



## STARTERS

### HOT PEPPERS<sup>12</sup>

HUNGARIAN HOT PEPPERS | GARLIC | TOMATO | BISTRO SEASONINGS  
\*ADD ITALIAN SAUSAGE<sup>3</sup>

### CRAB CAKES<sup>17</sup>

CREOLE MUSTARD SAUCE | APPLE + CELERY SLAW

### RISOTTO CAKES<sup>15</sup>

HAND BREADED | PROVOLONE | ROMESCO SAUCE

### SHRIMP COCKTAIL<sup>16</sup>

(6) LARGE SHRIMP | COCKTAIL SAUCE

### LOADED POTATO CHIPS<sup>15</sup>

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

### CALAMARI<sup>15</sup>

TUSCAN SEASONED RINGS | LEMON AIOLI | MARINARA

### MUSSELS<sup>16</sup>

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

### SAUSAGE STUFFED MUSHROOM<sup>13</sup>

CREAM CHEESE | PARMESAN | HERBS | HOUSE RED SAUCE

### FIG + GOAT CHEESE FLATBREAD<sup>15</sup>

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

### WARM PIMENTO CHEESE DIP<sup>13</sup>

CHORIZO 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 <sup>28</sup>  
12oz BONE-IN CENTER-CUT | SIDE CHOICE  
\*ADD MAPLE APPLE BACON SAUCE <sup>5</sup>

\*RACK OF LAMB <sup>42</sup>  
NEW ZEALAND | MINT PESTO | PISTACHIO | SIDE CHOICE

BISTRO MEATLOAF <sup>27</sup>  
MUSHROOM | MADEIRA SAUCE | MASHED POTATOES

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## 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 <sup>5</sup>  
BACON BRANDY BLUE CHEESE <sup>5</sup>  
SAUTÉED MUSHROOMS & ONIONS <sup>4</sup>  
6 SAUTÉED SHRIMP <sup>7</sup>

**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 <sup>26</sup>

SCALLIONS | MUSHROOMS | SPINACH | MARSALA

CORDON BLEU <sup>26</sup>

HAM | CREAMY SWISS | SPINACH | BREAD CRUMB

ALMOND <sup>26</sup>

HAND-BREADED | ALMONDS | LEMON BEURRE BLANC

CIDER <sup>26</sup>

HAND BREADED | MUSTARD CIDER SAUCE | BACON | CARAMELIZED ONION

LIVERS <sup>22</sup>

FRIED | ONIONS + MUSHROOMS | LEMON WORCESTERSHIRE

# PASTA

**SERVED WITH SOUP OR SALAD**

LOBSTER RAVIOLI <sup>30</sup>

LOBSTER RAVIOLI | DICED TOMATO | SPINACH | LEMON CREAM SAUCE

BISTRO MAC & CHEESE <sup>25</sup>

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

THREE CHEESE TORTELLINI <sup>27</sup>

GROUND SAUSAGE | SUNDRIED TOMATO | SPINACH | VODKA SAUCE

SHORT RIB STROGANOFF <sup>30</sup>

MUSHROOM | BEEF JUS | CRÈME FRAICHE | PAPPARDELLE

SHRIMP & CHORIZO <sup>26</sup>

ROASTED PEPPER CREAM | SPINACH | MUSHROOM | LINGUINI

# SEAFOOD

**SERVED WITH SOUP OR SALAD**

SCROD <sup>27</sup>

POTATO ENCRUSTED | LEMON BEURRE BLANC | SIDE CHOICE

\*SALMON <sup>30</sup>

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

SEA SCALLOP <sup>41</sup>

PAN SEARED | SUNDRIED TOMATO COUSCOUS | HARISSA BUTTER SAUCE

CRAB CAKES <sup>28</sup>

CREOLE MUSTARD SAUCE | APPLE + CELERY SLAW | SIDE CHOICE

HADDOCK <sup>27</sup>

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

MIXED GREENS | TOMATO | PROVOLONE | 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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