

THE BISTRO

APPETIZERS

SMOKED SALMON PLATE
\$10.90

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

CHICKEN CAESAR WRAP

GRILLED CHICKEN, THINLY SLICED AND WRAPPED WITH ROMAINE LETTUCE, CLASSIC
CAESAR DRESSING IN A TOASTED FLOUR TORTILLA, SERVED WITH WAFFLE FRIES.

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

DINNER OMELET

A FLUFFY 3 EGG OMELET, WITH YOUR CHOICE OF AMERICAN OR SWISS CHEESE,
BACON, PEPPERS, ONIONS, OR HAM.

HOT ENTRÉES

FRUTTI DI MAR

BLANCHED ANGEL HAIR PASTA, TOSSED WITH BAY SCALLOPS, SHRIMP, CRABMEAT, AND CLAMS,
SERVED WITH EITHER A POMODORO SAUCE OR A BUTTER LEMON & GARLIC SAUCE.

VEAL MELANZANA

TENDER VEAL MEDALLIONS, DUSTED IN FLOUR & EGG, SAUTÉED WITH EGGPLANT AND PROSCIUTTO
FINISHED WITH FRESH MOZZARELLA, VODKA SAUCE, AND BUTTERED GNOCCHI .

STUFFED SHRIMP

JUMBO SHRIMP, FILLED WITH A SAVORY CRABMEAT STUFFING, DRIZZLED WITH LEMON BUTTER,
AND SERVED WITH A CLASSIC RICE PILAF.

CHICKEN SCHNITZEL

TENDER CHICKEN CUTLETS, LIGHTLY BREADED, SAUTÉED AND FINISHED WITH CITRUS SAUCE,
CAPERS, CHERRY TOMATOES, AND HERBED ORZO.

ASIAN SALMON

A BONELESS FILET OF SALMON, GRILLED AND FINISHED WITH A PONZU, HOISIN, LIME GLAZE,
SERVED WITH BASMATI RICE AND A VEGETABLE SPRING ROLL.

RACK OF LAMB

A NEW ZEALAND RACK OF LAMB, MARINATED IN HERBS, GRILLED AS YOU WISH AND FINISHED
WITH CITRUS COUS COUS, AND A RED WINE BROWN SAUCE.

VEGAN PASTA MÉLANGE

BLANCHED RICE NOODLES, TOSSED IN OLIVE OIL WITH AN ARRAY OF FRESH VEGETABLES,
CAN BE SERVED WITH MARINARA SAUCE UPON REQUEST.

GRILLED CHICKEN

YOUR CHOICE OF FRENCH BREAST OR BONELESS THIGH, MARINATED, GRILLED, AND FINISHED
WITH ARTICHOKEs, MUSHROOMS, ROASTED PEPPERS, AND A ROBUST MADEIRA SAUCE.

GRILLED DUCK

A BONELESS DUCK BREAST, GRILLED TO YOUR LIKING, AND FINISHED WITH AN ORANGE RASPBERRY
VINAIGRETTE, ROASTED SHALLOTS, MASHED SWEET POTATOES

SMALLER PORTIONS AVAILABLE WHERE POSSIBLE UPON REQUEST

IF YOU HAVE A FOOD ALLERGY, PLEASE ALERT YOUR SERVER, OR THE DINING ROOM MANAGER.

CHEF'S SPECIAL

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

VEGETABLES

HARICOT VERT BEANS, CREAMED/STEAMED SPINACH
BUTTERED CARROTS,
STEAMED BROCCOLI, VEGETABLE DU JOUR

CHOICE OF ANY TWO

**WINES BY THE GLASS
\$6.70**

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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