

GLUTEN FREE



STARTERS

HOT PEPPERS ¹¹

HUNGARIAN HOT PEPPERS | GARLIC | TOMATO | BISTRO SEASONINGS
*ADD ITALIAN SAUSAGE ³

SHRIMP & FETA ¹⁵

SHRIMP | DICED TOMATO | SPINACH | WHITE WINE LEMON BUTTER | FETA

SHRIMP COCKTAIL ¹⁵

(6) LARGE SHRIMP | COCKTAIL SAUCE

MUSSELS ¹⁵

PRINCE EDWARD ISLAND | WHITE WINE LEMON BUTTER | DICED TOMATOES | SPINACH

SOUP

FRENCH ONION | CHEF'S CHOICE

CUP ⁵ | BOWL ⁷ | TO-GO QUART ¹³

To our guests with special dietary needs:

The Bistro staff takes great strides to ensure proper handling of ingredients and foods that contain potential allergens. However, with foods containing allergens being prepared in our kitchen, there is the possibility for cross-contamination. If you are highly sensitive to any ingredient, please consult with your physician.

*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness.

FROM THE GRILL

DUSTED WITH OUR SPECIAL SEASONINGS AND BRUSHED WITH FLAVORED BISTRO BUTTER
SERVED WITH A SIDE DISH AND SOUP OR SALAD

*FRENCH CUT PORK CHOP ²⁷

12oz BONE-IN CENTER-CUT

*RACK OF LAMB ⁴¹

NEW ZEALAND | GRILLED | CHERRY BALSAMIC REDUCTION

STEAKS

100% MID-WESTERN U.S. GRAIN FED BEEF
AGED A MINIMUM OF 30 DAYS TO ENHANCE TENDERNESS

*NEW YORK STRIP

12oz CENTER-CUT *MARKET PRICE*

*FILET MIGNON

6oz | 8oz CENTER-CUT *MARKET PRICE*

*RIBEYE

16oz BONE-IN | HAND-SELECTED FOR MARBLING *MARKET PRICE*

GRILL ADD-ONS

GOAT CHEESE & HOT PEPPER ⁵

BACON BRANDY BLUE CHEESE ⁵

SAUTÉED MUSHROOMS & ONIONS ⁴

6 SAUTÉED SHRIMP ⁷

RARE – COOL RED CENTER

MEDIUM RARE – WARM RED CENTER

MEDIUM – WARM PINK CENTER

MEDIUM WELL – SLIGHT PINK CENTER

WELL – COOKED 100% BROWN

SIDES

FEATURED VEGETABLE | HOME FRIES | BAKED POTATO | ROASTED RED PEPPER RISOTTO

SAUTÉED SPINACH | ZUCCHINI & SQUASH RIBBONS

FLAVORED MASHED POTATOES | BISTRO MAC & CHEESE W/BACON

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CHICKEN

SERVED WITH SOUP OR SALAD

MARSALA 25

SCALLIONS | MUSHROOMS | SPINACH | MARSALA | SIDE CHOICE

CHAMPAGNE 25

MUSHROOMS | TOMATO | SPINACH | CHAMPAGNE CREAM | SIDE CHOICE

PASTA

SERVED WITH SOUP OR SALAD

BISTRO MAC & CHEESE 24

CHICKEN | HONEY-GLAZED BACON | SMOKED GOUDA & CHEDDAR

SHRIMP & FETA 25

SHRIMP | DICED TOMATO | SPINACH | WHITE WINE LEMON BUTTER | FETA

SAUSAGE & PEPPERS 24

ITALIAN SAUSAGE | BELL PEPPERS | ONION | MARINARA | PARMESAN

**ENJOY THESE GREAT PASTA DISHES
WITH YOUR CHOICE OF**

GLUTEN-FREE ROTINI PASTA | FRESH SPINACH | ZUCCHINI & SQUASH RIBBONS

SEAFOOD

SERVED WITH SOUP OR SALAD

SCROD 26

POTATO ENCRUSTED | LEMON BEURRE BLANC | SIDE CHOICE

*SALMON 30

PAN SEARED | BROWN SUGAR BOURBON GLAZE | SIDE CHOICE

SEA SCALLOPS 41

PAN SEARED | ROASTED RED PEPPER RISOTTO | LEMON BEURRE BLANC

ENTRÉE SALADS

ADD (6) SAUTÉED SHRIMP 7 | *ADD STEAK 6 | ADD CHICKEN 4

BISTRO 11

MIXED GREENS | CHEDDAR | PURPLE CABBAGE | CARROTS | TOMATO

CAESAR 15

ROMAINE | PARMESAN | CROUTONS | CAESAR DRESSING

*STEAK 18

MIXED GREENS | TOMATO | ONION | CHEDDAR | BLUE CHEESE
ANGUS RESERVE SIRLOIN STEAK

BLUE CHEESE AND CRANBERRY 16

MIXED GREENS | TOMATO | CANDIED PECANS | DRIED CRANBERRIES | BLUE CHEESE

BUFFALO CHICKEN 17

MIXED GREENS | ONIONS | CARROTS | PURPLE CABBAGE | CHEDDAR AND PEPPER JACK
GRILLED BUFFALO CHICKEN

DRESSINGS

**BALSAMIC VINAIGRETTE | ITALIAN | HONEY DIJON
CREAMY BLUE CHEESE | GARLIC RANCH | WHITE FRENCH | CAESAR**

PURCHASE 12oz TO-GO 6