

## BISTRO Starters

6 Layer Dip	Refried beans, seasoned mayo, lettuce, tomatoes, black olives & scallions served with toasted tomato-basil tortilla chips.	\$7.50
Spinach & Artichoke Dip	Creamy blend of spinach, supreme sauce, artichoke hearts & parmesan cheese.	\$7.95
Charleston Crab Cakes	Made with fresh crabmeat & served with a spicy rémoulade.	\$8.95
Asian Chicken Wraps	Fresh ground chicken, carrots & water chestnuts mixed with our homemade teriyaki sauce. Served over white rice with a hot chili sauce, soy sauce & cool wrapper leaves.	\$9.95
Calamari	Sesame flour-fried calamari served with your choice of sweet Thai chili sauce or marinara.	\$7.95
Baked Crab Dip	Creamy mixture of jumbo lump crabmeat, cream cheese, onion, parmesan, cheddar & jack cheeses. Finished with sliced almonds & warm pita points.	\$8.95
Sashimi Tuna	Thin sliced Ahi Tuna, wasabi, soy sauce, pickled ginger & a drizzle of our ginger-sesame sauce.	\$11.95
Fried Mozzarella	Fresh mozzarella hand breaded in an herb panko breading & served with warm marinara sauce.	\$5.95
Sassy Buffalo Chicken Wings	Covered in "Anchor Bar" wing sauce & served with blue cheese & celery strips.	\$8.50

## Entrée Salads & Soups

### Seafood Gumbo \$6

### Soup du Jour \$5

Caesar Salad	Crisp romaine, homemade Caesar dressing, croutons & parmesan cheese.	\$7.50
Garden Salad	Seasonal greens, diced tomatoes, carrots, cucumbers, cheddar & Monterey jack with homemade croutons.	\$6.95
Greek Salad	Seasonal greens, crumbled feta, kalamata olives, tomatoes, bell peppers, red onions, peperoncini & balsamic vinaigrette.	\$9.95
Village Salad	Seasonal greens, broccoli, mandarins, strawberries, carrots, cheddar, Monterey jack, almonds, dried cranberries, tomatoes & cucumbers.	\$8.50

### Add to any of the above salads: Chicken \$5

### Salmon \$6

### Shrimp \$5

### Tuna \$8

Tomato Mozzarella	Vine-ripe beefsteak tomatoes, mozzarella & basil over mixed greens with our homemade Honey Dijon balsamic vinaigrette & balsamic reduction.	\$8.25
Chinese Chicken Salad	Shredded white cabbage, mesclun salad greens & crispy wontons with julienne carrots, green onions, red cabbage, toasted sesame seeds & cilantro in a spicy sweet & sour sesame dressing. Topped with grilled chicken breast & grilled pineapple.	\$10.95
Almond Chicken Salad	Homemade chicken salad on seasonal greens, broccoli, mandarins, strawberries, carrots, red onions, cheddar, Monterey jack, almonds, dried cranberries, diced tomatoes & cucumbers.	\$10.95
Fried Oyster & Spinach Salad	Fried oysters, spinach, eggs, red onions, bleu cheese crumbles, almonds, dried cranberries & a hot bacon dressing.	\$9.95
Santa Fe Chicken Salad	Blackened chicken on seasonal greens, tomatoes, cucumbers, carrots, cheddar, Monterey jack cheese, salsa & tortilla strips.	\$10.50

Ranch | Bleu Cheese | Balsamic Vinaigrette | Citrus Soy Vinaigrette | Honey Mustard  
Honey Dijon Balsamic Vinaigrette | Thousand Island | Sweet & Sour Sesame | Raspberry Vinaigrette

## Sandwiches & Wraps

Served with your choice of Shoestring Fries, Sweet Potato Fries, Chips or Fresh Fruit

### Build Your Own Burger

\$9.25

Certified Angus Beef patty served on a sourdough bun with any toppings:

Sautéed Mushrooms, Sautéed Onions, Cole Slaw, Cheddar, American, Swiss, Provolone, Blue Cheese, Applewood Bacon, Bermuda Onions, Tomato, Lettuce

