



inside  
**CAMBRIA**  
hotels & suites

## Bistro MODERN DIVERSE COOKERY

### Introductions

- CAPE COD OYSTERS  
*1/2 doz. 19 1 doz. 33*  
Oysters on the half shell
- HOT CRAB DIP  
Crab meat, cream cheese,  
spinach and roasted tomatoes with  
pita chips 17
- 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 17
- CHEESE & CHARCUTERIE  
BOARD  
Assorted cheeses and meats from  
around the world 22
- 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 16
- CERVEZA AND LIME CHICKEN  
QUESADILLA  
On a flour tortilla with mango pico and  
smoked tomato cream 14
- 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 19
- SPICY BLACK BEAN SOUP  
With tasso pork and  
pickled onions 14
- WILD MUSHROOM BISQUE  
With black truffle oil 16

### Entrees

- Add house salad to any entrée 6*
- GREAT LAKES FOUR  
Smoked whitefish cake, dusted perch,  
sautéed walleye and fried smelt with  
multi-grain pilaf and asparagus 30
- LAKE HURON YELLOW PERCH  
Old Bay tartar, raspberry slaw,  
multi-grain pilaf and asparagus 32
- SEAFOOD POT PIE  
Lobster, scallops, shrimp, vegetables  
and redskin potatoes in a lobster cream  
sauce, served in a puff pastry shell 33
- FIG & MAPLE GLAZED SALMON  
Beet purée, multi-grain pilaf  
and asparagus 28
- 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 32
- FUSILLI PASTA BOLOGNESE  
Marinated hangar steak, San Marzano to-  
mato sauce, and wild mushrooms with spi-  
ral pasta and parmesan 26
- CHICKEN AND MUSHROOM LINGUINI  
Garlic pasta tossed with Madeira,  
mushroom sauce and parmesan 24
- ASIAN SHORT RIBS  
Slow cooked with kimchi and wakame  
Served with purple sticky rice 38

### Steaks & Chops

- With sweet potato gaufrettes,  
prosciutto strips, smashed  
Yukon Golds and asparagus*
- 6 OZ. CENTER CUT FILET  
With bearnaise  
and garlic mushrooms 39
- PROSCIUTTO WRAPPED  
PORK CHOP  
Glazed with cherry BBQ sauce 34
- 18 OZ. BONE IN  
NEW YORK STRIP  
Topped with shallot butter 42
- 14oz. ESPRESSO ENCRUSTED RIBEYE  
Topped with blueberry  
balsamic glaze 41

### 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 and maple raspberry dressing 15
- BLEU CHEESE WEDGE SALAD  
Parmesan cheese shell, bleu cheese, tomatoes  
and bacon on charred romaine 17
- 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: 18 chicken: 13*  
*salmon: 14 6 jumbo shrimp: 15*

### Sandwiches

- Served with salt & pepper chips*  
*Add fries or tater tots for 6*
- REFLECT REUBEN  
Corned beef, Swiss, Russian dressing,  
Granny Smith kraut on toasted rye 17
- 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 16
- WALLEYE SANDWICH  
Topped with cheddar, lettuce, tomato and  
Old Bay tartar on an onion baguette 18
- SHAVED RIBEYE SANDWICH  
Topped with roasted artichokes, provolone,  
peppercorn horseradish sauce on  
ciabatta bread 17

### 10 oz. Burgers

- Served with salt & pepper chips*  
*Add fries or tater tots for 6*
- CAMBRIA BURGER  
Prime beef patty with cheddar cheese,  
lettuce, onion and tomato 17
- LOADED PATTY MELT  
Mushrooms, bacon, onions, Swiss and  
garlic mayo on toasted rye 18
- CHERRY FRITTER BURGER  
With bacon, gorgonzola and a fried  
egg on a cherry fritter 18