

GLUTEN FREE



STARTERS

HOT PEPPERS¹¹

HUNGARIAN HOT PEPPERS | GARLIC | TOMATO | BISTRO SEASONINGS
*ADD ITALIAN SAUSAGE³

SAUSAGE STUFFED MUSHROOM¹²

CREAM CHEESE | PARMESAN | HERBS | HOUSE RED SAUCE

SHRIMP COCKTAIL¹⁵

(6) LARGE SHRIMP | COCKTAIL SAUCE

MUSSELS¹⁶

BLACK GARLIC CHILI BROTH | CILANTRO | CALABRIAN PEPPER

SOUP

FRENCH ONION | CHEF'S CHOICE

CUP⁵ | BOWL⁷ | TO-GO QUART¹³

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 | SUNDRIED TOMATO & BASIL PESTO

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

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

SAUTÉED SPINACH | ZUCCHINI & SQUASH RIBBONS

ROASTED GARLIC MASHED POTATO | BISTRO MAC & CHEESE W/BACON

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

CREAMY LEMON SHRIMP ²⁵

ROSEMARY SAUCE | ROASTED RED PEPPER | SHALLOT | SPINACH

SAUSAGE & PEPPERS ²⁴

ITALIAN SAUSAGE | BELL PEPPERS | ONION | MARINARA | PARMESAN

SUMMER CHICKEN ²⁵

CHERRY TOMATO | TOASTED GARLIC | SWEET CORN | HERB COULIS | MOZZARELLA

**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 | CHERRY TOMATO RELISH | LEMON SAUCE | SIDE CHOICE

MAHI MAHI ²⁹

BLACKENED | ROASTED CORN SALSA | CILANTRO AIOLI | SIDE CHOICE

ENTRÉE SALADS

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

BISTRO 11

MIXED GREENS | CHEDDAR | CARROTS | TOMATO

CAESAR 15

ROMAINE | PARMESAN | 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 | CHEDDAR AND PEPPER JACK
GRILLED BUFFALO CHICKEN

SANTE FE CHICKEN 17

MIXED GREENS | ONION | CORN | SALSA | CHEDDAR | PEPPER JACK | CHICKEN

DRESSINGS

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

PURCHASE 12oz TO-GO 6