

# 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

SALMON SALAD

FLAKED SOCKEYE SALMON, POACHED AND TOSSED IN A WHOLE GRAIN MUSTARD  
AIOLI, FINISHED WITH A RED ONION & RADISH SALAD.

## 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

### BAKED DIJON SALMON

A BONELESS SALMON FILET, RUBBED IN A DIJON HONEY GLAZE, DUSTED IN PANKO CRUMBS,  
SEARED, BAKED AND FINISHED WITH A PECAN PARSLEY DRIZZLE..

### SUNDRIED TOMATO VEAL

TENDER MEDALLIONS OF VEAL, DUSTED IN SUNDRIED TOMATO INFUSED BREADCRUMBS &  
HERBS, SAUTÉED GOLDEN AND FINISHED WITH A TOMATO, CAPER, BUTTER SAUCE.

### GRUYERE SIRLOIN FLORENTINE (GF)

AN 8OZ CHAIRMAN'S SIRLOIN, PAN SEARED TO YOUR LIKING, AND FINISHED WITH SAUTÉED  
ONIONS, SPINACH, AND GRUYERE CHEESE..

### SHRIMP LINGUINI ALFREDO

BABY SHRIMP SAUTÉED AND TOSSED WITH BLANCHED LINGUINI AND BATHED IN A CREAMY  
BRIE, ROMANO, CHEESE SAUCE.

### GRILLED CRANBERRY CHICKEN

YOUR CHOICE OF LEG & THIGH OR BREAST, MARINATED IN ORANGE AND MOLASSES, GRILLED  
AND FINISHED WITH A REFRESHING CRANBERRY TANGERINE SALSA.

### FILET MIGNON CARTA (LS) (GF)

A THIN SLICED BEEF TENDERLOIN, GRILLED MEDIUM RARE, SERVED CHILLED AND TOPPED WITH  
A SUMMER MIXED GREEN SALAD WITH A CITRUS & ROASTED GARLIC DRESSING.

### SCALLOPS MOJITO (GF)

LARGE DIVER SCALLOPS, MARINATED, GRILLED AND FINISHED WITH MOJITO SOAKED GRILLED  
PEACHES AND SLAB BACON.

### MEDITERRANEAN LAMB (LS) (GF)

A NEW ZEALAND BONELESS LAMB LOIN, BATHED IN OREGANO, THYME AND OLIVE OIL, GRILLED  
TO YOUR LIKING AND SIMPLY FINISHED WITH A CUCUMBER MINT SALSA.

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, LINGUINI,  
WAFFLE SWEET FRIES, WEDGE FRIES

## VEGETABLES

ASPARAGUS, 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

WOODBIDGE ZINFANDEL

WOODBIDGE 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”.

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