

BISTRO

Dinner

Appetizers and Salads

Spicy Black Mussels with Chorizos	\$17
Black mussels and chorizos stewed in spicy tomato, saffron broth with fresh parsley served with garlic toast	
Lemon Pepper Wings Served with Honey Sriracha Sauce	\$15
Deep fried spiced chicken wings tossed in lemon pepper, served with honey sriracha sauce	
Beetroot Tahini Dip with Char-Grilled Pita Bread and Goat Cheese	\$16
Creamy beetroot dip topped with cayenne pepper, oregano and toasted hazelnuts	
Bistro's Caesar Salad	\$14
Romaine lettuce tossed in Caesar dressing, buttered croutons and topped with shaved parmesan cheese	
Greek Salad with a Creamy Balsamic Dressing	\$15
Garden greens tossed with feta cheese, cherry tomato, pickled red onion, cucumber, red and green bell pepper and olives	

Soup

Soup of the Day	\$7
Served with butter croutons, bacon bits and scallions	
Seafood and Tomato Soup	\$14
fresh shrimp, fish, clams and mussels cooked in a spiced tomato and herb broth, served with garlic crostini	
Cream of Wild Mushroom Soup	\$14
topped with parsley crème, and drizzled with white truffle oil	

Sandwiches and Burger

Bistro Club	\$15
toasted bread layered with lettuce, bacon, tomato, sliced ham & turkey, with avocado and mayo spread, served with french fries	
Braised Pot Roast Dip Sandwich	\$18
chunks of braised beef, topped with caramelized onions, provolone cheese on a baguette with horseradish mayo, served with au jus and french fries	
*Angus Cheeseburger with Smoked Bacon	\$17
house made Angus beef burger patty with lettuce, onion, tomato, American cheese and smoked bacon, served with french fries	

A 10% service charge will be added for your convenience

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

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DINNER

ENTREE

*Bistro's Classic Prime Rib Roast	\$46
12 ounce of slow cooked herbs crusted Angus prime rib served with garlic mashed potato, seasonal vegetables, garlic confit and pan jus	
*Pan Seared Black Cod	\$40
seasoned black cod served with seasonal vegetables, garden greens and micro herbs tossed in olive oil, cherry tomato, toasted almonds and lemon zest	
*Grilled Pork Chops with Chipotle and Herb Butter	\$28
brined pork chop grilled to perfection, topped with chipotle butter, served with garlic mashed potato and seasonal vegetables	
*Surf N' Turf	\$46
bleu cheese crusted Angus *beef tenderloin with herb jus and butter poached lobster tail with citrus butter served with seasonal vegetables and garlic mashed potato	
Spaghetti Alle Vongole	\$24
clams cooked in white wine, garlic, chili flakes, fresh parsley, and tossed in spaghetti noodles, and topped with parmesan cheese	
*Beef Ragout with Rigatoni Pasta and Parmesan Cheese	\$18
Chunks of slow cooked beef in herb tomato sauce, carrot, onion, celery, tossed in rigatoni pasta and topped with parmesan cheese and garlic toast	
Lasagna of Spinach and Ricotta Cheese	\$23
layers of pasta sheet, spinach and ricotta cheese, herb tomato sauce, creamy cheese sauce, and mozzarella cheese, topped with béchamel sauce and served with garlic toast	

DESSERTS

Classic Crème Brûlée	\$7
topped with fresh berries and whipped cream	
Baked Apple Pie	\$8
Baked apple pie served with vanilla ice cream and drizzled with caramel sauce	
Chocolate Tart	\$9
Chocolate tart topped with whipped cream, chocolate sauce and shavings	
Banana Foster	\$9
with vanilla ice cream, topped with toasted almond	
Baked Cheesecake	\$8
Baked cheesecake with berry compote	
Seasonal Sliced Fruit Plate	\$7

KIDS MENU

Kids Spaghetti	\$9.00
Spaghetti pasta with tomato sauce served with garlic toast and Parmesan cheese	
Kids Hamburger Steak*	\$9.00
Hamburger steak served with rice and brown gravy	
Kids Chicken Strips*	\$9.00
Crispy fried chicken strips with french fries, and ketchup	

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