

# 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 16.50**

*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 23**

*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

**Butternut Squash Ravioli 18**

*brown butter, toasted hazelnuts, crispy sage*

**Portobello Mushroom Ravioli 18**

*Dijon cream sauce, kale*

**Angry "Arrabiatta" Pasta 19**

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

**Seafood Pasta 24**

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

**Chicken Marsala 18**

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

**Sole Almandine 21**

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

**Dijon Crusted Salmon 23**

*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**