

# The BISTRO

## DINNER SPECIALS

### STARTERS

**Smoked Salmon Pate** – capers, cucumbers, red onion, naan bread, dill sauce \$12.00

**Fried Eggplant** – Breaded fried eggplant, kalamata olives, feta cheese crumbles, balsamic glaze \$13.00

**Strawberry Bruschetta** – Naan bread, goat cheese, balsamic glaze, pickled strawberries \$9.00

**Fried Brussel Sprouts** – bacon bleu cheese vinaigrette, radicchio, bleu cheese crumbles \$9.00

**Cherry Bomb Shrimp** – cajun cream sauce, french bread slices \$9.00

**Cheese Puff** – French brie, puff pastry, assorted crackers, honey pear compote \$12.00

**Ahi Sashimi Tuna** – cucumbers, tomato, sesame seeds, honey wine reduction \$13.00

### SALADS

Add Chicken or Shrimp \$4

Add Salmon \$6

**Bistro Salad** \$13.00

Arcadian Spring mix, grape tomato, cucumber, red onion, grilled shrimp, pickled strawberries, candied pecans, balsamic dressing

**Big Caesar Salad** \$9.00

Romaine, asiago, grape tomato, croutons, caesar dressing

**Steak and Bleu Cheese Salad** \$13.00

Arcadian Spring mix, shaved ribeye, bleu cheese, red onion, tomato, cucumber, dijon vinaigrette.

### EXTRAS

Dinner Salad \$4.00

Caesar Salad \$4.00

Fresh Vegetable \$3.00

Starch Side or cole slaw \$3.00

rice, mashed potato, Himalayan pink salt & malt vinegar french fries

Add Cheese \$1.00

provolone, swiss, bleu cheese, gouda, white cheddar, feta, goat cheese

Add Bacon \$2.00

Bread and Garlic Butter \$2.00

### SOUPS

Bistro Crab Bisque \$11.00

Signature Tomato Basil cup \$4.00

bowl \$6.00

"Spoon" Seafood Chowder cup \$4.00

bowl \$6.00

Soup du Jour cup \$4.00

bowl \$6.00

Soup Flight 3 cups with bread \$11.00

### HANDHELDS

Comes with a side of cole slaw or fries

**Steak Sandwich** \$13.00

Shaved ribeye, caramelized shallots, horseradish goat cheese, IPA mustard, grilled baguette

**Chicken Sandwich** \$13.00

Fried chicken, basil mayo, white cheddar, lettuce, tomato, onion, grilled bun

**The Bistro Burger** \$15.00

Merts meats "bistro only" blend, chipotle mayo, white cheddar, crispy onion, lettuce, tomato, grilled bun.

**Georgia Reuben** \$11.00

Turkey, provolone, coleslaw, sweet pickle relish

**BBQ Pulled Pork Sandwich** \$12.00

BBQ sauce, pulled pork, fried pickles, cole slaw, grilled baguette

**Beyond Burger** \$16.00

Vegan non GMO patty, lettuce, tomato, onion, grilled bun - you pick:

Black and Bleu – cajun, bleu cheese, provolone,

chipotle mayo Mushroom Swiss – basil mayo

# ENTREES

<b>Chicken Marsala</b>	\$23.00	<b>Filet Mignon</b>	\$37.00
Bacon, mushrooms, shallots, garlic, mashed potato and vegetable		Apple smoked bacon wrapped shrimp, bleu cheese, smoked tomato bourbon creme, mashed potato and vegetable	
<b>Venison Meatloaf</b>	\$26.00	<b>Bistro Steak</b>	\$21.00
Smoked tomato chipotle glaze, toasted cumin mushroom demi, crispy onions, mashed potato and vegetable		Sage butter, hand dipped buttermilk onion ring, mashed potato and vegetable	
<b>Black Forest Linguine</b>	\$19.00	<b>New York Strip</b>	\$25.00
Mushrooms, apple smoked bacon, shallots, green peas, dry sherry cream, feta, linguine		Green peppercorn butter, red wine mushroom demi creme, crispy onions, mashed potato and vegetable	
add chicken or shrimp	+\$4.00	<b>Rainbow Trout</b>	\$24.00
add salmon	+\$6.00	Pan seared, pickled strawberry beurre blanc, toasted almonds, crispy leeks, rice and vegetable	
<b>Vegetarian Risotto</b>	\$20.00	<b>Salmon</b>	\$24.00
Mushrooms, onions, garlic, spinach, oven roasted tomato, chickpeas, fried eggplant, goat cheese		White balsamic beurre blanc, spinach, tomato, garlic, rice and vegetable	
add chicken or shrimp	+\$4.00	<b>Shrimp and Crawfish Etouffee</b>	\$23.00
add salmon	+\$6.00	Cajun stew with rice	
<b>Half Roasted Duck</b>	\$26.00	<b>Voodoo Pasta</b>	\$20.00
Blueberry red wine demi, rice and vegetable		shrimp, peppers, onions, cajun-tarragon sherry creme, asiago, linguine	
<b>Blue Mussels</b>	\$21.00	<b>Lobster Mac and Cheese</b>	\$21.00
Steamed in bacon, white wine, cajun spice, peppers, onions, garlic, butter, garlic butter toast		Five cheese blend sauce	
		<b>Lamb Shank</b>	\$25.00
		Braised lamb, mashed potato and vegetable	

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.