



inside
CAMBRIA
hotels & suites

Bistro
MODERN
DIVERSE
COOKERY

Introductions

CAPE COD OYSTERS

1/2 doz. 18 1 doz. 31

Oysters on the half shell

HOT CRAB DIP

Crab meat, cream cheese,
spinach and roasted tomatoes with
pita chips 16

PINK GRAPEFRUIT
& HONEY SHRIMP

sautéed in garlic butter,
finished with raw honey and
pink grapefruit segments 16

SMOKED WHITEFISH PÂTÉ

Lox, capers, pickled asparagus,
pickled onions, lemons and
onion baguette 16

CRISPY FRIED

LOBSTER RAVIOLI

With basil mayo and mango pico 16

CHEESE & CHARCUTERIE
BOARD

Assorted cheeses and meats from
around the world 20

BONELESS WINGS

sesame hoisin

buffalo

cherry barbeque

honey mustard

spicy Thai 14

KOREAN BEEF TACOS

Filled with Kimchi and pickled onions
in fried wonton shells 15

CERVEZA AND LIME CHICKEN
QUESADILLA

On a garlic tortilla with mango pico and
smoked tomato cream 13

MIDDLE EASTERN FLATBREAD

Hummus, feta, marinated tomatoes,
spinach and spices 13

THAI CALAMARI

Flash-fried with spicy sauce, peanuts,
coconut, cilantro and lime 16

Soups

MAINE LOBSTER BISQUE

Rich and creamy, 4 oz. lobster tail 18

VIDALIA ONION SOUP

Topped with provolone and
focaccia croutons 15

Entrees

Add house salad to any entrée 5

GREAT LAKES FOUR

Smoked whitefish cake, dusted perch,
sautéed walleye and fried smelt with
multi-grain pilaf and asparagus 29

LAKE HURON YELLOW PERCH

Old Bay tartar, huckleberry slaw,
multi-grain pilaf and asparagus 29

SEAFOOD POT PIE

Lobster, scallops, shrimp, vegetables
and redskin potatoes in a lobster cream
sauce, served in a puff pastry shell 29

FIG & MAPLE GLAZED SALMON

Beet purée, multi-grain pilaf
and asparagus 27

POTATO ENCRUSTED HALIBUT

Cauliflower and Brie purée, multi-grain pilaf
and asparagus 29

FUSILLI PASTA BOLOGNESE

Marinated hangar steak, San Marzano
tomato sauce, with spiral pasta
and parmesan 26

PAPPARDELLE FRUIT DE MER

Roasted red pepper pasta with
scallops, shrimp and lobster tossed in a
white clam sauce, garnished with fried
calamari and parmesan cheese 28

TENDERLOIN MEATLOAF LOLLIPOPS

Encrusted in onion with peppercorn
horseradish sauce, Everything fingerlings
and asparagus 27

Steaks & Chops

*With sweet potato and onion haystacks,
prosciutto strips, Everything fingerlings
and Michigan asparagus*

6 OZ. CENTER CUT FILET

With bearnaise, red wine
reduction, and garlic mushrooms 36

PROSCIUTTO WRAPPED

TOMAHAWK PORK CHOP

Glazed with cherry BBQ sauce 32

DRY AGED 18 OZ. BONE IN

NEW YORK STRIP

Topped with shallot butter 40

14oz. ESPRESSO ENCRUSTED RIBEYE

Topped with blueberry
balsamic glaze 39

Field greens

APPLE BEET SALAD

Spinach, yellow beets, goat cheese,
apples, almonds with cider vinaigrette 15

CAMBRIA CAESER SALAD

Romaine, cherry heirloom tomatoes,
parmesan and garlic sesame sticks 15

EAST BAY CHERRY SALAD

Greens, Gorgonzola, apples, dried cherries,
walnuts maple raspberry dressing 15

BLEU CHEESE WEDGE SALAD

Parmesan cheese shell, bleu cheese, tomatoes
and bacon on charred romaine 16

WEST BAY COBB

Greens, diced chicken, bacon, tomatoes,
avocado, Kalamata olives, Gorgonzola,
sunflower seeds and hard boiled egg
with balsamic ranch dressing 18

SALAD EXTRAS

6 oz. filet: 17 chicken: 13

salmon: 13 6 jumbo shrimp: 15

Sandwiches

Served with salt & pepper chips

Add fries or tater tots for 5

REFLECT REUBEN

Corned beef, Swiss, Russian dressing,
Granny Smith kraut on toasted rye 16

REFLECT CLUB MELT

Ham, turkey, bacon, cheddar, spring mix,
tomato and garlic mayo on grilled
multi grain bread 15

REFLECT CRISPY CHICKEN

Hand-breaded with provolone, prosciutto,
pickles, garlic mayo on a brioche bun 15

WALLEYE SANDWICH

Topped with cheddar, lettuce, tomato and
Old Bay tartar on an onion baguette 16

SHAVED RIBEYE SANDWICH

Topped with roasted artichokes, provolone,
peppercorn horseradish sauce on
ciabatta bread 16

10 oz. Burgers

Served with salt & pepper chips

Add fries or tater tots for 5

CAMBRIA BURGER

Prime beef patty with cheddar cheese,
lettuce, onion and tomato 15

LOADED PATTY MELT

Mushrooms, bacon, onions, Swiss and
garlic mayo on toasted rye 16

CHERRY FRITTER BURGER

Topped with smoked poblano
BBQ pork, cheddar and onion
hay on a cherry fritter 18