



DINNER MENU

-STARTERS-

GREEK BREAD...\$5

THREE CHEESE MELTED ON TOASTED PITA
WITH TZATZIKI SAUCE

PAN SEARED CALAMARI...\$9

SEARED, TOMATO, BASIL, LEMON & DILL

CRAB & CREAM CHEESE WONTON....\$6

CRAB & CREAM CHEESE WONTON, CHILI AIOLI

CHARRED EDAMAME...\$5

CHARRED SOY BEAN WITH SALT
(SPICY OPTIONAL)

CREAM SPINACH DIP... \$6

CREAMED SPINACH DIP,
CHIPS AND TOAST POINTS

DRUNKEN MUSHROOM... \$11

BUTTON MUSHROOM, POACHED IN RED WINE,
SERVED WITH FETA CHEESE

PORK LETTUCE SPRING ROLL...\$7

GROUND PORK, GINGER, PONZU, ROMAINE &
CARROT, WRAPPED IN SPRING ROLL WRAPPER

BACON SHRIMP SPREAD...\$11

BLENDED CHEESE, CHOPPED BACON,
JALAPENO, SHRIMP & GREEN ONION
SERVED WITH TOASTED BAGUETTE

ROASTED CHICKEN WINGS...\$8

FRESH WINGS SEASONED AND BAKED IN BBQ
RANCH, THEN TOSSED IN SPICY HOUSE GLAZE.
SERVED WITH HOUSE DIPPING SAUCE

LAMB HOT ROCK \$12

MARINATED LEG OF LAMB SLICED THIN, SEARED
TABLE SIDE BY YOU ON A SIZZLING HOT ROCK
SERVED WITH MEDITERRANEAN GARNISH

-SALADS-

BISTRO...\$5

MIXED GREENS, TOMATO, MARINATED RED
ONION, WALNUT & PARMESAN
WITH TOAST POINTS

GREEK...\$6

ROMAINE, CUCUMBER, TOMATO, OLIVE,
MARINATED ONION & FETA

CAESAR...\$5

CHOPPED ROMAINE, BACON, PARMESAN,
JALAPENO CORNBREAD CROUTON,
HOUSE MADE DRESSING

SUMMER PEAR SALAD...\$7

ARUGULA WITH PEAR, MOZZARELLA,
DRIED FRUIT, PISTACHIO,
GREEN GODDESS DRESSING

ADD CHICKEN TO SALAD \$4

ADD SALMON OR SHRIMP TO SALAD \$7

GRILLED SALMON BOWL \$12

WILTED KALE, SHAVED BRUSSEL SPROUT,
CARROT, TRAIL MIX, ROASTED LEMON
VINAIGRETTE

SEARED TUNA BOWL \$12

WILTED SPINACH WITH PEARL COUSCOUS,
BLACK BEAN JALAPENO SAUTÉ, AVOCADO,
MANGO CUCUMBER RELISH

STEAK HOUSE SALAD \$14

SLICED STRIP STEAK, MIXED GREENS, RED &
YELLOW TOMATO, MARINATED ONION, BLUE
CHEESE CRUMBLE AND BALSAMIC REDUCTION

ASK ABOUT OUR LOYALTY REWARDS PROGRAM

PRIME RIB MONDAY

SLOW ROASTED PRIME RIB...\$28 -LIMITED AVAILABILITY-

SERVED WITH HOUSE SALAD, CREAM SPINACH, RED POTATO, HOUSE AU JUS

BL CHEESE BURGER \$11

OVEN GRILLED 8OZ ANGUS PATTY, MIXED CHEESE,
BACON, SEARED ONION, TOMATO, CRISP LETTUCE,
SOUP DOUGH BUN CHOICE OF
BISTRO FRIES OR FRUIT
ADD GREEN CHILI...\$.50 ADD FRIED EGG...\$1

FORK & KNIFE PATTY MELT \$11

BLACK ANGUS BURGER, BOURBON CARAMELIZED
MUSHROOM & ONION, SWISS CHEESE, SERVED
OPEN FACED ON ROASTED GARLIC AIOLI TOASTED
JALAPENO CORNBREAD
WITH BISTRO FRIES OR FRUIT
ADD GREEN CHILI...\$.50 ADD FRIED EGG...\$1

PRIME RIB SANDWICH \$14

SLOW ROASTED PRIME RIB, SHAVED AND SEARED
WITH BELL PEPPERS, ONIONS, SWISS CHEESE,
JALAPENO CORNBREAD HORSERADISH SPREAD,
HOUSE AU JUS AND OVEN BAKED FRIES

