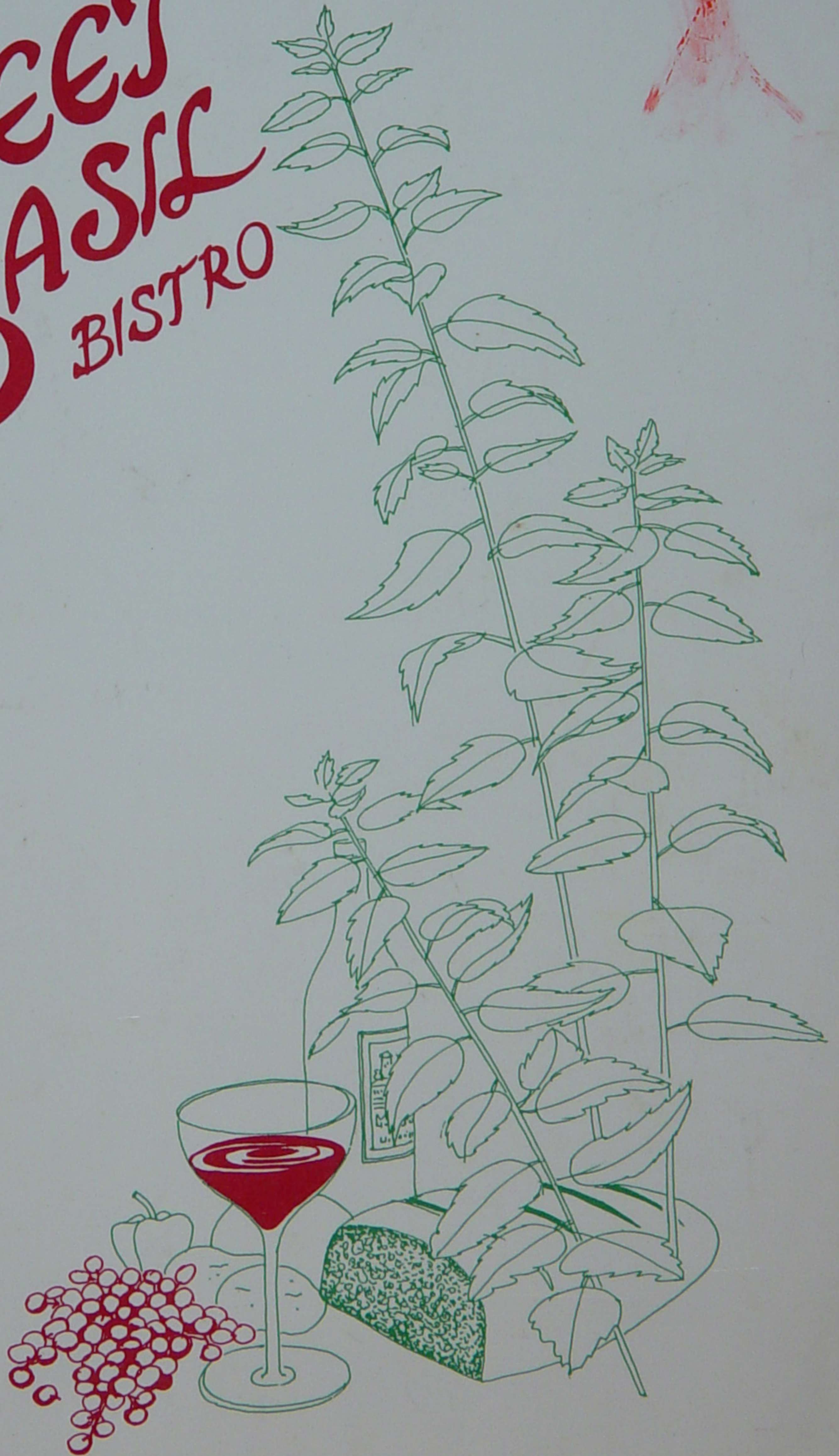


SWEET BASIL BISTRO



SWEET BASIL BISTRO

Soups



Soup of the day	\$3.95
Seafood soup. Please ask your server for today's selection	\$4.95

