HOT & HONEY WINGS 15.9

10 Crispy Wings Tossed in our Siracha Hot & Honey Sauce.

Fresh Brewed

ICED BLACK TEA

ICED PEACH GINGER BLACK TEA

ICED BLUEBERRY ELDERBERRY HIBISCUS TEA

Served with Fresh Blueberries.

ICED BLUEBERRY ELDERBERRY LEMONADE

Served with Fresh Blueberries & Lemon

LAMB CHEESE STEAK 21.9

Tender Catelli Lamb Strips, Wild Mushroom, Fresh Spinach, a Touch of White Truffle Oil, Gouda Cheese on a Sesame Semolina Roll. Served with a Popular Truffle Parm Fries and Roasted Garlic Aioli for Dipping.

GRILLED LAMB LEG STEAK 26.9

Grilled Delicious Bone In Catelli Lamb Leg Steak, Topped with a Rosemary Au Jus. Seved with Couscous & Fresh Asparagus
Served Medium To Medium Rare.

SALMON OSCAR 29.

Grilled Wild Caught Salmon, Topped with a Creamy Crabmeat Sauce. Topped with Fresh Asparagus & Hollandaise.
Served with a Potato Choice.

Entree or Shared Starter

GRILLED OCTOPUS MEDITERRANEAN SALAD 28

Grilled Greek Style Octopus, Served on a bed of Romaine with Feta Cucumbers, Kalamato Olives, Sliced Red Onion, Roasted Red Peppers and Hot Peppers, Tossed in a Lemon-Oregano Dressing. Served with Pita and Greek Tzatziki.

FETA WATERMELON 16.9

Seedless, Watermelon, Important Feta, Sun-dried Calimyrna Figs. Lavender Infused Honey, Candied Walnuts, Fresh Mint, All Seved on a Bed of Arugula Tossed in a Pear Dressing.



GUAVA LEMONADE 5
Freshly Handcrafted.

STRAWBERRY LEMONADE 5
Freshly Handcrafted.

Entrees

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GREEK PLATTERS

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

BROIL CRAB CAKES 28

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

CRAB STUFFED SHRIMP 27

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



“THE PARMESANS”

VODKA PARMESAN 27

House Made Cutlets, Melted Provolone
In our Famous
Blush Vodka Sauce, Your Choice
Penne Pasta or Truffle Parm Fries.

CHICKEN PARMESAN 23

over Cappellini.

SHRIMP PARMESAN 25

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

CHICKEN & WAFFLE 19

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

PENNE ALA VODKA 17

Blush Vodka Sauce and Penne Pasta.
with Chicken 21 | with Shrimp 25
with Lobster and Fresh Spinach 32

CRISPY PANKO SHRIMP 20

Homemade Panko Breaded Shrimp (7)
with Sabi Dijonaise Sauce, Fries and
Cole Slaw.



GREEK STYLE BRONZINO 30

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 25

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

HOT & HONEY SALMON 27

Grilled Wild Caught Salmon, Basted In a
Homemade Siracha Hot & Honey. Served
with Vegetable Medley & Choice of Potato

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 and Feta & a Side of Tzatziki.

LOBSTER RAVIOLI 21

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