



**INSIDE
CAMBRIA**
hotels & suites
reflectbistro.com

Bistro
MODERN
DIVERSE
COOKERY

Introductions

**EAST COAST
OYSTERS**
Oysters on the half shell
1/2 doz. 20
1 doz. 34

HOT CRAB DIP
Crab meat, cream cheese, spinach,
roasted tomatoes with pita chips 17

ALMOND HONEY SHRIMP
Shrimp tossed in garlic and
Frangelico liqueur 19

**SMOKED
WHITEFISH PÂTÉ**
Lox, capers, pickled asparagus,
pickled onion, lemons and
onion baguette 16

**CHEESE &
CHARCUTERIE BOARD**
Selections from around the world 24

BONELESS WINGS
• sesame hoisin
• buffalo
• spicy Thai
• cherry barbeque
• honey mustard
15

KOREAN BEEF TACOS
Filled with kimchi and pickled onions
in fried wonton shells 16

**CERVEZA & LIME
CHICKEN QUESADILLA**
Served on a flour tortilla with mango
pico and smoked tomato cream 15

**MIDDLE EASTERN
FLATBREAD**
Hummus, feta, spinach
marinated tomatoes and spices 15

THAI CALAMARI
Flash-fried with spicy sauce,
peanuts, coconut, cilantro and lime 17

10 oz. Burgers

*Served with salt & pepper chips
Add fries or tater tots for 6*

CAMBRIA BURGER
Prime beef patty, cheddar cheese,
lettuce, onion and tomato 17

LOADED PATTY MELT
Mushrooms, bacon, onions, Swiss
and garlic mayo on toasted rye 19

BREAKFAST BURGER
Applewood bacon cheddar and egg
on English Muffin 19

Entrees

Add garden salad to any entrée 7

GREAT LAKES FOUR
Smoked whitefish cake, dusted perch,
sautéed walleye and fried smelt with
multi-grain pilaf and
roasted Brussel sprouts 33

**LAKE HURON
YELLOW PERCH**
Old Bay Tartar, raspberry slaw,
multi-grain pilaf and
roasted Brussel sprouts 36

SEAFOOD POT PIE
Lobster, scallops, shrimp,
vegetables and redskin potatoes
in lobster cream sauce,
served in a puff pastry shell 38

**CHICKEN AND ARTICHOKE
MANICOTTI**
Pasta topped with ricotta, spicy
Pomodoro sauce and mozzarella 31

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 36

MAPLE & FIG GLAZED SALMON
Salmon with yellow beet puree with
wild rice and roasted Brussel sprouts 35

Steaks & Chops

*Served with sweet potato hay, applewood bacon,
braised mushroom barley and
roasted Brussel sprouts*

6 OZ. CENTER CUT FILET
Béarnaise and garlic mushrooms 43

**PROSCIUTTO WRAPPED
PORK CHOP**
Glazed with cherry BBQ sauce 34

PISTACHIO LAMB CHOPS
With a lemon za'atar sauce 42

**14 OZ. ESPRESSO
ENCRUSTED RIBEYE**
With a cherry balsamic glaze 43

VEAL PORTERHOUSE
Topped with marinated roasted
artichokes and heirloom tomatoes 39

*Ask your server about items that are cooked to order or raw.
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.
Fall 2023*

Field Greens

FRIED BURRATA SALAD
Mixed greens with lightly breaded Burrata,
warm Italian sausage, roasted artichokes,
roasted red peppers, heirloom tomatoes
with balsamic vinaigrette 19

CAMBRIA CAESAR SALAD
Romaine, cherry heirloom tomatoes,
parmesan and sesame sticks 17

EAST BAY CHERRY SALAD
Greens, apples, dried cherries,
walnuts and Gorgonzola
with maple raspberry dressing 17

BLEU CHEESE WEDGE SALAD
Parmesan cheese shell, tomatoes
and bacon on charred romaine 18

WEST BAY COBB
Greens, bacon, chicken, egg,
tomatoes, avocado, Kalamata olives,
Gorgonzola and sunflower seeds
with balsamic ranch dressing 19

SALAD EXTRAS
6 oz. filet: 18
chicken breasts: 13
salmon: 14
6 jumbo shrimp: 15

Soups

MAINE LOBSTER BISQUE
Served with 4 oz. lobster tail 22

ROASTED PUMPKIN SOUP
Topped with cinnamon creme 18

Sandwiches

*Served with salt & pepper chips
Add fries or tater tots for 6*

REFLECT REUBEN
Corned beef, Swiss, Granny Smith kraut,
dressing, on toasted rye 18

CLUB MELT
Ham, turkey, bacon, spring mix,
tomato, cheddar and garlic mayo,
on grilled multi-grain bread 17

REFLECT CRISPY CHICKEN
Hand-breaded chicken, prosciutto,
pickles, Provolone, garlic mayo,
on brioche 18

WALLEYE SANDWICH
Fried walleye, lettuce, tomato,
cheddar and Old Bay Tartar,
on onion baguette 19

THE MUFFULETTA
Italian meats, Provolone and olive salad,
baked in French bread boule 19