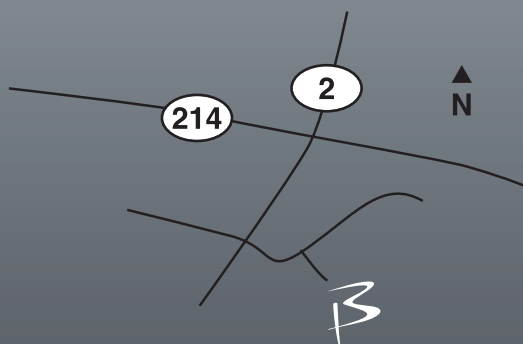




THE BISTRO
SOUTH RIVER

3451 SOLOMONS ISLAND ROAD
EDGEWATER, MARYLAND 21037

- Located 3/4 Mile South of Central Ave (214)
- Make Left on Colony Crossing before cart bridge
- First right off Colony Crossing



THE BISTRO
SOUTH RIVER

Chef Quintin West

Our executive chef Quintin West is known for his innovative menu concepts and specialty in Italian, French and continental fine-dining cuisine. With 22 years of experience in upscale restaurant establishments, his background includes Dean & Deluca, Bobby Van's Steakhouse and Angelo & Maxie's Steakhouse, all in Washington, D.C. He earned a degree from Central Virginia Community College, Lynchburg, Va. and holds the Master Chef designation.

Outside of The Bistro at South River, Chef Quintin enjoys watching his Cowboys play, fishing, playing Wii with his four daughters, Lisa, Ashley, Brianna and Joy. Quintin also enjoys gardening, landscaping and spending quiet time with wife Elizabeth.

JOIN US FOR DINNER
TUESDAY - SATURDAY

**Call or visit us online to
make a reservation today!**

410-798-5865 | bistrosr.com

TAKEOUT MENU

Introducing The Bistro Take-out Menu.

Take-out service now available from
The Bistro at South River



THE BISTRO

SOUTH RIVER

Call us to place your
order today!

410-798-5865

STARTERS

South River Wings _____ **\$11.00**
Your choice of hot, buffalo, mild old bay, cajun or teriyaki spice.
Served with celery sticks and bleu cheese dressing.

Chicken Quesadilla _____ **\$10.00**
A blend of cheese, onions and peppers and topped with salsa, sour cream and guacamole. Add chorizo \$3.00, add crab meat or shrimp \$4.50.

Hummus with Grilled Pita Chips _____ **\$9.25**
Served with celery and carrot sticks.

Bistro Tenders _____ **\$8.00**
Choice of bleu cheese, ranch or honey mustard.

Shrimp Pot Stickers _____ **\$9.00**
Five steamed shrimp pot stickers, with spicy soy ginger sauce.

Grilled Scallops with Mango Chutney _____ **\$8.00**
Four grilled sea scallops over Boston lettuce topped with sweet & spicy mango chutney and grilled pineapple.

Blackened Ahi Tuna _____ **\$13.00**
Seaweed salad, soy sauce, wasabi and pickled ginger.

Greek Pizza _____ **\$8.00**
Flatbread drizzled with olive oil and topped with olives, spinach, tomatoes, red onions and feta cheese.

Hawaiian Pizza _____ **\$7.00**
A variety of ham, pineapple, bacon, roasted red pepper, onion and topped with sharp cheddar and jack cheese. Topped with BBQ sauce.

Lobster Mac & Cheese _____ **Side \$6.00 / Full \$13.00**
Fresh lobster meat blended with aged cheddar and rotini pasta.

SOUPS & SALADS

French Onion _____ **Cup \$6.00 / Bowl \$12.00**
Chef Q's Sweet & Spicy Chili _____ **Cup \$4.00 / Bowl \$8.00**
South River Crab Soup _____ **Cup \$6.00 / Bowl \$12.00**

Traditional Caesar _____ **\$9.00**
Chopped romaine and tossed in a zesty Caesar dressing.
Add chicken \$2.00, grilled shrimp or tuna \$4.50.

Greek Cobb Salad (270 calories) _____ **\$13.00**
Mixed greens with turkey, ham, bacon, egg, olives, cucumber, feta and herb vinaigrette.

