

Dinner Menu

Tapas / Soups / Salads

Soup Du Jour	Daily Price
Gazpacho	7
Classic Andalusian style vegetable soup	
Roasted Corn Ravioli	9/17
Tomatillo salsa fresco with a warm tomato coulis	
Grilled Artichoke	10
Marinated and grilled, served with lemon-garlic aioli	
Shrimp Crostini	12
Grilled black tiger shrimp on toasted baguette with crème fraîche, julienned piquillo peppers and caviar	
Pulled Duck in Lettuce Wraps	11
Shredded soy-ginger duck, bok choy, daikon sprouts, enoki mushrooms, julienned Chiles, shredded carrot	
**Vegan Alternative Available with Tempeh	
Yellowfin Tuna Tartare	12
Avocado, pesto, roasted tomato vinaigrette and crostini	
Arancini & Marinara	9
Fried risotto balls stuffed with mozzarella, melted Parmesan and served with a spicy marinara	
Frito Misto	11
Tempura seafood and vegetables, served with a smoked jalapeño aioli and a citrus cocktail sauce	

Bistro House Salad	9
Baby greens, julienned cucumbers, candied walnuts, roasted pears, blue cheese, balsamic vinaigrette	
Add: Ocean Trout \$12, Chicken \$7, Hanger Steak \$12, Tempeh \$6	

Spring Baby Vegetable Salad (local,sustainable)	13
Purple artichoke, fava beans, baby carrots, baby frisée and a roasted shallot vinaigrette	

Classic Caesar Salad	9
Romaine lettuce, anchovies, homemade Caesar dressing, black pepper croûtons, shaved Parmesan	
Add: Ocean Trout \$12, Chicken \$7, Hanger Steak \$12, Tempeh \$6	

Salad Nicoise	15
Baby greens, seared yellowfin tuna, cherry tomatoes, fingerling potatoes, haricot vert, Nicoise olives and hard boiled egg	

Sides

Bistro Fries	5
Sweet Potato Fries	5
Truffled Bistro Fries (Truffle oil, Parmesan and chopped parsley)	8
Sautéed Spinach	6
Stir Fry Broccolini	7
Truffled Mac & Cheese	8

Entrées

Grilled Pork Chop	19
Served with roasted apples, scalloped potatoes and a whole grain mustard jus	

Classic Steak Frites	20
Marinated & certified Angus Hanger Steak , served with bistro fries and our homemade steak sauce	

Bistro Burger	12
8 oz. Certified Angus Organic Patty	
Served with chopped romaine and tomato slice	

Veggie Burger	10
Served with chopped romaine and tomato slice	

Build your own burger: (add 1.00 each)
Mushrooms, Caramelized Onions, Avocado, Bacon, Swiss, Cheddar or Blue Cheese

Seared Duck Breast	26
Forbidden black rice risotto, baby bok choy and a kumquat gastrique	

Roasted Free Range Chicken	20
Boneless half chicken stuffed with herbs, served with Minnesota wild rice, haricot vert, toasted almonds, roasted chicken jus	

Organic Shetland Ocean Trout	28
Asparagus, salsify, purple potatoes and basil cream	

Pan Seared Red Snapper	24
Artichoke barigoule, Israeli couscous and pistou	

Thai Style Clams & Mussels	19
Steamed in a coconut-lemongrass broth and served with Bistro Fries	

Desserts:

Chocolate bread pudding with bourbon crème Anglaise	8
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Meyer Lemon Panna Cotta with lavender cream and candied lemon	8
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Mixed Berry Cobbler with Vanilla Bean Ice Cream	8
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Wine & Beer choices on back
ask about our kid's menu!