



STARTERS

CRAB CAKES¹⁹

CARROT + GREEN ONION RELISH | TERIYAKI AIOLI

HOT PEPPERS¹³

HUNGARIAN HOT PEPPERS | GARLIC | TOMATO | BISTRO SEASONINGS

*ADD ITALIAN SAUSAGE³

BAKED PROVOLONE¹⁴

HOUSE MADE MEAT SAUCE | FLATBREAD DIPPERS

SHRIMP COCKTAIL¹⁶

(6) LARGE SHRIMP | COCKTAIL SAUCE

CALAMARI¹⁶

TUSCAN SEASONED RINGS | LEMON AIOLI | MARINARA

MUSSELS¹⁶

BLACK GARLIC + SWEET CHILI BROTH | CALABRESE PEPPERS | BREAD CRUMB

SAUSAGE STUFFED MUSHROOMS¹⁴

CREAM CHEESE | PARMESAN | HERBS | MARINARA

FLATBREAD¹⁶

FRESH MOZZARELLA | ROASTED TOMATO | GARLIC OIL | HOT PEPPERS

BURRATA¹⁵

ROASTED GRAPES + FIGS | ALMONDS | HONEY BALSAMIC REDUCTION | GRILLED BREAD

FRIED PICKLE DIP¹⁰

HOUSE MADE POTATO 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.

To help us continue to provide high quality products and service, please note that there will be a **3% processing fee on credit card transactions,**

which goes directly to the credit card company for processing fees.

We appreciate your understanding and continued support of The Bistro.

We are always happy to accept cash payments without any processing fees.

MEATS

DUSTED WITH OUR SPECIAL SEASONINGS AND BRUSHED WITH BISTRO BUTTER

*FRENCH CUT PORK CHOP ³⁰
12oz BONE-IN CENTER-CUT | SIDE CHOICE

*LAMB RACK ⁴⁴
NEW ZEALAND | PECAN SAGE PESTO | SIDE CHOICE

BISTRO MEATLOAF ²⁹
MUSHROOM MADEIRA GRAVY | MASHED POTATOES | HERB BREAD TWIST

SHEPHERD'S PIE ²⁹
GROUND LAMB | RICH GRAVY | VEGETABLES | AGED CHEDDAR 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
7oz CENTER-CUT *MARKET PRICE*

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

GRILL ADD-ONS

GOAT CHEESE & HOT PEPPER ⁶
BACON BRANDY BLUE CHEESE ⁶
WHISKEY PEPPERCORN SAUCE ⁵
SAUTÉED MUSHROOMS & ONIONS ⁵
6 SAUTÉED SHRIMP ⁸

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 POTATOES | BISTRO MAC & CHEESE W/BACON

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

CHICKEN

SERVED WITH A SIDE + SOUP OR SALAD

MARSALA ²⁸

MUSHROOMS | SPINACH | MARSALA

ALMOND ²⁸

HAND-BREADED | ALMONDS | LEMON BEURRE BLANC

CHICKEN PICCATA ²⁸

LEMON | CAPERS | | WHITE WINE | BUTTER | PARSLEY

PEAR & GOAT CHEESE ²⁸

PEAR + BLUEBERRY SAUCE | CRUMBLLED GOAT CHEESE

CHICKEN LIVERS ²⁴

FRIED | ONIONS + MUSHROOMS | LEMON WORCESTERSHIRE

PASTA

SERVED WITH SOUP OR SALAD

LOBSTER RAVIOLI ³¹

TOMATO | SPINACH | LEMON CREAM SAUCE

BISTRO MAC & CHEESE ²⁷

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

THREE CHEESE TORTELLINI ²⁸

BOLOGNESE | PEPPERS | ONIONS

WILD MUSHROOM LINGUINE ²⁹

CHICKEN | WILD MUSHROOMS | BROWN BUTTER | PINE NUTS | BLUE CHEESE | HERBS

SEAFOOD LINGUINE ³⁰

LANGOSTINO | SHRIMP | MUSSELS | SUNDRIED TOMATO | SPINACH | ROASTED LEEK SAUCE

SEAFOOD

SERVED WITH SOUP OR SALAD

*SALMON ³¹

ORANGE CHILI GLAZE | PEANUTS | SCALLIONS | SIDE CHOICE

WALLEYE ³¹

LAKE ERIE | FRESH HERBS + BREADCRUMBS | LEMON AIOLI | SIDE CHOICE

SCROD ²⁸

POTATO ENCRUSTED | LEMON BEURRE BLANC | SIDE CHOICE

CRAB CAKES ³⁰

CARROT + GREEN ONION RELISH | TERIYAKI AIOLI | SIDE CHOICE

ÉTOUFFÉE ²⁹

SHRIMP | CRAWFISH | CAJUN SEASONING | RICE

ENTRÉE SALADS

ADD (6) SAUTÉED SHRIMP 8 | *ADD STEAK 6 | ADD CHICKEN 4

CAESAR 16

ROMAINE | PARMESAN | CROUTONS | CAESAR DRESSING

*STEAK 19

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

HARVEST 17

MIXED GREENS | GRAPES | APPLES | SUNFLOWER SEEDS | AGED WHITE CHEDDAR
SWEET & SOUR DRESSING

BLUE CHEESE AND CRANBERRY 17

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

TOASTED ALMOND CHICKEN 18

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

BUFFALO CHICKEN 18

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

DRESSINGS

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

PURCHASE 12oz TO-GO 6

SANDWICHES

SERVED WITH BISTRO FRENCH FRIES

*BISTRO BURGER 18

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

SWEET & SPICY CHICKEN 18

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

APPLE & CHEDDAR GRILLED CHEESE 18

APPLES | HONEY GLAZED BACON | AGED WHITE CHEDDAR | TEXAS TOAST

SOUP

FRENCH ONION | CHEF'S CHOICE

CUP 5 | BOWL 7 | TO-GO QUART 13

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