

THE BISTRO

APPETIZERS

SMOKED SALMON PLATE
\$11.20

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF,
OR YOUR SERVER

CHOICE OF
SOUP OF THE DAY
OR
HOUSE SALAD

A SELECTION OF MIXED GREENS, SERVED WITH CARROTS, ARTICHOKE HEARTS,
OLIVES, ONIONS, TOMATOES AND SLICED EUROPEAN CUCUMBERS

DRESSINGS

HONEY BALSAMIC, FRENCH, HERBED ITALIAN, BLUE CHEESE,
RUSSIAN, LEMON THYME VINAIGRETTE.

LIGHT ENTRÉE

FLAT BREAD PIZZA

CRISPY NAAN BREAD WITH MARINARA SAUCE, TOPPED WITH MOZZARELLA CHEESE, AND
YOUR CHOICE OF TOPPINGS, CHICKEN, MUSHROOMS, PEPPERS, ONIONS, OR SAUSAGE

CASUAL CORNER

GRILLED ANGUS BURGER

SERVED WITH BACON, LETTUCE & TOMATO ON FRESH SOFT ROLL
WITH HOME FRIES, AND YOUR CHOICE OF AMERICAN OR SWISS CHEESE.

PASTA YOUR WAY

BLANCHED ANGEL HAIR PASTA OR BABY SHELLS, FINISHED WITH YOUR CHOICE OF MARINARA,
VODKA, OR BUTTER CHEESE & GARLIC SAUCE.

HOT ENTRÉES

GRILLED RACK OF LAMB (GF) (LS)

AUSTRALIAN LAMB RACK, RUBBED IN ADOBO, CUMIN, OREGANO, AND ANCHO PEPPER FLAKES
GRILLED AS YOU WISH AND GARNISHED PICKLED ONIONS & PICO DE GALLO SALSA.

SIMPLY STEAK (GF)

AN 8 OZ CHAIRMAN'S SIRLOIN, GRILLED AS YOU WISH AND SERVED WITH BÉARNAISE SAUCE.

GRILLED CHICKEN (GF)

YOUR CHOICE OF LEG & THIGH OR FRENCH BREAST, MARINATED, GRILLED AND FINISHED WITH
A MAPLE MUSTARD SAUCE.

SAUTÉED GROUPEL

FRESH CUT GROUPEL FILET, PAN SEARED AND FINISHED WITH AN OLIVE TAPENADE, SHALLOTS,
AND ROASTED PEPPERS.

SEARED SALMON (GF) (LS)

FRESH ATLANTIC SALMON, DUSTED WITH HERBS, PAN SEARED AND SERVED WITH A GREEN
GODDESS SAUCE OF AVOCADOS, CUCUMBERS, TARRAGON, BASIL & CHIVES.

CRAB MANICOTTI

HOUSE MADE PASTA SHELLS, FILLED WITH CRAB MEAT, RICOTTA CHEESE, AND PARSLEY,
SLOW BAKED IN A SEAFOOD BÉCHAMEL SAUCE, GARNISHED WITH SWEET LUMP CRABMEAT.

CHICKEN MARSALA CARCIOFI

DELICATE MEDALLIONS OF CHICKEN DUSTED IN FLOUR AND EGGS THEN SIMMERED IN A RICH
MARSALA SAUCE WITH MUSHROOMS & ARTICHOKE HEARTS.

LINGUINI BOLOGNESE

BLANCHED LINGUINI, TOSSED WITH A ROBUST SAUCE OF VEAL, PORK, BEEF, TOMATOES, RED WINE,
GARLIC, ONIONS, AND BASIL.

SMALLER PORTIONS AVAILABLE WHERE POSSIBLE UPON REQUEST

IF YOU HAVE A FOOD ALLERGY, PLEASE ALERT YOUR SERVER, OR THE DINING ROOM MANAGER.
(LS) CONNOTES A LOW SODIUM PREPARATION, (GF) GLUTEN FREE PREPARATION

CHEF'S SPECIAL

PLEASE ASK YOUR SERVER FOR TONIGHT'S CHEF'S SPECIAL

STARCHES

MASHED SWEET POTATO, BAKED SWEET POTATO, MASHED POTATO
BAKED POTATO, RICE PILAF, LINGUINI
WAFFLE SWEET FRIES, SHOESTRING FRIES

VEGETABLES

ASPARAGUS, CREAMED OR STEAMED SPINACH
BUTTERED CARROTS, VEGETABLE DU JOUR
CHOICE OF ANY TWO

**WINES BY THE GLASS
\$7.00**

WHITES

CALLAWAY CHARDONNAY

CAVIT PINOT GRIGIO

REX GOLIATH SAUVIGNON BLANC

REDS

CALLAWAY CABERNET SAUVIGNON

CALLAWAY MERLOT

WOODBRIDGE ZINFANDEL

WOODBRIDGE PINOT NOIR



BISTRO

1. A SMALL BAR, TAVERN, OR NIGHTCLUB.
2. A SMALL, INFORMAL RESTAURANT SERVING WINE.

WORD HISTORY: ACCORDING TO A POPULAR STORY, *BISTRO* CAME INTO EXISTENCE AS A FRENCH WORD WHEN RUSSIAN SOLDIERS ENTERED PARISIAN RESTAURANTS AND CAFES AFTER THE FALL OF NAPOLEON IN 1815 SHOUTING “BYSTRO, BYSTRO” RUSSIAN FOR “QUICKLY, QUICKLY”. BISTROS SEEM TO HAVE BEEN NAMED NOT FOR THE DESIRE FOR QUICK SERVICE BUT POSSIBLY FOR A COMMODITY TO BE FOUND IN AT LEAST SOME OF THEM, “RAW SPIRITS, ROTGUT”. ANOTHER POSSIBILITY IS THAT THE WORD *BISTRO* COMES FROM THE DIALECTIC WORD *BISTRAUD* “YOUNG COWHERD”. IN STANDARD FRENCH THE TERM MAY HAVE COME TO MEAN “WINE MERCHANT’S HELPER” AND THEN “AN ESTABLISHMENT SELLING WINE”.

AMERICAN HERITAGE DICTIONARY

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