



STARTERS

CRAB CAKES¹⁹

SWEET CORN CREAM | TOMATO+CORN SALSA

HOT PEPPERS¹³

HUNGARIAN HOT PEPPERS | GARLIC | TOMATO | BISTRO SEASONINGS

***ADD ITALIAN SAUSAGE 3**

CRISPY PORK BELLY¹⁴

MUSTARD STOUT GLAZE | PICKLED MUSTARD | BUTTERED CABBAGE | HONEY

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

SANTA FE FLATBREAD¹⁶

CHICKEN | GREEN CHILI | BLACK BEAN | CHIPOTLE SAUCE | RED ONION | LIME CREMA

CHEESE & PICKLED VEGETABLE PLATE¹⁵

VARIETY CHEESES | SEASONAL VEGETABLES | ACCOUTREMENTS

WHITE BEAN DIP¹⁰

BRUSCHETTA TOMATOES | PITA 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.

MIEATS

DUSTED WITH OUR SPECIAL SEASONINGS AND BRUSHED WITH BISTRO BUTTER

*FRENCH CUT PORK CHOP 30
12oz BONE-IN CENTER-CUT | SIDE CHOICE
***ADD MUSTARD STOUT GLAZE 3**

*RACK OF LAMB 47
NEW ZEALAND | PECAN SAGE PESTO | SIDE CHOICE

PINEAPPLE CHICKEN SKEWERS 29
PINEAPPLE | ONIONS | BELL PEPPERS | RUM GLAZE | RICE PILAF

STEAKS

HAND-CUT 100% GRAIN FED BEEF
WET AGED FOR ENHANCED FLAVOR
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 SAUCE 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

SOUR CREAM & CHIVE MASHED POTATOES | ZUCCHINI & SQUASH

SAUTÉED SPINACH | RIBBONS | HAND-CUT FRENCH FRIES | RICE PILAF

*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

TEQUILLA LIME ²⁸

GRILLED CHICKEN | PEPPERS+ONIONS | TEQUILLA | LIME | TORTILLA CRISPS

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

CHICKEN BRUSCHETTA TORTELLINI ²⁸

CRISPY CHICKEN | ALFREDO SAUCE | BRUSCHETTA TOMATOES

WILD MUSHROOM LINGUINE ²⁹

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

SHRIMP & LEEK ²⁹

SHRIMP | LEEKS | BACON | SUNDRIED TOMATO | WHITE WINE BUTTER SAUCE
BREADCRUMBS | CAVATAPPI

SEAFOOD

SERVED WITH SOUP OR SALAD

*SALMON ³¹

LEMON CAPER SAUCE | SIDE CHOICE

WALLEYE ³¹

LAKE ERIE | PRETZEL+PECAN ENCRUSTED | SWEET MUSTARD AIOLI | SIDE CHOICE

SCROD ²⁸

POTATO ENCRUSTED | LEMON BEURRE BLANC | SIDE CHOICE

CRAB CAKES ³⁰

SWEET CORN CREAM | TOMATO+CORN SALSA | SIDE CHOICE

SHRIMP & CHEDDAR GRITS ³⁰

SHRIMP | CRISPY PORK BELLY | PEPPERS+ONIONS | TOMATO BUTTER SAUCE

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

SANTE FE 18

MIXED GREENS | ONION | CORN | BLACK BEANS | SALSA | CHEDDAR | PEPPER JACK
TORTILLA CRISPS | GRILLED CHICKEN | CHIPOTLE 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 | STRAWBERRY VINAIGRETTE | HONEY DIJON
WHITE FRENCH | CHIPOTLE | CREAMY BLUE CHEESE | GARLIC RANCH | 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

BRUSCHETTA CHICKEN WRAP 18

GRILLED CHICKEN | PROVOLONE | LETTUCE | MARINATED TOMATO | LEMON AIOLI

SOUP

FRENCH ONION | CHEF'S CHOICE

CUP 5 | BOWL 7 | TO-GO QUART 13

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