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 side order $4.55
- Classic Caesar salad $5.95
- Arugula salad with rosemary and honey vinaigrette side order $3.25
- Spinach salad with bacon, garlic croutons and a roasted red pepper dressing $5.95
- Fresh fruit with ginger yogurt $6.25
- 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
- Seared scallops with a warm raspberry peppercorn vinaigrette and mixed greens $9.95
- Herb papardelle with pesto and pine nuts $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 mode 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 $7.95
- Vegetarian $9.95
- 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 scorch 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 fettuccini $16.95
- Cheese tortellini with sun-dried 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 stir anise broth $10.95
- Pesto pasta $8.95
- Sauteed seafood with a Thai red curry cream $11.95
- Lemon chili pepper chicken with julienne vegetables $9.95
- Pasta primavera - tomato sauce with fresh vegetables $7.95

Dinner Entrees
- Skewered scallops with zesty lemon grass sauce $15.95
- Blush n burn salmon - spicy seared fillet of salmon with a lemon basil beurre blanc $14.95
- Fresh salmon and vegetables steamed to perfection with a two of wine sauces $14.95
- Thai haddock - Steamed haddock in a marinated rice papillote with coriander and chillies on a sweet pepper coulis $12.95
- Cajun blackened haddock with orange and leek sauce $12.95
- Spicy sauteed squid with coriander and green scallions $10.95
- Cod 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