

(239) 800-5432
1615 SE 47th Terrace
Cape Coral, FL 33904



Monday - Friday
11am - 7pm

SUMMER MENU

SOUPS & SALADS

Italian Wedding Soup- Cup \$4 / Bowl \$6
Soup of the Day- Cup \$4 / Bowl \$6

Garden Salad- \$8

Marinated Heirloom tomatoes, cucumber,
red onion, cannellini beans, feta, lemon herb
vinaigrette

Spinach & Quinoa Salad- \$8

Dried cranberries, toasted pumpkin seeds, peanuts, orange sesame
vinaigrette

Classic Caesar- \$8

Romaine hearts, shaved parmesan, croutons

Berries & Greens- \$8

Mixed Greens, fresh berries, candied nuts, fried goat cheese and raspberry vinaigrette

Chicken Salad- \$9

Served on a bed of mixed greens w/ cucumbers, marinated tomatoes and lemon
herb vinaigrette

Add-ons: Shrimp \$7, Chicken Breast \$5, Salmon \$8

FLATBREAD PIZZAS

Tarte Flambé- \$14

Nueske's bacon, caramelized onion, roasted garlic cream, gruyere

Margarita Pesto- \$12

Tomato, basil, fresh mozzarella, parmesan

3 Cheese- \$11 / Cheese & Pepperoni- \$13

BBQ Chicken- \$14

Aged cheddar, red onion

SMALL PLATES

Roasted Vegetable Plate- \$11

Portabella mushrooms, zucchini, squash, red onion, marinated tomatoes and baby
spinach served on a parmesan polenta cake, topped with tomato basil ragout

Mediterranean Eggrolls- \$9

Ground lamb, toasted pine nuts, cucumber yogurt sauce

BBQ Pork Potato Skins- \$10

Sharp Cheddar, crème fraiche

Lobster and Shrimp Mac & Cheese- \$18

Coldwater lobster tail and Gulf shrimp tossed with Cavatappi pasta,
gruyere, aged cheddar and parmesan cheeses

Creole Shrimp and Grits- \$14

Nueske's bacon, white cheddar grits

Miso Glazed Salmon- \$14

Served over Asian Noodle Salad

Baked Ziti- \$14

Ricotta, parmesan, mozzarella, basil and meat sauce

*Vegetarian option available upon request

SIDES

Garlic Parmesan Fries- \$5

White Cheddar Grits- \$5

Marinated Tomatoes- \$4

Cucumber Dill Salad- \$4

Pickled Vegetables- \$3

Roasted Vegetables- \$5

Toasted Orzo Pasta Salad- \$4

Asian Noodle Salad- \$5 / Lg \$8

Polenta Cake- \$4 / 2 for \$7

SANDWICHES/WRAPS

*All sandwiches served with house made pickled vegetables

Bistro Club- \$10

Roasted turkey breast, bacon, brie, pepper jelly, served on
french baguette

BBQ Pork Sandwich- \$9

Caramelized onions, sharp cheddar, toasted Ciabatta bun

Sestras Stack- \$10

Corned beef, cole slaw, fresh cut fries and sliced tomato piled
high on house made Baguette bread

Veggie Wrap- \$8

Marinated tomatoes, portabella mushrooms, grilled zucchini, red onion,
baby spinach and herbed goat cheese
served with cucumber dill salad

Blackened Chicken Caesar Wrap- \$8

Grilled chicken breast, shaved parmesan, romaine hearts, Caesar dressing

Muffaletta- \$9

Ham, salami and provolone served warm on a toasted Ciabatta roll with olive tapenade
and cajun remoulade, served with Mediterranean toasted orzo pasta salad

Jerk Pork Sliders- \$11

Sliced pork tenderloin, caramelized onions and pineapple salsa