



December 2025



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	1	2	3	4	5	6
DINNER		Maple Glazed Salmon Tender salmon filet roasted with brussels sprouts and apples in a sweet and spicy maple glazed served over parmesan mashed potatoes. \$10.95	Kielbasa Polish smoked sausage and potatoes roasted until golden. Served with braised cabbage and cornbread. \$8.50	Lasagna Night Layers of tender pasta, hearty meat sauce, and creamy ricotta topped with mozzarella and baked until bubbly. Served with garlic bread and a side salad. \$9.95	Bri's Jerk Chicken Platter Island spiced chicken, chargrilled and served over coconut rice, with braised cabbage & tropical fruit salsa. \$9.95	Orange Chicken: Tempura fried chicken bites tossed in a tangy sauce served with vegetable fried rice, steamed broccoli, and an egg roll. \$8.95
7	8	9	10	11	12	13
Buttermilk Fried Chicken Buttermilk Marinated Chicken Lightly Breaded and Fried to a Golden Brown. Served with collard greens and macaroni and cheese \$8.95	Creole Porkchops Cajun seasoned tenderloin chops pan seared and finished in a pan sauce with sauteed greens and creamy garlic white beans. Served with garlic bread. \$8.50	Mashed Potato Bowl A bowl full buttery mashed potatoes topped with pepper fried crispy chicken, golden corn kernels, & gravy. Served with a balancing side salad. \$8.50	Greek Salmon Salmon filets roasted with fresh lemon and dill. Topped with marinated feta, cucumbers, tomatoes, and olives and served over rice pilaf with sauteed spinach. \$10.95	Brunswick Stew Smoky pulled pork and tender chicken in a tangy stew with corn, lima beans, potatoes, and tomatoes. Served with warm buttery cornbread. \$7.50	Salisbury Steak Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with buttery corn and a warm apple hand pie. \$10.95	Crispy Fish Hoagie Hand Breaded Pollock Fillet fried to a Golden Brown, served in a Warm Buttered Hoagie with Shredded Lettuce, Diced Tomatoes & Tartar Sauce. Served with Steak Fries. \$7.95
14	15	16	17	18	19	20
Sunday Ham Pit smoked ham hand sliced into thick steaks and finished with a brown sugar glaze. Served with country green beans and cheddar mashed potatoes. \$8.50	Souper Monday Creamy Zuppa Toscana Soup or Hearty Minestrone served with a crisp side Caesar salad, breadstick, and beverage. \$8.50	Cajun Shrimp And Grits Juicy shrimp sautéed in a creamy garlic sauce with smoky bacon. Served over cheesy grits with a side of steamed broccoli. \$8.95	Baked Spaghetti Al dente spaghetti baked in an Italian meat sauce, topped with Italian cheese blend, baked until bubbly. Served with garlic toast & mixed green salad. \$7.95	Pork Schnitzel Tenderloin chops marinated in lemon and lightly breaded fried until golden. Served with warm German potato salad and roasted carrots. \$8.95	Salmon Cakes Flaky salmon patties with Chef Carson's special seasonings seared to a golden brown. Served with scalloped potatoes & a seasonal vegetable medley, and a house made remoulade. \$8.95	Stuffed shells Jumbo shells stuffed with a creamy herb ricotta mixture smothered with marinara sauce and melty mozzarella cheese. Served with a side salad and garlic bread. \$9.95
21	22	23	24	25	26	27
National Fried Shrimp Day Five lightly breaded shrimp, fried to a golden brown served on a toasted hoagie with lettuce, tomato, house remoulade and Old Bay chips. \$8.95	Chicken Lo Mein Tender chicken breast stir fried with mixed vegetables and soft noodles in a soy ginger sauce. Served with a vegetable spring roll. \$7.95	Beef Empanadas Two Southwest seasoned ground beef and Monterey jack cheese in flaky dough baked 'til golden brown. Served with Spanish rice, salsa, and ensalada. \$8.95	<i>Bistro will be holding a special reservation only Christmas Eve Brunch from 11 AM to 2 PM</i>	 <i>Bistro will be closed for Christmas Day</i>	Pot Roast Beef roast braised until tender. Served over mashed potatoes with roasted carrots, gravy, and a warm roll. \$8.95	Country Fried Steak Golden fried steak served over buttery mashed potatoes and smothered with white pepper gravy. Served with a side of country green beans. \$8.95
28	29	30	31	1	2	3
Cynthia's Famous Meatloaf Seasoned Ground Beef & breadcrumbs baked & glazed in a Sweet Tomato sauce served with Creamed Potatoes & Sweet Green Peas \$8.95	Pulled Pork Platter Smoky pulled pork served with a side of creamy cole slaw, baked sweet potato, and cornbread. \$8.95	Taco Salad Seasoned Ground Beef in a Crispy Tortilla Shell & topped with Shredded Lettuce, Tomato, & Shredded Cheese. Served with Salsa & Sour Cream and a Beverage. \$7.95	<i>Bistro will be holding a special reservation only New Year's Eve Brunch from 11 AM to 2 PM</i>	 <i>Bistro will be closed for New Year's Day</i>		
4	5					