

## Appetizers

### **Wren's Nest Crab Cakes**

Our homemade crab cakes, broiled and served with lemon-dill sauce \$8.75

### **Steamers**

1 lb of clams steamed and served with white wine butter garlic sauce \$8.50

### **Hot Spinach Artichoke Dip**

Creamy blend of artichoke hearts and spinach topped with Pecorino Romano cheese and baked, served with toasted pita points \$6.75

### **Toasted Ravioli**

Cheese filled ravioli dipped in seasoned breading, served with marinara sauce \$7.50

### **Clams Casino**

Clams topped with bacon and seasoned breading \$8.75

### **Calamari**

Lightly breaded rings and tentacles served with sweet Thai chili sauce \$8.50

### **Bloody Mary Shrimp Cocktail**

Chilled jumbo shrimp served with Bloody Mary flavored cocktail sauce. \$9.

### **Polenta Fries**

Roasted red pepper polenta rolled in corn flakes and fried served with basil Alfredo and marinara sauces \$6.75

### **Lobster & Crab Fondue Boule**

A mixture of lobster, crab and cheese oozing out of a baked mini bread boule and served with crackers and pretzels. (15 minute prep time) \$9.50

## Soups & Salads

### **Soup of the Day**

Cream of Crab \$4.25 Cup/6.25 Bowl

### **Caesar Salad**

Romaine lettuce, shredded Pecorino Romano cheese, and our own croutons tossed with house-made Caesar dressing. \$7.50

with Chicken \$9.75 / with Salmon or Shrimp skewer \$10.75

### **Pittsburgh Salad**

Mixed field greens, romaine lettuce, vegetables, cooked egg, topped with seasoned fries and your choice of dressing. \$7.50

with chicken \$9.75 / with steak \$11.75 / salmon or shrimp \$10.75

### **Northwest Pear Salad**

D' Anjou pears served on a bed of mix field greens with vegetables and topped with goat cheese and dried cranberries with your choice of dressing. \$7.50

with Chicken \$9.75 / Salmon or Shrimp Skewer \$10.75

### **Onion Soup au Gratin**

Made with a medley of onions and rich beef stock, served with croutons and topped with Gruyere and Swiss cheeses. \$5.

### **Classic Greens**

Mixed field greens and romaine lettuce, topped with tomatoes, cucumbers, red onions, carrots and your choice of dressing. \$3. sm / \$5. lg

### **Asian Salad**

Mixed field greens, topped with grilled salmon, fresh vegetables, Mandarin oranges, water chestnuts, roasted almonds and chow mein noodles served with our Oriental dressing. \$7.50

with Chicken \$9.75 / with Salmon or Shrimp Skewer \$10.75

### **Tilapia Salad**

Seasoned corn meal crusted Tilapia pan fried served over mixed greens, vegetables and sunflower seeds with your choice of dressing. \$11.

### **Our Dressings**

American French, Apple Cider Vinaigrette, Balsamic Vinaigrette, Bleu Cheese or Crumbles, Caesar, Italian, Poppy Seed, Ranch

## Bistro Selections

### **Fish & Chips**

Beer battered white fish served with "chips" and coleslaw \$10.

### **Chicken Parmesan**

Grilled chicken breast served on bed of linguini topped with Marinara sauce and Parmesan cheese \$9.75

### **Bistro Burger**

Half pound 100% USDA Black Angus ground chuck served on Amoroso Kaiser roll with lettuce, tomato, pickle and seasoned chips. \$8.50

add cheese \$9.50

## Desserts

Your server will happily describe our in-house made desserts...Be sure to try our custom blended coffee!

20% Gratuity will be added to all parties of 8 or more people

# ENTRÉES

## Seafood

### **Wren's Nest Crab Cakes**

*Chef's own recipe mixed with lump crab meat served with a Margarita aioli \$23.*

### **Salmon**

*Citrus marinated fresh salmon grilled and served with citrus pan sauce. \$18.*

### **Seafood Duet**

*Parmesan crusted tilapia and broiled crab stuffed shrimp \$18.75*

### **Ahi Tuna**

*Nori and sesame seed crusted Ahi Tuna pan seared rare and served with cucumber wasabi sauce. \$19.*

### **Stuffed Sole**

*Broiled sole "stuffed" with our lump crab mixture and served with lemon, white wine butter sauce. \$17.50*

### **Salmon and Shrimp**

*Blackened Salmon and grilled shrimp skewer served with a Cajun cream sauce. \$19.50*

## Poultry

### **Balsamic Chicken**

*Grilled chicken breasts with sautéed mushrooms, peppers and onions topped with crumbled gorgonzola cheese and drizzled with balsamic reduction. \$14.75*

### **Chicken Marsala**

*Dredged chicken breasts pan seared and served with sautéed mushrooms and a Marsala cream sauce. \$14.75*

### **Apple Chicken**

*Grilled chicken breasts smothered in apple cider-rosemary glaze and sprinkled with pecans. \$14.50*

### **Roasted Duck**

*Half of duck roasted to crispy perfection served with a black cherry orange glaze. \$24.75*

## Steaks

### **Aged Filet Mignon**

*Grilled Black Angus filet served with Tawny Port reduction and topped with black truffle butter. \$29.*

### **Wren's Nest Sirloin Steak**

*Creekstone Black Angus sirloin steak served with our secret steak sauce. \$22.*

### **Porterhouse Steak**

*Seven pepper seasoned grilled 18 oz Creekstone Black Angus Porterhouse steak served with Jack Daniels butter \$22.75*

### **Land and Sea**

*Grilled sirloin filet-style steak served with our crab cake. \$21.75*

### **Honey Garlic Pork Steak**

*Grilled flat iron pork sirloin coated with honey garlic glaze. \$18.50*

## Pasta

### **Three Cheese Alfredo**

*A rich and creamy sauce created by Romano, Mozzarella and Provolone cheeses and tossed with linguini. \$10.50*

*with Chicken \$14. / with Shrimp \$15.75*

### **Chipotle Seafood Pasta**

*Sautéed shrimp, scallops and crab in a spicy chipotle pepper cream sauce served over tri-color farfalle pasta (can be ordered less spicy) \$17.75*

### **Pasta Primavera**

*Chef's combination of sautéed vegetables with roasted garlic and white wine sauce served over linguini \$11.50*

*with Chicken \$14. / with Shrimp \$15.75*

### **Baked Cajun Chicken**

*Grilled chicken breasts seasoned with Cajun spices combined with sautéed peppers, onions and mushrooms tossed in our Alfredo sauce with multi grain penne pasta and topped with shredded Mozzarella cheese and baked until golden. \$15.*

**Gluten-Free pasta available**

Let your server know about your allergy because most of our entrées can be customized.

**All Entrées include a house salad or substitute a small Caesar salad for \$ 1.00.**

**Entrées (except Pasta) include Chef's starch and vegetable of the day.**

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.