ROSEMARY LAMB PASTA \$11

GROUND LAMB, ITALIAN SAUSAGE GROUND SIRLOIN,
TOSSED WITH PENNE PASTA AND
SPICY CREAM SAUCE

FETTUCINE ALFREDO \$9

FETTUCINE NOODLE, BROCCOLI, MUSHROOM,
HOMEMADE ALFREDO SAUCE, TOASTED BAGUETTE
ADD CHICKEN TO ENTRÉE \$4
ADD SHRIMP TO ENTRÉE \$7

BLACKENED TORTELLINI \$9

CHEESE STUFFED TORTELLINI &
CAJUN CREAM SAUCE, LEMON CROWN
ADD CHICKEN TO ENTRÉE \$4
ADD SALMON OR SHRIMP TO ENTRÉE \$7

BISTRO FRIED RICE \$11

FRIED RICE, BEEF, CHICKEN OR SHRIMP,
FRIED EGG, MIXED VEGETABLE MEDLEY
COMBINATION ADD...\$4

BAJA SHRIMP TACOS \$12

BAJA SPICED SHRIMP, CORN OR FLOUR TORTILLA,
TOPPED WITH MINT MANGO CUCUMBER RELISH,
SALSA & CHIPS

SOUTHWEST TACO \$11

CORN OR FLOUR TORTILLA, BLACK BEAN, CORN,
ONION, JALAPENO, COUSCOUS, CILANTRO, LIME,
SALSA & CHIPS
ADD CHICKEN TO ENTRÉE \$4

EL POLLO LOCO \$17

OVEN ROASTED HALF CHICKEN SERVED OVER DIRTY
RICE, CHIPOTLE LIME SAUCE,
MARINATED RED & YELLOW TOMATO, TORTILLA
OVEN ROASTED 20 MINUTE COOK TIME BUT
WELL WORTH THE WAIT. CRAZY I KNOW!

PECAN SALMON \$18

PECAN CRUSTED SALMON, BLUE CHEESE RISOTTO,
GREEN BEANS, RASPBERRY DRIZZLE

GRILLED SALMON \$16

FRESH SALMON, DIRTY RICE, ROASTED BLACK BEAN
CORN RELISH, CUCUMBER MANGO RELISH

DOUBLE PORK CHOP \$18

GRILLED PORK CHOP, CREAMED SPINACH,
ASPARAGUS, HONEY BOURBON SHALLOT SAUCE

BISTRO FILET MIGNON \$28

GRILLED FILET OF BEEF,
BLUE CHEESE RISOTTO, GREEN BEAN,
CABERNET REDUCTION OR BLUE CHEESE

PAN ROASTED DUCK \$19

PAN ROASTED DUCK BREAST, BLUE CHEESE
RISOTTO, BROCCOLI STRASCINATI,
HERB DEMI GLAZE

HAND CUT BLACK ANGUS RIB-EYE \$34

GRILLED RIB-EYE, BISTRO FRIES, BOURBON
SAUTÉED MUSHROOM, ONION CONFIT WITH
BALSAMIC REDUCTION

LEMON PEPPER RAINBOW TROUT \$16

GRILLED RAINBOW TROUT, ROASTED SUMMER
VEGETABLE ORZO, ROASTED LEMON CROWN,
OVEN ROASTED LEMON VINAIGRETTE

STEAK FRITTER \$17

SLICED 6OZ STRIP STEAK, WITH OVEN BAKED FRIES,
AND THREE SIGNATURE HOUSE SAUCES
GREEN CHILI, MUSTARD, HOUSE STEAK SAUCE

CHILI LIME SCALLOPS \$21

SEARED CHILI LIME SCALLOPS, ROASTED SUMMER
VEGETABLE ORZO, SHAVED SCALLION, PONZU

BARBEQUED CHICKEN \$14

ROASTED BBQ CHICKEN, SOUTHERN CHEESE GRITS,
ROASTED CORN AND HAM, WILTED SPINACH,
HOUSE BARBEQUE GLAZE

STEAKS ARE CUT FROM THE BLACK ANGUS BREED DELIVERING CONSISTENT MARBLING FOR NOTABLY TENDER AND JUICY BEEF
ALL GROUND BEEF COMES FROM ALL NATURAL, GRASS FED BLACK ANGUS
WE NO LONGER HAVE A FRYER. OUR OVEN BAKED FRIES HAVE 35% LESS FAT

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE
CONSUMPTION OF RAW OR UNCOOKED MEAT & FISH MAY CAUSE FOOD BOURNE ILLNESS