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TAPAS

- Tomato Bruschetta** fresh tomato and basil on garlic crostini topped with mozzarella cheese and balsamic reduction 9.25
- The Spread** olive tapenade, hummus, herbed cream cheese served with crackers 9.95
- Honey Roasted Pork Belly** slow roasted and honey glazed served over warm parmesan polenta 10.00
- Portabella Parmesan** blessed with olive oil, stuffed and baked with asiago & parmesan cheeses served on house marinara 10.00
- Tacos Pescado** handmade corn-flour tortilla filled with fresh pico de gallo and seasoned mahi filet 10.00
- Baked Brie** double creamed brie with roasted garlic clove, candied walnuts & garlic crostini 10.95
- Poke Bowl*** fresh sashimi ahi tuna marinated in traditional Hawaiian style served over white rice with fresh avocado 11.95
- Sesame Tuna*** ahi filet coated in sesame, seared rare, set with wasabi & soy sauce 11.95
- Calamari** lightly battered and fried, served with a cilantro peanut sauce over spring greens 11.95
- Crab Artichoke Dip** baked three-cheese blend with snow crab and artichoke hearts served with garlic crostini 11.95
- Philosopher's Plate** sliced cheeses, salami and specialty meat with a vegetable relish tray & lahvosh 14.95
- Crab Cakes** topped with coconut curry sauce 15.95
- Cheese Flite** selected artisan cheeses served with fruit and lahvosh 14.95

SOUP & SALADS

Soup Du Jour Cup 2.95 Bowl 5.00

French Onion Cup 3.75 Bowl 6.00

House Salad mixed greens, tomato, red onion & cucumbers with your choice of dressing 6.95

Side ~ House Salad 4.00

Caesar romaine with asiago/parmesan cheese and garlic croutons 6.95

Side ~ Caesar Salad 4.00

Spinach fresh leaves with sliced strawberry, dried cranberries, tomato, red onion & candied walnuts 8.95

Side ~ Spinach Salad 5.25

Add to these salads...Chicken \$3.25 – Steak \$3.95 – Shrimp \$4.95 -- Salmon \$6.25

Blue Cheese Steak mixed greens topped with sautéed steak tips, tomato, red onion, cucumbers and blue cheese crumbles 11.95

Caribbean Shrimp Salad sautéed Jamaican jerk seasoned shrimp with fresh avocado and sweet peppers with mango lime vinaigrette dressed greens 12.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Code

PANINIS, SANDWICHES & WRAPS

- Classic Cheese Panini** grilled flat bread with cheddar, swiss & havarti cheese 7.95
Caprese Panini fresh basil leaves, sliced tomato, balsamic reduction & melted mozzarella on grilled flat bread 8.95
Cranberry-Apple & Brie Panini grilled flat bread with cranberry-apple chutney & crème brie 9.00
Italian Classic Panini salami, roasted red peppers, olive tapenade & mozzarella on grilled flat bread 9.25
Chicken Cordon Blue Panini chicken breast & sliced ham with melted Swiss cheese on grilled flat bread 9.95
Chicken & Artichoke Panini flat bread with sliced chicken breast, artichokes, havarti cheese & bistro sauce 9.95
B.L.T. applewood smoked bacon, fresh lettuce, tomato with mayonnaise on toasted honey wheat 8.95
Chicken & Cheddar Wrap chicken breast, bacon, cheddar cheese, lettuce, tomato & mayo in a gourmet tortilla 9.95
Portabella Burger a grilled portabella cap stuffed with roasted red peppers & topped with melted mozzarella 9.95
Crab Cake Burger served on a black pepper parmesan bun with coconut curry sauce 10.95
Cheese Burger...Swiss, cheddar, blue, havarti or smoked gouda 9.95
BIN 119 Burger sautéed red onion and portabella mushrooms with melted havarti cheese 10.95

Paninis and burgers include choice of soup or homemade potato chips

**Sub Side House Salad or Caesar for \$2.00 *Sub Fruit Cup \$1.50 *Sub French Onion for \$1.50*

PASTA

- Chicken Linguine** with artichoke & mushroom in our garlic cream sauce 14.95
Meatball Marinara seasoned beef and pork slow cooked in house made marinara served over linguine 14.95
Steak Stroganoff sautéed steak, red onion and mushroom in beef cream sauce over fresh herb fettuccini 15.95
Lobster Mac & Cheese lobster meat sautéed in a white wine and garlic cream sauce over pasta shells 18.95
Seafood Linguine sautéed jumbo prawns, scallops & lobster in our garlic cream sauce 25.95

DESSERTS

- Chocolate Ballerina Cup**
Dutch dark chocolate cup filled with
milk chocolate mousse and fresh berry 3.50
- Crème Brule**
Traditional 'burnt cream' with fresh berries 6.00
- House Cheesecake**
Ask your server for today's selection 7.00

BEVERAGES

- Coke, Cherry Coke & Diet Coke 2.75
Dr. Pepper 2.75
Sprite 2.75
Ginger Ale 2.75
Lemonade 2.75
Arnold Palmer 2.75
Iced Tea 2.75
Coffee 2.75
Hot Herbal Tea 2.95
Hot Chocolate 2.75
Orange Juice 3.25
San Pellegrino Mineral Water 3.25
Strawberry or Raspberry Lemonade* 3.25
Strawberry or Raspberry Soda* 3.25
*Refills \$1

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Please ask your server to pair any food and wine.