French Dip	\$9.95	Chicken Quesadilla	\$9.95
Thin sliced roast beef, sautéed onions, & melted provolone served on a toasted sub roll with au jus.		Grilled chicken, cheddar & Monterey jack cheese stuffed in a flour tortilla with a side of sour cream & salsa.	
Crab Cake Sandwich	\$10.95	Steak & Cheese Wrap	\$9.25
Made with fresh crabmeat & served on a soft sourdough bun with lemon & a side of spicy rémoulade sauce.		Tender slices of beef, sautéed onions & peppers topped with melted mozzarella cheese.	
Edmund's Catfish Po Boy	\$9.50	Grilled Chicken Caesar Wrap	\$8.50
Flash-fried beaded catfish with tomatoes & a Cajun rémoulade on a toasted sub roll.		Tender slices of char-grilled chicken breast tossed with crisp romaine & Caesar dressing.	
Chicken Saltimbocca	\$10.95	Southwestern Chicken Wrap	\$8.50
Grilled & marinated chicken breast with sliced smoked ham, organic baby spinach & mozzarella on a toasted sourdough bun with fire roasted tomato-basil aioli.		Tender slices of char-grilled chicken breast, shredded lettuce, mayan mayo & a black bean southwestern relish.	
Grilled Chicken Sandwich	\$9.50	Veggie Wrap	\$7.50
Marinated chicken breast with choice of cheddar, Swiss, provolone or American cheese, sautéed onions & mushrooms, BBQ sauce & applewood smoked bacon served on a soft sourdough bun.		Sautéed peppers, onions, tomatoes, zucchini, yellow squash, mushrooms, lettuce with an herb cream cheese spread.	

## Entrées

Tilapia Sautéed with garlic butter & white wine or blacked with Cajun seasoning. Served with one side dish.	\$13.95
Grilled Salmon Seasoned with Montreal spices & lightly brushed with garlic butter. Served with one side dish.	\$17.95
Grilled Ahi Tuna Ahi grade yellowfin tuna glazed in a ginger-soy sauce grilled to your preference & served atop wasabi mashed potatoes. Served with one side dish.	\$18.95
BBQ Shrimp & Grits Jumbo shrimp, Andouille sausage nestled atop creamy stone ground cheese grits with diced scallions & peppers.	\$16.95
Fried Argentinian Flounder Cornmeal breaded served on fries with coleslaw & tarter sauce.	\$13.95
Edmund's Fried Catfish Served with sweet corn pudding, seasoned baby arugula salad, spicy Cajun remoulade & one side dish.	\$13.95
Carolina Seafood Calabash A medley of fried calamari, tilapia, breaded shrimp & crab fritters on a bed of fries with coleslaw, tarter & cocktail sauce.	\$13.95
Fish & Chips North Atlantic Cod deep-fried in a Guinness tempura batter served with fries & tarter sauce.	\$11.95
Filet Mignon (8oz.) Certified angus beef seasoned with Montreal spices & brushed lightly with garlic herb butter. Served with one side dish.	\$26.95
New York Strip Steak (12oz.) Center cut certified angus beef seasoned with Montreal spices & lightly brushed with garlic herb butter. Served with one side dish.	\$24.95
Rib-Eye Steak (12oz.) Certified angus beef tenderloin filet seasoned with Montreal spices then brushed with garlic herb butter, served with one side dish.	\$21.95
St. Louis Style Baby Back Ribs Glazed in our homemade BBQ sauce & served with coleslaw, Texas toast & fries.	Full Rack: \$18.95   1/2 Rack: \$15.95
Tuscan Pork Tenderloin Goat cheese stuffed pork tenderloin wrapped in bacon served with Tuscan white bean ragout, finished with tasso ham, port wine demi & orange marmalade with your choice of side dish.	\$18.95
Chicken Monterey Grilled chicken breast served atop wild rice & seasoned black beans with cheddar & jack cheese, BBQ sauce, pico de gallo & chopped applewood bacon.	\$12.95
Lemon Roasted Chicken Breast Free range bone-in chicken breast served over pan roasted red bliss potatoes, grilled asparagus, tomato chutney & a citrus bordelaise.	\$16.95
Chicken Pot Pie Chicken, green beans, peas, carrots, onions & mushrooms in a creamy broth with puffed pastry baked to a golden brown. Served with a small garnish salad.	\$10.25
Blackened Chicken Alfredo Fettuccini, tomatoes, diced green onions, parmesan cheese & garlic bread.	\$13.95
Shrimp & Mussels Fra Diablo Jumbo shrimp, New Zealand green-lipped mussels & spicy marinara over penne pasta & garlic bread.	\$16.95
Teriyaki Shrimp & Broccoli Sautéed in our homemade teriyaki sauce with broccoli & garden vegetables over white rice.	\$12.95
Teriyaki Chicken & Broccoli Grilled chicken, broccoli & garden vegetables over white rice with teriyaki sauce.	\$10.95
Teriyaki Beef & Broccoli Sliced roast beef sautéed in our homemade teriyaki sauce with broccoli & garden vegetables over white rice.	\$11.95
Pasta Primavera Buttered penne pasta tossed in a hearty tomato sauce with roasted squash, zucchini, mushrooms & wilted baby spinach.	\$11.95

