

CINÉBISTRO

MOVIES WITH TASTE®

CHIPS, DIPS, BITES AND PREVIEWS

TRADITIONAL HUMMUS DIP Topped with Kalamata Olives, Oven Dried Tomatoes, Garlic Herb Olive Oil and Warm Pita Bread. \$8.95

BEER BATTERED PICKLE CHIPS Thick Dill Pickles in crisp Beer Batter. With Ancho Ranch for dipping. \$5.50

FLATBREAD WITH BRIE AND BALSAMIC FIGS Crisp Grilled Flatbread with Sweet Mustard spread, Balsamic Roasted Figs, Caramelized Onions and bubbling Brie Cheese. \$11.95

HABANERO GLAZED CHICKEN WINGS Hot Pepper marinated Chicken, a sweet Habanero Glaze and Blue Cheese for cooling the fire! \$9.50

MONSTER NACHO Tri-color Tortilla Chips, House-made Chili, Queso Sauce, mixed Cheeses, Tomato, Jalapeño and Sour Cream. \$10.95

BBQ CHICKEN NACHO Grilled Chicken, Cherry Coke BBQ Sauce, Red Onion and Queso Cheese. \$11.95

SPINACH AND ARTICHOKE DIP Tri-color Chips, hot Spinach and Artichoke dip, Parmesan crust, Salsa and Sour Cream. \$9.25

**"POPCORN" CHICKEN, ROCK SHRIMP
OR CALAMARI** Crispy and Tender, with fresh popcorn in the mix! Choose all one type, a combination of two, or all three. Served with Charred Tomato Sauce and Lemon Garlic Aioli. \$10.50

FEATURES

Add a side Caesar Salad \$3

PENNE FRA DIAVOLO Penne Pasta tossed in Spiced Tomato Sauce with Fresh Mozzarella and Basil. \$13.50
Add Grilled Chicken - \$4, Shrimp - \$5, or Salmon - \$6

FETTUCCHINI AL FORNO Fettuccine Noodles tossed in Roasted Garlic Cream Sauce with Spinach, Prosciutto Ham Crackl'ns and Parmesan Crust. \$14.5
Add Grilled Chicken - \$4, Shrimp - \$5, or Salmon - \$6

SHRIMP AND ROASTED GARLIC RAVIOLI Fresh, tender Ravioli loaded with Shrimp and Roasted Garlic in a Vodka-Tomato Cream with English Peas and fresh Basil. \$14

ASIAN GRILLED SALMON Chargrilled Filet of Atlantic Salmon, Asian-Style Summer Vegetables and a Ginger-Garlic Teriyaki Sauce. \$15.50

STEAK FRITE Grilled Bistro Tender Medallions with Grilled Roma Tomatoes and Roasted Tomato Chimmichurri. Served with French Fries in Sea Salt. \$16.50

FISH AND CHIPS Beer Battered Crisp Atlantic Haddock with Bistro Cut Fries, Cilantro Slaw and Ancho Ranch Tartar Sauce. \$14

SALADS

CAESAR SALAD Baby Romaine, Parmesan Crisps and Cracked Black Pepper. Anchovies on request. \$11
Add Grilled Chicken - \$4, Shrimp - \$5, or Salmon - \$6

COBB SALAD Grilled Marinated Chicken with Mixed Greens, Hard Boiled Eggs, Bacon, Avocado, Tomatoes, Blue Cheese Crumbles and Creamy Lemon-Basil Dressing. \$13.50

"MY BIG FAT GREEK" SALAD Spinach and Greens with generous Feta, Kalamata Olives, Diced Tomatoes, Shallots and Artichoke Hearts in an Oregano and Lemon Vinaigrette. \$12.50

SESAME SEARED TUNA Over Field Green Lettuce Salad with Ripe Avocado, Crisp Cucumbers, Crunchy Carrot, Tomatoes and Ginger Lime Dressing. \$15.50

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BURGERS Burgers are served a la carte. Build them your way! Where possible, produce is organic and sourced locally.

