



Welcome to Artful Gourmet Bistro

We are pleased to participate in Baltimore County Restaurant Week with a three-course Prix-Fixe dinner menu, offered through February 3rd, 2018

Select an entrée and two other courses from the menu below for just \$35.18 (plus tax and gratuity). Ask about our Signature Seasonal Cocktail or complement your meal with one of our wine selections.

Appetizers

Crochettas

Lightly breaded potato croquette, stuffed with fresh mozzarella cheese; Served with rustic tomato sauce.

Smoked Salmon Crostini

Crostini topped with mild jalapeño-cilantro spread, smoked salmon and fresh dill

Shrimp Polenta

Grilled shrimp over fried polenta with mushroom garlic pan sauce.

Soup or Salad

Homemade Soup Selection- By the Cup

Grilled Caesar salad

Grilled Romaine lettuce topped with garlic bread, Caesar dressing and parmesan cheese.

Roasted Vegetable Salad

Roasted Portobello mushrooms, red peppers and zucchini with goat cheese crumbles, served over spring mix and lightly tossed with Balsamic Vinaigrette

Entrées

Fresh Catch of the Day

Ask your server for today's fresh fish and preparation

Sweet & Spicy Chicken

Chicken breast sautéed in honey-sriracha tomato sauce with peppers and onions, served with Basmati rice

Chimichurri Steak

Grilled medium rare Flank steak, topped with our homemade chimichurri sauce; served with Yukon gold mashed potatoes.

Lobster linguine

Lobster tail sautéed in a lite cream sauce with roasted tomatoes, shallots and bacon tossed with linguine noodles.

Dessert

Ask for today's dessert options.

Thank you for dining with us this evening. Enjoy your meal!

Menu subject to change