**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
- Classic Caesar salad $5.95
- Arugula salad with rosemary and honey vinaigrette $5.25
- Spinach salad with bacon, garlic croutons and a roasted red pepper dressing $5.95
- Fresh fruit with ginger yogurt $6.95
- 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
  - 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 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 sunried 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
- 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**
(served after 5 p.m.)
- Skewered scallops with zesty lemon grass sauce $15.95
- Balsam fire salmon
  - spicy woak 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 halibut
  - Steamed halibut in a marinated rice papillote with coriander and chillies on a sweet pepper coulis $12.95
- Cajun blackened halibut with orange and leek sauce $12.95
- Spicy sauteed squid with coriander and green scallions $10.95
- Chile fish $12.95
- Chicken phyllo stuffed with fresh herbs and toasted sesame seeds with ginger orange glaze $11.95
- Herb and pepper crusted chicken breast with a fresh exotic salsa $11.95
- Veal scallopini 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