### Prime Rib

Available only on Friday & Saturday Night

12oz. Cut      \$19.95

16oz cut      \$24.95

Served with au jus, creamy horseradish sauce & one side dish

Limited Availability

### Side Dishes

Shoestring Fries | Sweet Potato Fries

Baked Potato | Garlic Mashed Potatoes

Sweet Potato Mash | Onion Rings

Wild Rice | Sautéed Spinach

Vegetable du Jour | Homemade Chips | Fresh Fruit

A la carte: \$3.50

## Pizza

"Taste the Fire"  
Flavorful, Filling & Fire-Grilled  
Choose your 7" Pizza

### Traditional Supreme

\$12.95

Pepperoni, sausage, capicola ham,  
mushrooms, peppers & olives

### Ham & Pineapple

\$11.95

Shaved ham, pineapple,  
teriyaki sauce & mozzarella cheese

### Classic Italian

\$11.25

Pepperoni, sausage &  
capicola ham

### Caprese

\$10.95

Marinara, wilted spinach,  
mozzarella cheese & basil

### Pepperoni

\$10.50

Mozzarella cheese with thin  
sliced pepperoni

### House Pizza

\$9.50

Blend of mozzarella cheeses

## Children's Menu

Burger	\$6.50
A smaller version of our famous Certified Angus Beef Burger & fries. Add cheese - it's FREE!	
Chicken Tenders	\$5.95
Served with fries.	
Kid's Pasta	\$4.95
Fettuccini pasta with choice of alfredo, marinara or garlic butter sauce.	

## Desserts

Peach Crisp	\$5.95
Peaches, cranberries & peach schnapps topped with cinnamon streusel & vanilla bean ice cream.	
Berry-Berry Sorbet	\$4.95
Raspberry sorbet topped with strawberries & raspberry sauce.	
Chocolate Chip Skillet Cookie	\$6.95
Chocolate chip cookie baked until warm & soft then top it with vanilla bean ice cream, whipped cream & chocolate sauce. *Please allow 15 minutes for preparation.	
Chocolate Crème Brûlée	\$5.95
A smooth egg custard infused with sweet dark chocolate morsels then glazed with sugar & white chocolate shavings.	
Bistro Bread Pudding	\$5.95
Traditional bread pudding with cranberries & walnuts accented with a cinnamon nutmeg crème anglaise.	
Flower Pot	\$5.95
A colorful ceramic flower pot provides a stunning presentation of sponge cake, vanilla bean ice cream, crushed Oreos & garnished with gummy worms.	
Walnut Turtle Cake	\$7.95
Double layer of chocolate cake with a center of caramel walnut ganache in a chocolate ganache shell.	
Vanilla Ice Cream Sundae	\$4.95
Chocolate sauce & whipped cream.	

## Graffiti's Bistro

Village at North Elm  
301 F Pisgah Church Road  
Greensboro, North Carolina 27455  
(336) 545-1113  
Private Dining & Corporate Events