

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

GRILLED VEGETABLE QUESADILLA

AN ARRAY OF SEASONAL GRILLED VEGETABLES, PEPPER JACK & CHEDDAR CHEESE
LAYERED BETWEEN FLOUR TORTILLAS, AND COOKED GOLDEN BROWN.

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

CHICKEN MARSALA CARCIOFI

TENDER MEDALLIONS OF CHICKEN, FLOURED, SAUTÉED AND SIMMERED IN A RICH MARSALA
SAUCE WITH MUSHROOMS & ARTICHOKE.

SWEET HERBED LAMB (GF)

A BONE IN RACK OF AUSTRALIAN LAMB, GRILLED AS YOU WISH, DRIZZLED WITH HONEY, HERBS,
AND BRANDY, FINISHED WITH RED WINE SAUCE.

BRANZINO FILETS (LS)

DELICATE BRANZINO FILETS, DUSTED LIGHTLY WITH BREADCRUMBS, SAUTÉED AND FINISHED
WITH A WARM FENNEL TOMATO BRUSCHETTA.

BROILED FLOUNDER (GF) (LS)

WHOLE BONE IN FLOUNDER, BROILED AND SIMPLY FINISHED WITH BUTTER & LEMON.

SPANISH TORTILLA (GF)

YOUR CHOICE OF UP TO 4 VEGETABLES, SAUTÉED WITH POTATO & EGGS, THEN BAKED WITH
GRUYERE CHEESE TOPPING.

GRILLED ARCTIC CHAR (GF) (LS)

BONELESS CHAR FILET, GRILLED AND TOPPED WITH EGGPLANT, GARBANZO BEANS, SCALLION,
ITALIAN PARSLEY, AND EXTRA VIRGIN OLIVE OIL.

GRILLED RIB EYE STEAK (GF) (LS)

10 OZ BONELESS AGED RIBEYE, LIGHTLY PEPPERED, GRILLED AS YOU WISH AND FINISHED WITH
AN ARUGULA, RADISH, & RED ONION SALAD.

CHICKEN MOLE

GRILLED CHICKEN TENDERLOINS, BRUSHED IN TRADITIONAL MEXICAN MOLE SAUCE, DUSTED WITH
TOASTED SESAME SEEDS, WHITE ONIONS, FINISHED WITH FRIED CORN TORTILLA STRIPS.

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, BABY SHELLS, CAPPELINI,
WAFFLE SWEET FRIES, SHOESTRING FRIES

VEGETABLES

BROCCOLI, CREAMED OR STEAMED SPINACH
BUTTERED CARROTS, VEGETABLE DU JOUR

CHOICE OF ANY TWO

**WINES BY THE GLASS
\$6.90**

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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