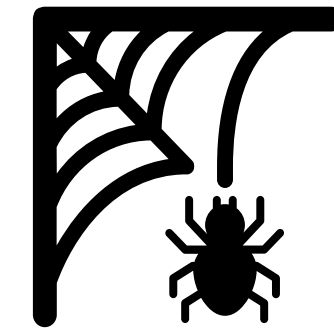


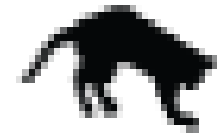
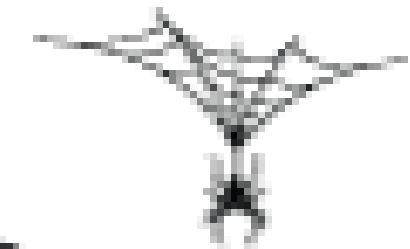
October 2026



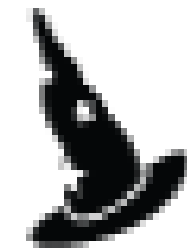
| Sunday                                                                                                                                                                 | Monday                                                                                                                                                                                                                           | Tuesday                                                                                                                                                                                                                      | Wednesday                                                                                                                                                                                                                                            | Thursday                                                                                                                                                                                                                  | Friday                                                                                                                                                                                                                                                | Saturday                                                                                                                                                                                         |                                                                                                                                                                                               |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 27                                                                                                                                                                     | 28                                                                                                                                                                                                                               | 29                                                                                                                                                                                                                           | 30                                                                                                                                                                                                                                                   | 1                                                                                                                                                                                                                         | 2                                                                                                                                                                                                                                                     | 3                                                                                                                                                                                                |                                                                                                                                                                                               |
| Dinner                                                                                                                                                                 |                                                                                                                                                                                                                                  |                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                      | <b>French onion Pork Chops</b><br>Tender Bone- in pork chops baked until golden topped with caramelized onions and melted provolone cheese served with butter and chive mashed potatoes and glazed carrots. <b>\$8.95</b> | <b>Fried Chicken Friday</b><br>Buttermilk Marinated Chicken Lightly Breaded and Fried to a Golden Brown. Served with country green beans and macaroni and cheese <b>\$8.95</b>                                                                        | <b>Honey Garlic Shrimp</b><br>Eight pan seared shrimp in a sweet and savory sauce. Served over fluffy white rice with a stir fry medley and a spring roll. <b>\$8.95</b>                         |                                                                                                                                                                                               |
|                                                                                                                                                                        | 4                                                                                                                                                                                                                                | 5                                                                                                                                                                                                                            | 6                                                                                                                                                                                                                                                    | 7                                                                                                                                                                                                                         | 8                                                                                                                                                                                                                                                     | 10                                                                                                                                                                                               |                                                                                                                                                                                               |
|                                                                                                                                                                        | <b>Salisbury Steak</b><br>Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with country green beans. <b>\$8.95</b>                                                                          | <b>BBQ Chicken Quarters</b><br>Mesquite seasoned chicken quarters chargrilled and glazed with a smoky sauce. Served with a baked sweet potato and country green beans. <b>\$8.95</b>                                         | <b>Taco Salad</b><br>Seasoned Ground Beef in a Crispy Tortilla Shell & topped with Shredded Lettuce, Tomato, & Shredded Cheese. Served with Salsa & Sour Cream and a Beverage. <b>\$7.95</b>                                                         | <b>Baked Spaghetti</b><br>Al dente spaghetti baked in an Italian meat sauce, topped with Italian cheese blend, baked until bubbly. Served with garlic toast & mixed green salad. <b>\$7.95</b>                            | <b>Blackened Shrimp Alfredo</b><br>Chef Steph presents her homemade garlic parmesan sauce. Served over al dente penne and topped with eight Cajun seared shrimp. Showered with parmesan & served with garlic toast and garlic broccoli. <b>\$8.95</b> | <b>Salmon Cakes</b><br>Flaky salmon patties with Chef Bri's special seasonings seared to a golden brown. Served with potatoes & a vegetable medley, and a house made remoulade. <b>\$9.95</b>    | <b>Cider glazed Chicken</b><br>Bone in chicken quarters with a apple cider glaze served with mashed sweet potatoes and a roasted broccoli cauliflower medley <b>\$8.95</b>                    |
|                                                                                                                                                                        | 11                                                                                                                                                                                                                               | 12                                                                                                                                                                                                                           | 13                                                                                                                                                                                                                                                   | 14                                                                                                                                                                                                                        | 15                                                                                                                                                                                                                                                    | 17                                                                                                                                                                                               |                                                                                                                                                                                               |
