

Starters

Three cheese fondue

Jarlsberg, gruyere, parmesan, fresh vegetables, artisan bread

12

Buffalo Carpaccio

Buffalo tenderloin, arugula, garlic caper aioli, parmesan

13

Crab Cakes

Jumbo lump crab meat, spicy remoulade, baby greens, lemon

13

Steamed mussels

Prince Edward Island mussels, Spanish chorizo, onion, garlic, cannelloni beans, white wine, parsley

13

Duck potstickers

Napa cabbage, scallions, ginger, five spice, duck, plum sauce

13

Cheese plate

Assorted artisan cheeses, apricot marmalade, pepperoncinis, prosciutto, mixed nuts, olives

13

*gluten free ^available gluten free

There will be an 18% service charge added to parties of 6 or more.

Soups and Salads

Bistro salad

Mixed greens, curry cashews, pears, grapes, bacon, white wine vinaigrette

10

Ahi tuna salad

Seared ahi tuna, napa cabbage, bell peppers, carrots, radish, miso vinaigrette, wasabi aioli, crispy noodles

12

Classic Caesar

Hearts of romaine, garlic croutons, parmesan reggiano, sun dried tomatoes

10

Spinach artichoke salad

Spinach, artichoke hearts, roasted red peppers, caramelized onions, goat cheese, pine nuts, balsamic vinaigrette

11

Add grilled chicken to any salad for an additional 3

Add grilled flank steak to any salad for an additional 4

Add sautéed shrimp to any salad for an additional 4

Daily soups

Made daily utilizing the freshest ingredients

9

French onion soup

Bread, provolone cheese, parmesan reggiano

9

Cup of soup & side salad of your choice

17

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Entrees

Bistro burger

Fresh ground all natural Angus beef, lettuce, tomato, red onion marmalade, organic white cheddar, house cut fries

16

Trout almandine

Rocky mountain trout, butter, lemon, almonds, parsley, green beans, roasted baby red potatoes

22

Organic chicken pot pie

Free range chicken, porcini mushroom, caramelized onion, roasted garlic

18

Grilled butcher steak

Butcher's favorite tender shoulder cut, garlic butter, mixed mushroom demi glaze, crispy scalloped potatoes, grilled asparagus

24

Sesame crusted Ahi tuna

Ahi tuna, soy sake beurre blanc, wasabi vinaigrette, lemon curry slaw, sticky rice, and pickled ginger

23

Grilled Elk steak

Elk steak, black berry demi, herb potato cake, sautéed kale

29

Pasta puttanesca

Tomatoes, olives, capers, garlic, onions, olive oil, basil, crush red pepper, parmesan, linguini
Add grilled chicken, grilled flank steak or sautéed shrimp

16/19/20/20

Flank steak udon noodle bowl

Grilled flank steak, udon noodles, cabbage, mushrooms, bell peppers, scallions, carrots, Asian beef broth

21

Roasted stuffed pork loin sandwich

Pork loin stuffed with apple stuffing, gravy, mash potatoes, broccoli

17

Buffalo meat ball sub

House made buffalo meat balls, marinara, provolone cheese, sweet potato fries

17

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