

THE LOFT *Bistro*

SANDWICHES

All Bistro sandwiches are served with a choice of French fries or mixed green salad

MARINATED FILET SLIDERS

white bean, tomatillo and fried egg 22

BLACKENED AHI TUNA

shaved sweet carrots and roasted peppers, garlic teriyaki 24

PRIME NATURAL BEEF HAMBURGER

aged cheddar, thousand island and all the fixins' 20

BLT - GRILLED CHEESE

heirloom tomatoes and grilled romaine 18

GRILLED PASTRAMI

spicy mustard, aged provolone and pickle relish on pumpernickel 20

ROLLS

SPICY AHI TUNA

green onions, tobiko sauce

SCOTTISH SALMON POKE

toasted sesame, ponzu chile

CRUNCHY SPINY LOBSTER

avocado, soy

VEGETABLE

pickled mushrooms, grilled asparagus and cucumber

sample any three 22 ~ each 14

FLATBREADS

WILD MUSHROOM

garden oregano and sauce mornay

SPANISH CHORIZO & CHARRED JALAPEÑO

white cheeses, organic olive oil

BRAISED SHORT RIB & FRIED SHALLOTS

smoked tomato and gruyère

each 20

LOCAL FAVORITES

FILET MIGNON CHILI

house-made cornbread 19

ORGANIC TIGER SHRIMP COCKTAIL

saltine crackers 16

BBQ CHICKEN & CHEDDAR WAFFLE

pickle salad 22

ROASTED POTATO & LEEK SOUP

braised bacon and fried clams 17

WOOD-FIRED ASPARAGUS

crab and cream cheese mayonnaise 18

HEIRLOOM TOMATO & RICOTTA SALAD

wild arugula, lemon misto oil 18

RIB EYE MEDALLION (5oz.)

frites, house-made steak sauce 36