THE BISTRO

### HOT ENTRÉES **APPETIZERS** GRILLED RACK OF LAMB (GF) (LS) AUSTRALIAN LAMB RACK, RUBBED IN ADOBO, CUMIN, OREGANO, AND ANCHO PEPPER FLAKES SMOKED SALMON PLATE GRILLED AS YOU WISH AND GARNISHED PICKLED ONIONS & PICO DE GALLO SALSA. \$11.20 SIMPLY STEAK (GF) IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF, AN 8 OZ CHAIRMAN'S SIRLOIN, GRILLED AS YOU WISH AND SERVED WITH BÉARNAISE SAUCE. OR YOUR SERVER 0 **GRILLED CHICKEN (GF)** YOUR CHOICE OF LEG & THIGH OR FRENCH BREAST, MARINATED, GRILLED AND FINISHED WITH A MAPLE MUSTARD SAUCE. SAUTÉED GROUPER FRESH CUT GROUPER FILET, PAN SEARED AND FINISHED WITH AN OLIVE TAPENADE, SHALLOTS, CHOICE OF AND ROASTED PEPPERS. SOUP OF THE DAY SEARED SALMON (GF) (LS) OR FRESH ATLANTIC SALMON, DUSTED WITH HERBS, PAN SEARED AND SERVED WITH A GREEN HOUSE SALAD GODDESS SAUCE OF AVOCADOS, CUCUMBERS, TARRAGON, BASIL & CHIVES. A SELECTION OF MIXED GREENS, SERVED WITH CARROTS, ARTICHOKE HEARTS, OLIVES, ONIONS, TOMATOES AND SLICED EUROPEAN CUCUMBERS 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. DRESSINGS HONEY BALSAMIC, FRENCH, HERBED ITALIAN, BLUE CHEESE, CHICKEN MARSALA CARCIOFI RUSSIAN, LEMON THYME VINAIGRETTE. DELICATE MEDALLIONS OF CHICKEN DUSTED IN FLOUR AND EGGS THEN SIMMERED IN A RICH MARSALA SAUCE WITH MUSHROOMS & ARTICHOKE HEARTS. LIGHT ENTRÉE LINGUINI BOLOGNESE BLANCHED LINGUINI, TOSSED WITH A ROBUST SAUCE OF VEAL, PORK, BEEF, TOMATOES, RED WINE, FLAT BREAD PIZZA GARLIC, ONIONS, AND BASIL. CRISPY NAAN BREAD WITH MARINARA SAUCE, TOPPED WITH MOZZARELLA CHEESE, AND YOUR CHOICE OF TOPPINGS, CHICKEN, MUSHROOMS, PEPPERS, ONIONS, OR SAUSAGE 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

## **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.

Baked Potato,

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

## CHEF'S SPECIAL

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

## **STARCHES**

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

## VEGETABLES



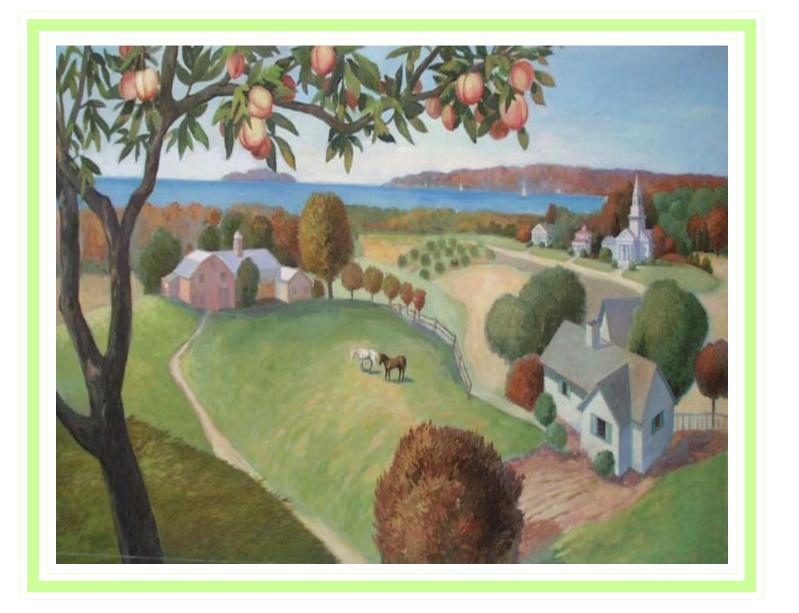
## BISTRO

1. A SMALL BAR, TAVERN, OR NIGHTCLUB.

2. A SMALL, INFORMAL RESTAURANT SERVING WINE.

WORD HISTORY: ACCORDING TO A POPULAR STORY, *BISTRO* CAME INTO EX-ISTENCE 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".

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