|                                                                                                                                                                        | <b>Tosha's Fried Chicken Livers</b><br>Tender chicken liver fritters deep fried until golden brown served with brown onion gravy, garlic mashed potatoes and country green beans. <b>\$8.50</b>                                  | <b>Bri's Pollo Asado Bowl</b><br>Mexican style BBQ pulled chicken in a smoky citrus marinade. Served over cilantro lime rice with a corn and black bean salsa, Monterey jack cheese, and a lime crema drizzle. <b>\$8.50</b> | <b>Steph's Apple Cider Pork Chops</b><br>Tender pork chops braised in apple cider and smothered with sauteed apples and onions. Served with roasted sweet potatoes and Brussel sprouts. <b>\$8.95</b>                                                | <b>Chili and Corn Bread</b><br>Big hearty bowl of homemade beef and bean chili served with all the fixing's, warm corn bread, and a beverage. <b>\$8.00</b>                                                               | <b>Cotter's Maple Glazed Salmon</b><br>Tender salmon filet roasted with brussels sprouts and apples in a sweet and spicy maple glazed served over parmesan mashed potatoes. <b>\$10.95</b>                                                            | <b>Pulled Pork Platter</b><br>Smoky pulled pork in a tangy BBQ sauce served with roasted sweet potatoes, creamy cole slaw, and buttered honey cornbread. <b>\$8.95</b>                           | <b>Cynthia's Hamburger Casserole</b><br>Savory Ground beef and potatoes layered with cheese, smothered in a creamy sauce, and baked until bubbly. Served with steamed broccoli. <b>\$8.50</b> |
| 18                                                                                                                                                                     | 19                                                                                                                                                                                                                               | 20                                                                                                                                                                                                                           | 21                                                                                                                                                                                                                                                   | 22                                                                                                                                                                                                                        | 23                                                                                                                                                                                                                                                    | 24                                                                                                                                                                                               |                                                                                                                                                                                               |
| <b>Chili and Corn Bread</b><br>Big hearty bowl of homemade beef and bean chili served with all the fixing's, warm corn bread, and a beverage. <b>\$8.00</b>            | <b>Honey Old Bay Shrimp Bowl</b><br>Eight butter sauteed shrimp finished with a sweet and savory Chesapeake spiced honey. Served over cheddar grits with a broccoli cauliflower medley and fresh scallion garnish. <b>\$8.95</b> | <b>Honey Blackened Chicken</b><br>Juicy Chicken quarters rubbed with Creole spices and finished with a honey glaze on the chargrill. Served with roasted sweet potatoes and a broccoli-cauliflower blend. <b>\$8.95</b>      | <b>Lasagna Day!!</b><br>Tender pasta layered with Italian spiced beef, hearty marinara, creamy ricotta, and mozzarella., Baked until bubbly and served with a side salad and garlic toast. <b>\$8.95</b>                                             | <b>Tosha's Italian Herb Chicken</b><br>Herb rubbed bone in chicken roasted until golden. Served with creamed spinach and garden blend rice pilaf. <b>\$8.95</b>                                                           | <b>Blackened Salmon</b><br>Cajun seared Salmon filet served over a bed of creamy parmesan orzo with a broccoli medley and a side of house made remoulade. <b>\$9.95</b>                                                                               | <b>Philly Steak &amp; Cheese Quesadilla</b><br>Shaved ribeye, sauteed peppers, onions & cheddar jack cheese in a grilled tortilla served with house made pasta salad & beverage. <b>\$8.50</b>   |                                                                                                                                                                                               |
| 25                                                                                                                                                                     | 26                                                                                                                                                                                                                               | 27                                                                                                                                                                                                                           | 28                                                                                                                                                                                                                                                   | 29                                                                                                                                                                                                                        | 30                                                                                                                                                                                                                                                    | 31                                                                                                                                                                                               |                                                                                                                                                                                               |
| <b>Country Pork Chop Dinner</b><br>Tender fried pork chop fried until golden brown topped with cinnamon apples, and a side of green beans and cornbread. <b>\$7.95</b> | <b>Chicken Curry</b><br>Chef Cotter prepares tender chicken chunks in a mild curry sauce with carrots and potatoes served over white fluffy rice and a spring roll. <b>\$7.95</b>                                                | <b>Marry me Salmon Orzo</b><br>Seared Salmon on a bed of Creamy Parmesan orzo with sundried tomatoes, and fresh sauteed spinach <b>\$8.95</b>                                                                                | <b>Macaroni and Cheese Day!</b><br>Celebrate with a bowl of Cynthia's Famous Mac and cheese topped with your choice of fried popcorn chicken, crisp bacon, green onions, diced tomatoes, and steamed broccoli. Served with a beverage. <b>\$8.95</b> | <b>Stuffed Flounder</b><br>Chef Marcus' delicate flounder stuffed with feta and baby spinach. Baked and topped with a creamy lemon sauce. Served over rice pilaf with roasted vegetable medley. <b>\$8.95</b>             | <div>Bistro Halloween Special<br/>~Served from 3 PM to 6 PM ~<br/>Reservations highly recommended for dine in and to go orders</div>                                                                                                                  | <b>Taco Stuffed Sweet Potatoes</b> One whole roasted sweet potato topped with taco seasoned ground beef, cheddar cheese, warm corn and black bean salsa and a cilantro lime crema. <b>\$8.00</b> |                                                                                                                                                                                               |
| 1                                                                                                                                                                      | 2                                                                                                                                                                                                                                | Notes                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                       |                                                                                                                                                                                                  |                                                                                                                                                                                               |
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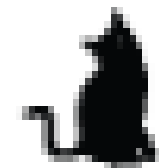
## BISTRO HALLOWEEN SPECIAL



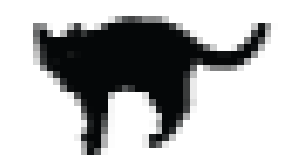
Served from 3 PM to 6 PM 10/30/26



*Reservations highly recommended for dine in and to go orders*



### MONSTER MEAT HANDS



Meatloaf monster hands smothered with a bloody good sauce and served with Green Monster Mash-ed Potatoes, Ghastly Green Peas, Poison Apple Cider, and a Grim Graveyard Cups.



\$13.95

