



STARTERS

HOT PEPPERS¹²

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

CRAB CAKES¹⁷

CREOLE MUSTARD SAUCE | APPLE + CELLERY SLAW

RISOTTO CAKES¹⁵

HAND BREADED | PROVOLONE | ROMESCO SAUCE

SHRIMP COCKTAIL¹⁶

(6) LARGE SHRIMP | COCKTAIL SAUCE

LOADED POTATO CHIPS¹⁵

CHIPOTLE CHEESE SAUCE | BBQ PORK | PEPPERJACK | TOMATO
RED ONION | CILANTRO AIOLI

CALAMARI¹⁵

TUSCAN SEASONED RINGS | LEMON AIOLI | MARINARA

MUSSELS¹⁶

BLACK GARLIC CHILI BROTH | CILANTRO | CALABRIAN PEPPER | BREAD CRUMB

SAUSAGE STUFFED MUSHROOM¹³

CREAM CHEESE | PARMESAN | HERBS | HOUSE RED SAUCE

FIG + GOAT CHEESE FLATBREAD¹⁵

FIG SPREAD | BACON | CARAMILIZED ONION | WHIPPED GOAT CHEESE | SAGE | BALSAMIC

WARM PIMENTO CHEESE DIP¹³

CHARIZZO JAM | HOUSE MADE CHIPS

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 SOUP OR SALAD

*FRENCH CUT PORK CHOP ²⁸
12oz BONE-IN CENTER-CUT | SIDE CHOICE
*ADD MAPLE APPLE BACON SAUCE ⁵

*RACK OF LAMB ⁴²
NEW ZEALAND | MINT PESTO | PISTACHIO | SIDE CHOICE

BISTRO MEATLOAF ²⁷
MUSHROOM | MADEIRA SAUCE | MASHED POTATOES

STEAKS

100% MID-WESTERN U.S. GRAIN FED BEEF
AGED A MINIMUM OF 30 DAYS TO ENHANCE TENDERNESS
SERVED WITH A SIDE + SOUP OR SALAD

*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

BISTRO VEGETABLE | HOME FRIES | BAKED POTATO | ROASTED RED PEPPER RISOTTO
SAUTÉED SPINACH | ZUCCHINI & SQUASH RIBBONS | HAND-CUT FRENCH FRIES
ROASTED GARLIC MASHED POTATO | BISTRO MAC & CHEESE W/BACON

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CHICKEN

SERVED WITH A SIDE + SOUP OR SALAD

MARSALA ²⁶

SCALLIONS | MUSHROOMS | SPINACH | MARSALA

CORDON BLEU ²⁶

HAM | CREAMY SWISS | SPINACH | BREAD CRUMB

ALMOND ²⁶

HAND-BREADED | ALMONDS | LEMON BEURRE BLANC

CIDER ²⁶

HAND BREADED | MUSTARD CIDER SAUCE | BACON | CARAMILIZED ONION

LIVERS ²²

FRIED | ONIONS + MUSHROOMS | LEMON WORCESTERSHIRE

PASTA

SERVED WITH SOUP OR SALAD

LOBSTER RAVIOLI ³⁰

LOBSTER RAVIOLI | DICED TOMATO | SPINACH | LEMON CREAM SAUCE

BISTRO MAC & CHEESE ²⁵

CHICKEN | HONEY-GLAZED BACON | SMOKED GOUDA + CHEDDAR | CAVATAPPI

THREE CHEESE TORTELLINI ²⁷

GROUND SAUSAGE | SUNDRIED TOMATO | SPINACH | VODKA SAUCE

SHORT RIB STROGANOFF ³⁰

MUSHROOM | BEEF JUS | CRÈME FRAICHE | PAPPARDELLE

SHRIMP & CHORIZO ²⁶

ROASTED PEPPER CREAM | SPINACH | MUSHROOM | LINGUINI

SEAFOOD

SERVED WITH SOUP OR SALAD

SCROD ²⁷

POTATO ENCRUSTED | LEMON BEURRE BLANC | SIDE CHOICE

*SALMON ³⁰

BUTTERNUT SQUASH PUREE | SAGE CRÈME FRAICHE | SPICED PECANS | SIDE CHOICE

SEA SCALLOP ⁴¹

PAN SEARED | SUNDRIED TOMATO COUSCOUS | HARISSA BUTTER SAUCE

CRAB CAKES ²⁸

CREOLE MUSTARD SAUCE | APPLE + CELLERY SLAW | SIDE CHOICE

HADDOCK ²⁷

HERB BREAD CRUMB CRUSTED | LEMON BUTTER | SIDE CHOICE

ENTRÉE SALADS

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

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

TOASTED ALMOND CHICKEN 17

TOMATO | PROVOLONE | MIXED GREENS | ONIONS | CARROTS | ALMOND ENCRUSTED CHICKEN

BUFFALO CHICKEN 17

MIXED GREENS | ONIONS | CARROTS | CHEDDAR | PEPPER JACK | CRISPY BUFFALO CHICKEN

BUTTERNUT SQUASH + CHICKEN 17

MIXED GREENS | GOAT CHEESE | WARM FIG BACON DRESSING | GRILLED CHICKEN

DRESSINGS

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

PURCHASE 12oz TO-GO 6

SANDWICHES

SERVED WITH BISTRO FRENCH FRIES

*BISTRO BURGER 17

½ POUND BURGER GRILLED | TOASTED BRIOCHE BUN
YOUR CHOICE OF TOPPINGS

SWEET & SPICY CHICKEN 17

HAND BREADED CHICKEN | SWISS | LETTUCE | TOMATO | ONION | PICKLE
BUFFALO + HONEY MUSTARD | TOASTED BRIOCHE BUN

BBQ PORK 17

SLOW ROASTED | TOASTED BRIOCHE BUN | HOUSE SLAW

SOUP

FRENCH ONION | CHEF'S CHOICE

CUP 5 | BOWL 7 | TO-GO QUART 13

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