Add a side Caesar Salad or a bowl of Housemade Chili \$3

BISTRO BURGER 1/3 Pound, Hand-Formed each day from Hormone Free, All-Natural Ground Beef and Grilled to order. With our own Special Sauce, Lettuce, Tomato, Onion and Pickles. \$6.95

TURKEY BURGER 1/3 Pound Lean Ground Turkey Burger, Housemade Honey Mustard, Lettuce, Tomato, Onion and Pickles. \$6.25

PORTABELLA MUSHROOM "BURGER" Marinated and Roasted Portabella Mushroom, smooth Hummus Spread, Lettuce, Tomatoes and Onions. \$7.25

BUILD YOUR OWN BURGER

Add French Fries in Sea Salt \$3

Add a Patty \$3

Add any or all of the following \$7.75 each

Cheddar Cheese, Apple Smoked Bacon, Avocado, Caramelized Onions, Chili, Brie, Crumbled Bleu Cheese, Jalapeños, Roasted Portabella Mushroom, Feta, Roasted Peppers

SANDWICHES Sandwiches are served a la carte! Where possible, produce is organic and sourced locally.

Add a side Caesar Salad or a bowl of Housemade Chili \$3

GRILLED CHICKEN BLT Marinated Chicken Breast, Apple Smoked Bacon, Honey Mustard, Ripe Tomatoes, Lettuce, Onion and Pickles. \$6.95

VEGGIES ON PRETZEL BREAD A Warm toasted Pretzel Bun with Mozzarella Cheese, our own White Bean Hummus, Roasted Red Bell Peppers, Kalamata Olives, Artichoke Hearts, Lettuce, Tomatoes, and Onion. \$7.25

CHEESESTEAK Sliced Beef Sautéed with Roasted Peppers and Onions with a rich Queso Sauce. \$7.95

PULLED PORK Slow cooked Pork, Cherry Coke BBQ, Beer Battered Pickles and Coleslaw. \$7.95

PRESSED CUBAN Sliced Ham, Slow cooked Pork, Spiced Mustard, Pickles and Cheddar Cheese on crisp Pressed Bread. \$7.95

DESSERTS

TIRAMISU Traditional Italian dessert with layers of Espresso, Liquor soaked Ladyfingers and Mascarpone Cheese filling. With Bittersweet Chocolate shavings and Chocolate-Espresso Coffee Beans. \$7.95

CRÈME BRULEE CHEESECAKE Vanilla Bean Cheesecake in a golden Graham Cracker Crust with a delicate Brulee top. \$7.95

LEMON YOGHURT CAKE A light and moist, Lemon-Glazed Cake with Lemony Ganache, seasonal Berries, and Vanilla Bean Whipped Cream. \$7.95

CINÉSENTIALS

Popcorn (Complimentary Refills) \$7.50

Chocolate Cookie Dough Bites \$5

Milk Duds \$4

Peanut M&M's \$5

Buncha Crunch \$5

Red Vines \$5

Nuclear Squirms \$4

Reese's Pieces \$4

Nestlé Raisinets \$4

Ghirardelli Milk Chocolate \$6

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale,

Lemonade, Mr. Pibb Xtra, Cherry Coke,

Hi C Fruit Punch, Sweet Iced Tea,

Unsweetened Iced Tea \$3.75

Acqua Panna Bottled Water \$5

S. Pellegrino Bottled Sparkling Water \$5

Red Bull \$5

COFFEES

All Coffees can be Served Iced

Coffee \$3

Assorted Herbal Teas \$3

Single Espresso \$3

Double Espresso \$4

Triple Espresso \$5

Café Mocha \$5

Cappuccino \$5

Café Latte \$5

Americano \$3

Caramel Macchiato \$4

Hot Chocolate \$3