Caprese Tower Salad (250 calories) _____ **\$9.00**
A flavorful tower of roma tomatoes, basil, fresh mozzarella cheese, and sliced baguette drizzled with extra virgin olive oil.

Grilled Scallop and Chick Pea Salad (180 calories) _____ **\$12.00**
Six fresh sea scallops, Boston lettuce and chick peas topped with champagne vinaigrette.

Pear & Gorgonzola Salad _____ **\$9.00**
Arugula, sliced Bartlett pears, candied pecans and gorgonzola cheese with raspberry dressing.

ENTRÉES

Pulled Pork Sliders _____ **\$8.00**
Three Carolina style slow smoked pulled pork topped with a touch of hickory BBQ sauce.

Crab Cake Sliders _____ **\$15.00**
Three 2 oz. crab cakes on potato slider buns with shredded lettuce and tartar sauce.

Bistro Minis _____ **\$8.00**
Hand crafted angus beef patties with sautéed onions, dill pickle chips and burger sauce.

Southwest Turkey Bacon Melt _____ **\$10.00**
Roasted turkey breast, applewood bacon served on sourdough bread with fresh avocado chipotle mayonnaise. Topped with lettuce, tomato and American cheese.

Fish and Shrimp Tacos _____ **\$12.00**
Two hard tacos stuffed with sauteed haddock and shrimp topped with shredded lettuce, diced tomatoes, onions, warm vegetable relish and salsa verde.

Club Steakhouse Burger _____ **\$11.00**
Seasoned Angus beef with bacon, sautéed mushrooms, onions, lettuce, tomato and cheese.

Open Face Mediterranean Chicken _____ **\$10.00**
Pan-seared chicken breast with sun-dried tomatoes, basil, artichokes, and fresh mozzarella. Topped with a roasted garlic aioli.

Chicken Lavosh Wrap (123 calories) _____ **\$10.00**
Smoked chicken, blended with cucumber, carrot, cabbage and finished with herb vinaigrette. Served with your choice of small house or caesar salad.

Grilled Veggie Tuscany Sandwich (290 calories) _____ **\$12.00**
Rustic tuscan bread with grilled asparagus, red onion, yellow and green squash, portobello mushroom, topped with Harvarti dill cheese and roasted garlic aioli.

Chicken Marsala _____ **\$17.00**
Eight oz lightly breaded chicken breast with mushrooms sautéed in a butter sauce over linguine pasta and steamed broccoli.

Maryland Crabcakes _____ **\$26.00**
Two broiled crabcakes with a remoulade sauce served with broccoli and saffron rice.

Pecan Encrusted Mahi Mahi _____ **\$18.00**
Six oz of Mahi Mahi encrusted in pecan and panko, pan-seared and topped with maple butter. Served with saffron rice and roasted vegetables.

Stuffed Talapia Imperial _____ **\$21.00**
Fresh talapia dusted with caribbean seasonings, topped with lump crab meat, and imperial sauce. Served with grilled asparagus and saffron rice.

Chilean Sea Bass _____ **\$26.00**
Grilled and seasoned, served with a lobster cream sauce, spinach and roasted vegetables.

Broiled Sea Scallops & Lump Blue Crabmeat _____ **\$18.00**
In white wine and chive butter sauce over a saffron rice and steamed broccoli.

Veal Scallopini _____ **\$22.00**
Tender milk fed veal sauteed in mushroom cream sauce over fettuccini noodles.

Bistro N. Y. Strip _____ **\$25.00**
Twelve oz N. Y. strip topped with jalapeno butter, served with bleu cheese mashed potatoes and asparagus.

Maple Bacon Wrapped Top Sirloin _____ **\$22.00**
Eight oz top sirloin pan seared and wrapped in bacon served with scalloped potatoes and roasted vegetables.

Flat Iron Steak _____ **\$23.00**
Ten oz citrus marinated steak served with baked potato, roasted vegetables and grilled onions.

SIDES

Sweet Potato Fries _____ **\$2.50**
Old Bay Fries _____ **\$2.50**
South River Rings _____ **\$3.00**
Kettle Chips _____ **\$2.00**
Fruit Cup _____ **\$3.00**
Chips & Salsa _____ **\$4.00**