

SALAD PLATES

House Wedge \$7.5

Crisp iceberg lettuce, tomatoes, bacon crumbles and Gorgonzola dressing.

Greek Wedge \$7.5

Crisp iceberg lettuce, tomatoes, cucumbers, Kalamata olives, green onions and green onion-feta dressing.

Tabouli \$6

Cracked wheat with diced tomatoes, green onions, bell peppers, cucumbers and parsley in a lemon-olive oil vinaigrette.

Bulgher & Berries \$6

Cracked wheat, cranberries, dried cherries, banana chips, pistachios and cilantro in citrus vinaigrette.

Tzatziki Medley \$11

Traditional Greek Tzatziki (cucumber-yogurt dip) served with our Tabouli, Bulgher & Berries and bread for dipping.

SMALL PLATES

Calamari Sauté \$12

Calamari rings sautéed with garlic and red pepper flakes, Kalamata olives, tomatoes and green onions. Topped with feta crumbles.

Eggplant Bruschetta \$10

Toasted baguette slices are topped with grilled eggplant, roasted red peppers, brie and basil pesto.

Hummus and Baba Ghanoush \$11

Traditional hummus, black bean hummus and Baba Ghanoush (eggplant dip) served with jalapeno drizzle and pita chips.

Brie En Croute \$12

Brandy-infused brie is baked in puff pastry then topped with warm brandied apples and toasted hazelnuts.

Lili's House Nachos \$10

Pita chips topped with Gorgonzola, bacon, tomato, and green onions. Served with avocado and jalapeños.

Gorgonzola Fries \$9

(We're kinda' famous for them!) Seasoned waffle fries topped with Gorgonzola cheese crumbles, green onions and cracked black pepper.

Avocado Shrimp-tini \$13

Creamy avocado mousse, four tequila-lime prawns and peach pico de gallo, served with pita chips.

Lamb Brochettes \$12

Ground lamb meatballs, seasoned with Greek seasoning and fresh mint are skewered with Halloumi cheese and grape tomatoes. Grilled and served with fresh Tzatziki.

Wasabi Wontons \$12

A blend of wasabi, cream cheese, shrimp, carrots and water chestnuts in a wonton wrapper, coated with sesame seeds then flash fried. Served with a plum dipping sauce.

Vegetarian Choice (no meat or seafood)

Some lunch items may be available during dinner.

\$8 Split Plate Charge

No separate checks for parties over five.



bistro on magnolia

LARGE PLATES

Ask about our nightly specials.

Chef Heather's Lobster Salad \$19

Tempura-fried lobster atop a salad of green tea soba noodles, fresh carrots, red bell peppers, green onions, asparagus and water chestnuts with a sesame-ginger dressing.

Wasabi Scallops \$23

Sea scallops coated in a wasabi cream, lightly dusted in Panko and grilled. Served with Lemon Lime rice and sesame haricot verts.

Asian Crab Cakes (4) \$20

Lemongrass and lime leaf make these crab cakes truly unique. Served with raspberry-wasabi mustard, red cabbage hash and sesame haricot verts.

Wasabi Wontons \$19

A blend of wasabi, cream cheese, shrimp, carrots and water chestnuts in a wonton wrapper, coated with sesame seeds then flash fried. Served with a plum dipping sauce, Lemon Lime Rice and Red Cabbage Hash.

Petite Fillets \$26

Two tenderloin fillets, prepared medium-rare. Topped with grilled pears and Gorgonzola cheese and served with Black Pepper Gnocchi.

Glazed Beef Brochettes \$26

Skewered bacon-wrapped tenderloin fillet grilled and glazed in Coke and molasses. Served with Goat Cheese Potatoes.

Pistachio-Crusted Rack of Lamb \$29

Hand cut, honey-glazed and pistachio-crusted, served with Smoked Gouda Creamed Corn.

Lamb Brochettes \$21

Three skewers of ground lamb meatballs, seasoned Greek-style, with fresh mint, Halloumi cheese and grape tomatoes. Grilled and served with fresh Tzatziki and Tabouli.

Blueberry Pork Tenderloin \$20

Seasoned, roasted pork tenderloin served with Heather's Blueberry BBQ sauce and Goat Cheese Potatoes.

Macaroon Flounder \$22

Coconut macadamia nut crusted flounder topped with honey-ginger lime sauce. Served with Lili's Rice and Sesame Haricot Verts.

Grilled Tilapia \$21 -- *Spicy*

Grilled with a light Panko breading & topped with a mix of 2 jumbo prawns, spicy tomatoes, peppers and onions. Served with Lili's Rice.

Lili's Seafood Trio \$23

Thai chili glazed salmon, two apricot-glazed prawns and one Asian crab cake served with Red Cabbage Hash and Lili's Rice.

Lili's Seafood Pasta \$27

Prawns and scallops simmered in a light white wine sauce with Papperdelle pasta, then topped with chicken fried lobster. Served with grilled asparagus.

Quinoa \$19

Roasted and seasoned acorn squash half filled with Quinoa and served with Goat Cheese Potatoes and topped with toasted pepitas.

Fresh off the Farm \$17

Grilled seasonal veggies with your choice of one side (listed below). Add one of the following for an additional \$6: Grilled Salmon, Grilled Chicken Breast or three Prawns.

Available sides for Fresh off the Farm or a la Carte (\$6)

Red Cabbage Hash	Sesame Haricot Verts
Black Pepper Gnocchi	Smoked Gouda Creamed Corn
Goat Cheese Potatoes	Lemon Lime Rice
Lili's Rice	



DINNER