Salads

Bistro salad of fresh greens, herbs and balsamic vinaigrette	\$4.55
side order	\$2.50
Classic Caesar salad	\$5.95
side order	\$3.25
Arugula salad with rosemary and honey vinaigrette	\$5.95
Spinach salad with bacon, garlic croutons and a roasted red pepper dressing	\$5.95
Fresh fruit with ginger yogurt	\$6.35
Warm chicken breast on a bed of greens with a tropical citrus salsa	\$8.95
Thai noodles served with chicken and vegetables in a spicy peanut sauce	\$8.95
Sautéed scallops with a warm raspberry peppercorn vinaigrette	
and mixed greens	\$9.95
Herb papardelle with pesto and pinenuts	\$6.95
Thai fish salad with scallops, shrimp, mussels in a lime	
and ginger yogurt dressing	\$9.95

Appetizers and Lighter Fare

Mussels steamed à la mood du chef	\$5.75
Marinated salmon mille feuilles	\$7.95
Thai shrimp brochette with a fresh citrus salsa	\$7.95
Two-way satay, beef and chicken with a ginger peanut sauce	\$6.95
Paté with partridgeberry relish	\$5.95
Crepes the Chef's creation	\$8.95
Stir-fry on rice or noodles	
Vegetarian	\$7.95
Pork	\$9.95
Chicken	\$9.95

Extra bread basket \$2.50

Open Faced Sandwiches

Open faced shrimp with asparagus	\$7.95
Roasted eggplant with tomato and scorched pepper sauce	\$5.95
Sesame chicken breast with fruit salsa and fresh herbs	\$7.95
Smoked turkey with marinated vegetables	\$5.95
Sweet Basil chunky lobster	\$9.95

Pastas

Gorgonzola with fresh pears and hazelnuts	\$9.95
Ravioli with fresh herbs and ricotta cheese	\$8.95
Lobster with lemon, fresh basil and fettucini	\$16.95
Cheese tortellini with sundried tomatoes and peppercorn sauce	\$8.95
Atlantic fresh salmon with sour cream and cucumber strips	\$10.95
Ravioli filled with squash and hazelnuts in a light parmesan sauce	\$9.95
Pan seared jumbo shrimp with snow peas and a garlic star anise broth	\$10.95
Pesto pasta	\$8.95
Sautéed seafood with a Thai red curry cream	\$11.95
Lemon chili pepper chicken with julienned vegetables	\$9.95
Pasta primavera - tomato sauce with fresh vegetables	\$7.95

Dinner Entrées

(served after 5 p.m.)

Skewered scallops with zesty lemon grass sauce	\$15.95
Slash 'n' burn salmon	
- spicy wok seared fillet of salmon with a lemon basil beurre blanc	\$14.95
Fresh salmon and vegetables steamed to perfection	
with a duo of wine sauces	\$14.95
Thai haddock	
- Steamed haddock in a marinated rice papillotte with coriander	
and chillis on a sweet pepper coulis	\$12.95
Cajun blackened haddock with orange and leek sauce	\$12.95
Spicy sautéed squid with coriander and green scallions	\$10.95
Chili fish	\$12.95
Chicken phyllo stuffed with fresh herbs	
and toasted sesame seeds with ginger orange glaze	\$11.95
Herb and pepper crust chicken breast with a fresh exotic salsa	\$11.95
Veal scaloppine with fresh thyme and a three onion whiskey cream sauce	\$14.95

Desserts

- Sweet Basil inspiration
Homemade ice cream served with delectable cookies
Lemon cheesecake with fresh fruit
Crème brûlée
Irish cream cheesecake
White chocolate raspberry flan
Fresh berries of the season with crème anglaise
Princess Martha's raspberry mousse torte
Fresh fruit tartlettes
Hazelnut torte with mocha buttercream
Caramel cake with soft caramel and whipped cream
King Olav's rich chocolate truffle torte
Unni's florentines - 50 cents each (you want a dozen?)

All desserts \$4.50 each

All cakes may be ordered for take out

Specialty Coffee & Tea

Monte Cristo coffee	
Kahlua and grand marnier with whipped cream	\$5.95
Irish coffee	
Irish whiskey and Irish mint liqueur with whipped cream	\$5.95
Spanish coffee	
Kahlua and brandy with whipped cream	\$5.95
Cappuccino	\$2.50
Coffee mocha	\$2.50
Espresso	\$2.00
Herbal tea	\$1.75
Café au lait	\$2.50
Coffee or tea	\$1.50