

# The Old Mill Ruins Bistro

## Bruchetta with Feta 5<sup>75</sup>

Fresh Herbs, Tomatoes, Garlic & Red Onion on toasted Panini Bun

## Cod Cakes 7<sup>25</sup>

Made in house with Cod, Peppers, Onion & Dill

## Bistro Signature Green Apple Salad 7<sup>25</sup>

Goat Cheese, Red onions & Pecans on Romaine with Honey Vinaigrette

## Mussels Steamed in Chardonnay 10<sup>75</sup>

One pound of mussels with Celery, Onions, Garlic & Fresh Lemon

## Curry Chicken Salad 10<sup>25</sup>

Celery, Cashews, Green Apple, Carrots, & Golden Raisins on Romaine

## Calamari 11<sup>25</sup>

Lightly Fried Squid with a Peppercorn & Lemon Aioli for Dipping

## Caesar Supreme Salad 7<sup>25</sup>

Sun Dried Tomatoes & Bacon, Asiago Cheese & Homemade Croutons

## Prosciutto & Mozzarella Garlic Bread 6<sup>25</sup>

Thinly Sliced Italian Ham & Mozzarella

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## 8oz Filet of Atlantic Salmon 23<sup>95</sup>

Blackened in the Skillet with a Cajun & Herb Crust

## Chicken Breast 18<sup>95</sup>

Topped with a mild Corn and Red Bell Pepper Salsa

## 8oz Striploin 21<sup>95</sup>

Brushed with our Signature Bistro Coffee Barbeque Sauce

## 6oz AAA Tenderloin 34<sup>95</sup>

Served with Goat Cheese & Crumbled Prociutto

## Rustic Italian Pizza 14<sup>95</sup>

Asiago Cheese, Red Onions, Sun Dried Tomatoes and Grilled Chicken

## Grilled Chicken Pesto Pizza 14<sup>95</sup>

Melted Goat Cheese, Red Onions, Pesto & Chicken

## Sicilian Pizza 14<sup>95</sup>

Chicken, Buttered Baby Greens, Portabella Mushrooms, Bacon & Golden Raisins, Topped with Aged White Cheddar



172 Road to the Isles  
Reservations Recommended (709) 261-2373