The Bistro of Green

STARTERS

Crab Cakes 19
REMOULADE | BELL PEPPERS

Hot Peppers 13
HUNGARIAN HOT PEPPERS | GARLIC | TOMATO | BISTRO SEASONINGS
***ADD ITALIAN SAUSAGE** 3*

Crispy Pork Belly 14
MUSTARD STOUT GLAZE | PICKLED MUSTARD | BUTTERED CABBAGE | HONEY

Shrimp Cocktail 16
(6) LARGE SHRIMP | COCKTAIL SAUCE

Calamari 16
TUSCAN SEASONED RINGS | LEMON AIOLI | MARINARA

Mussels 16
BLACK GARLIC + SWEET CHILI BROTH | CALABRESE PEPPERS | BREAD CRUMB

Sausage Stuffed Mushrooms 14
CREAM CHEESE | PARMESAN | HERBS | MARINARA

Goat Cheese Flatbread 16
ARTICHOKES | SUNDRIED TOMATOES | PINE NUTS | PESTO

Hot Pretzel Bites 13
PEPPERJACK CHEESE SAUCE | WHOLE GRAIN MUSTARD | BUTTER & SALT

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 SIGNATURE 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 | RED WINE BALSAMIC REDUCTION | SIDE CHOICE

*Bistro Meatloaf 30

GROUND SIRLOIN | MADEIRA MUSHROOM SAUCE | CROISSANT | BOURSIN MASHED POTATOES

Joe Thomas Hall of Fame Farms
*Wagyu Sirloin Skewers 38

MUSHROOMS | BRUSSEL SPROUTS | ONION | ROSEMARY 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 BLEU 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

BOURSIN MASHED POTATOES | ZUCCHINI & SQUASH RIBBONS | RICE PILAF

CREAMED SPINACH | BISTRO MAC & CHEESE W/ BACON | HAND-CUT FRENCH FRIES

*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

BBQ Smoked Cheddar 28
GRILLED CHICKEN | JALAPENO | TOBACCO ONIONS

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

Asiago Chicken Tortellini 28
CRISPY CHICKEN | ALFREDO SAUCE | ARTICHOKES & ROASTED RED PEPPERS | BALSAMIC

Spicy Seafood Arrabiata linguine 32
SHRIMP | SCALLOPS | MUSSELS | FIRE ROASTED TOMATOES | PEPPERONCINI

Three Cheese Baked Manicotti 30
RICOTTA | PARMESAN | ASIAGO | HOUSEMADE MEAT SAUCE | HERBS

SEAFOOD

SERVED WITH SOUP OR SALAD

*Salmon 32
MUSTARD CHIVE SAUCE | SIDE CHOICE

Walleye 31
PRETZEL + PECAN ENCRUSTED | SWEET MUSTARD AIOLI | SIDE CHOICE

Scrod 28
POTATO ENCRUSTED | LEMON BEURRE BLANC | SIDE CHOICE

Crab Cakes 30
REMOULADE | BELL PEPPERS | SIDE CHOICE

ENTRÉE SALADS

*ADD SALMON 12 | ADD (6) SAUTÉED SHRIMP 8 | *ADD STEAK 7 | ADD CHICKEN 4

Caesar 16
ROMAINE | PARMESAN | CROUTONS | CAESAR DRESSING

*Steak 19
MIXED GREENS | TOMATO | ONION | CHEDDAR | BLEU CHEESE
ANGUS RESERVE SIRLOIN STEAK

Smoked Cheddar Chicken 18
MIXED GREENS | BACON | BELL PEPPER | TOBACCO ONIONS | CHEDDAR
BLACKENED CHICKEN | SMOKEY GARLIC DRESSING

Bleu Cheese and Cranberry 17
MIXED GREENS | TOMATO | CANDIED PECANS | DRIED CRANBERRIES | BLEU 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 | SMOKEY GARLIC | HONEY DIJON
WHITE FRENCH | CREAMY BLEU 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

Fork & Knife Roast Beef 21
SLOW ROASTED CHUCK | PEPPERONCINI | PEPPERJACK CHEESE SAUCE | TOBACCO ONIONS

SOUP

FRENCH ONION | CHEF'S CHOICE

CUP 5 | BOWL 7 | TO-GO QUART 13

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