

Siena Bistro

Small Bites

Cheesy Garlic Bread 8

Chile Cheese Garlic Bread 8

Bruschetta 9.50

fresh tomato, garlic, & basil dip, grilled crostini

Pear & Gorgonzola Flatbread 17

gorgonzola, pear, caramelized onion, arugula & spicy pecans

Soup di Giorno 8/10

Spanish Style Garlic Prawns 20

sautéed in olive oil, roasted garlic & dried chiles

Moroccan Ahi Tuna Sashimi 22

served with arugula salad

Dungeness Crab Cakes 24

gazpacho and avocado

New England Clam Chowder 9/11

Salad

Classic Caesar 15

romaine, house made croutons, parmesan cheese

Roasted Beet Salad 16

red & gold beets, red romaine & butter lettuce, Laura Chenel goat cheese, pistachios, garlic vinaigrette

Kale & Brussel Sprout Salad 16

shaved brussel sprouts, kale, roasted almonds, dried cranberries, Pecorino Romano, spicy orange vinaigrette

Sesame Cabbage 17.50

grilled chicken, mixed cabbage, bell pepper, toasted almonds, cilantro, scallions, crispy wontons, sesame vinaigrette

Mediterranean Blackened Salmon Salad 26

romaine lettuce, tomato, cucumber, red onion, olives, avocado, feta, house-made vinaigrette

Shrimp Louie 24

romaine lettuce, rock shrimp, hard-boiled egg, tomato, cucumber, olives, red onion, avocado, house-made Louie dressing

Sandwiches & Burger

served with your choice of: broccoli grape almandine | curry chicken apple salad | spicy thai peanut pasta
Caesar salad | fresh fruit | cup of soup (chowder \$2 extra)

Black Forest Ham & Brie 20

black forest ham, brie cheese, apple-raisin chutney, baby spinach, toasted ciabatta roll

Chicken & Goat Cheese 20

grilled chicken, goat cheese, aged balsamic, arugula red onion marmalade, tomato, toasted ciabatta roll

Grilled Prawns half 17 full 22

Spicy grilled prawns, cabbage, cilantro, avocado, tomato, toasted sourdough

Turkey Cobb half 15 full 20

Sliced turkey breast, gorgonzola cheese, bacon, avocado, tomato, lettuce, toasted wheat

Siena Burger 23

ground pork & beef, special blend of herbs & spices, melted cheddar, tangy basil mayonnaise

Entree

Portobello Mushroom Ravioli 19

Dijon cream sauce, kale

Butternut Squash Ravioli 19

Brown butter, sage, toasted hazelnuts

Angry "Arrabiatta" Pasta 21

trivelli pasta, Italian sausage, wild mushrooms, spicy tomato sauce

Seafood Pasta 26

clams, mussels, prawns, salmon, scallops marinara or cream sauce

Chicken Marsala 19

sautéed chicken breast in a mushroom Marsala sauce garlic mashed potatoes & vegetables

Swai Almandine 23

panko-almond crusted, almond beurre blanc Moroccan rice & vegetables

Dijon Crusted Salmon 26

baked and served on a cedar plank garlic mashed potatoes & vegetables

**20% gratuity added to parties of 6 or more | corkage \$20 | 3 credit cards per table
3% service charge added for kitchen staff | bring your own dessert: \$2.50 per person**