

SOUPS

SOUP DU JOUR 3.95/cup 5.25/bowl

CRAB BISQUE 4.75/cup 6.25/bowl 400/730 CAL

FRENCH ONION SOUP 6.95/bowl 635 CAL

classic bistro specialty, baked with provolone and gruyère cheeses

STARTERS

GRILLED FARM BREAD BRUSCHETTA 7.95 ~ 490 CAL

seasonal tomatoes, burrata cheese, arugula pesto, balsamic glaze, extra virgin olive oil, micro basil

CRAB STACK 13.75 ~ 332 CAL

jumbo lump crabmeat, mango, avocado, tomato, cucumber, toast points, cilantro lime vinaigrette

BISTRO FRENCH FRIES 5.95 ~ 711 CAL

fresh herbs, kalamata olive aioli

CRISP CALAMARI 10.50 ~ 522 CAL

lemongrass sweet chile dipping sauce

MEDITERRANEAN HUMMUS 8.95 ~ 785 CAL

garbanzo beans, kalamata olives, marinated feta, extra virgin olive oil, grilled rosemary bread

SALADS

FRESH BERRY & FIG SALAD WITH GOAT CHEESE † 13.50 ~ 617 CAL

organic baby greens, arugula, dried mission figs, spiced candied almonds, vanilla bean vinaigrette

CILANTRO LIME SHRIMP SALAD 15.95 ~ 577 CAL

organic baby greens, romaine lettuce, wild shrimp, petite tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette

BLUE CHEESE & PEAR SALAD † 11.25 ~ 762 CAL

organic baby greens, romaine lettuce, candied pecans, dried cherries, dark cherry balsamic vinaigrette

PAN SEARED CHICKEN PAILLARD † 14.25 ~ 602 CAL

thinly pounded chicken breast topped with a salad of organic arugula, roma tomato, red onion, dijon balsamic vinaigrette

WARM ASIAN GLAZED CHICKEN 12.95 ~ 659 CAL

organic baby greens, romaine lettuce, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

CAESAR SALAD WITH ROASTED CHICKEN 12.50 ~ 727 CAL

romaine lettuce, garlic croutons, parmesan cheese crisp, caesar dressing

NIÇOISE SALAD WITH SALMON * † 16.25 ~ 654 CAL

organic baby greens, romaine lettuce, herb and dijon roasted salmon, french green beans, kalamata olives, petite tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

PIZZA AND FLATBREAD

PROSCIUTTO & ARUGULA SALAD PIZZA 11.50 ~ 981 CAL

arugula pesto, fontina and parmesan cheeses

MARGHERITA PIZZA 11.25 ~ 744 CAL

roma tomatoes, garlic oil, fresh basil, mozzarella, parmesan and aged provolone cheeses

CRIMINI MUSHROOM FLATBREAD 10.75 ~ 601 CAL

grilled green onions, garlic oil, fresh herbs, taleggio, parmesan, mozzarella and aged provolone cheeses

PEPPERONI & MUSHROOM PIZZA 11.95 ~ 958 CAL

sweet tomato sauce, fresh basil, oregano, mozzarella and aged provolone cheeses

SANDWICHES

served with bistro french fries and kalamata olive aioli

BISTRO CLUB 13.50 ~ 1229 CAL

sliced chicken breast, organic baby greens, crisp bacon, roma tomato, avocado, french green beans, garlic aioli, toasted rustic bread

HONEY CHIPOTLE CHICKEN * 12.25 ~ 1318 CAL

crispy sweet peppers, organic baby spinach, honey chipotle glaze, cumin aioli, toasted ciabatta

PRIME RIB FRENCH DIP * 16.50 ~ 1513 CAL

sharp white cheddar cheese, toasted parmesan baguette, au jus

BAZILLE BURGER * 13.95 ~ 1544 CAL

freshly ground beef, balsamic roasted onion, sharp white cheddar cheese, tomato, peppercorn aioli, artisan roll

BAZILLE SPECIALTIES

FLAT IRON STEAK FRITES * 21.95 ~ 1338 CAL

10 ounce flat iron steak prepared to your specification, herb butter, organic arugula salad, bistro french fries with kalamata olive aioli

GRILLED SHRIMP & ASPARAGUS RISOTTO † 22.50 ~ 858 CAL

wild shrimp, creamy lemon scented carnaroli rice, parmesan cheese

ROASTED CHICKEN POMMES FRITES 18.95 ~ 1791 CAL

crisp, boneless half chicken, herb butter, bistro french fries with kalamata olive aioli

CRAB MACARONI & CHEESE 14.95 ~ 785 CAL

jumbo lump crabmeat, orecchiette pasta, fontina cream sauce, gruyère cheese, organic arugula, tomato, red onion, parmesan cheese crisp

SAUTÉED CHICKEN & ANGEL HAIR PASTA 16.50 ~ 884 CAL

roasted garlic tomato sauce, organic baby spinach, oyster mushrooms, rosemary beurre blanc

NEW YORK STRIP STEAK * 28.95 ~ 1244 CAL

12 ounce center cut steak prepared to your specification, garlic spinach, crispy smashed potatoes, balsamic roasted onion, red wine demi-glace

ROASTED SALMON & HERBED MUSHROOM RISOTTO * † 19.95 ~ 1283 CAL

creamy carnaroli rice, parmesan cheese, sautéed mushrooms, rosemary beurre blanc

SIDES

SAUTÉED SPINACH WITH TOASTED GARLIC 5.95 ~ 91 CAL

GRILLED ASPARAGUS WITH LEMON ZEST & FLEUR DE SEL † 6.95 ~ 78 CAL

HERBED MUSHROOM RISOTTO † 6.50 ~ 86 CAL

SALT & PEPPER ROASTED OYSTER MUSHROOMS † 5.95 ~ 86 CAL

2,000 calories a day is used for general nutrition advice, but calorie needs vary

Nutritional information available upon request

*Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness, especially if you have certain medical conditions

†Gluten free

Before placing your order, please inform your server if a person in your party has a food allergy