

SOFIA'S BISTRO

DINNER

Great Beginnings

Gorgonzola and Potato Fritters

Twin beer battered fritters served with a warm poached pear and a port reduction \$5.95

✦ Shrimp Riunare

Butterflied shrimp sautéed with bacon, shallot, and wine. Finished with a rich cheese herbed butter \$7.95

Cajun Grilled Salmon Cakes

Fresh salmon and New Orleans mire piox pattied then grilled. Served with a spicy remoulade sauce \$6.95

A Tour of the Mediterranean

Hummus, eggplant/red pepper dip, and olive tapenade with fried pita chips \$6.95

✦ Fresh Steamed Mussels

Fresh Prince Edward Island mussels steamed in white wine, lemon, garlic and parsley \$9.95

Smoked Salmon Spring Rolls

Back by popular demand. Try one and see why. \$8.95

Soup, Salad & Pizzas

Seasonal Soups

Each day we lovingly prepare a homemade soup
Cup \$2.25 Bowl \$3.50

Sofia's House Salad

Seasonal greens with sliced cucumber, Roma tomato, kalamata olive, parmesan croutons \$3.45

✦ Salmon Niçoise Salad

Grilled salmon, olives, asparagus, boiled egg, roasted tomato and house dressing \$10.95

NEW ✦ The Greek

Romaine lettuce, tomato, red onion, kalamata olives and feta cheese. \$7.95 Add grilled salmon or chicken for \$2.95

✦ Grilled Chicken & Goat Cheese Salad

On mixed greens with fresh apple and applewood smoked bacon served with house dressing \$8.95

Steak And Potato Pizza

A Sofia's original. Tender steak, potatoes, mushrooms and onions over a Roquefort white sauce. \$8.95

The Attila Pizza

Spinach, tomato, gorgonzola and toasted pistachio nuts with truffle oil \$8.95

Entrées

Entrées served with soup or salad (cesar or house) and fresh rolls

Wild Mushroom Ravioli

A blend of shiitake, portabella, and button mushrooms served in a red pepper aioli sauce \$14.95

Mediterranean Penne Tapenade

Penne pasta tossed in truffle oil with roasted garlic, kalamata olive, diced tomato, mushrooms, capers and goat cheese \$14.95
Add Smoked Salmon \$3.00

✦ Broiled Jumbo Shrimp & Scallops

Broiled sea scallops & jumbo shrimp in white wine, lemon juice and caper butter \$18.95

NEW ✦ Salmon Oscar

A grilled salmon filet topped with crab and our rich lobster cream sauce \$18.95

Stuffed Roll Of Dover Sole

A pair of Dover sole filets wrapped around a lobster, herb, and bread crumb stuffing. Garnished with a fried softshell crab \$17.95

Parmesan & Herb Crusted Red Snapper

A pan fried boneless Red Snapper fillet dredged in panko, parmesan, fresh herbs and citrus. \$17.95

✦ Carved Prime Rib of Beef

We herb and slow roast an entire rib eye. Sliced and served with au jus and horseradish sauce 10oz \$18.95 14oz \$22.95

✦ Filets Au Port & Canneberges

Eight ounces of pan seared beef filets topped with melted gorgonzola and a hearty cranberry, port wine sauce \$18.95

✦ Beef Medallions Au Poivre

Filet medallions rolled in crushed peppercorns, pan seared with mushrooms and finished with a cabernet crème. \$18.95

✦ Mediterranean Braised Lamb Shank

A Sofia's favorite. Starting with a large fore shank we spice rub and slow braise then serve over a mound of rustic mashed potatoes \$18.95

✦ Moroccan Spice Roasted Chicken

A recipe straight from Casablanca. A half chicken, spice rubbed then stuffed with lemons and oranges, roasted until tender then served with a Mediterranean citrus and caper sauce \$16.95

NEW So Not Your Average Baked Ziti

A new Sofia's favorite. We char bell peppers, onion and zucchini. Mix with fresh herbs, feta, ricotta, plenty of italian sausage, pasta and marinara then top with bubbling mozzarella. Served with garlic bread plus soup or a side salad. \$16.95

Champagne Chicken Alfredo

Boneless chicken breast sautéed with mushrooms and garlic in fettuccine with a champagne infused alfredo sauce. \$16.95

✦ Stuffed Pork Loin

A slow roasted boneless pork loin, filled with a mixed vegetable, sausage and jalapeno cornbread stuffing topped with our homemade apple compote \$15.95

Sweets

✦ Chocolate Peanut Butter Ganache \$5.95

Cheese Cake Du Jour \$4.95

✦ Chocolate Decadence \$5.95

Ozark Bread Pudding \$4.95

✦ Crème Brulee \$4.95

Espresso Single \$2.00 Double \$3.00

Cappuccino or Latte \$3.25

Add a flavor .30 French Vanilla, Caramel, Irish Cream, English Toffee, Hazel Nut, Coconut, Raspberry Sugar Free: French Vanilla, Caramel, Raspberry, Hazelnut

Let Sofia's host your next meeting, party or event. We offer a flexible menu, and pricing to serve your specific needs

✦ Indicates gluten free or available as.

An optional 18% gratuity added for tables of 6 or more