

# INDULGE at the BISTRO

## - STARTERS -

- Ahi Tuna Nachos** ..... \$12  
crispy wontons | fresh seared ahi | lime citrus slaw  
wasabi aioli | sriracha aioli | unagi | fresh avocado
- Crab Cakes** ..... \$11  
three house made crab cakes | lemon aioli | mixed greens
- Southwestern Egg Rolls** ..... \$9  
chicken | jalapeño cilantro ranch | corn | black beans  
wonton wrapper
- Crispy Chicken Strips** ..... \$9  
seasoned fries | choice of dipping sauce
- House Guacamole** ..... \$8  
V|GF tri-color tortilla chips
- Coconut Shrimp** ..... \$10  
lemon and mango dipping sauce
- Pot Stickers** ..... \$8  
sesame ginger pork pot stickers | ponzu dipping sauce

## - SALADS -

- Cobb Salad** ..... Small \$9 | Large \$12  
GF romaine | grilled chicken | crispy bacon | chopped egg  
tomato | avocado | cheddar bleu cheese crumbles
- Bistro Caesar** ..... Small \$7 | Large \$10  
romaine | caesar dressing | parmesan crisp garlic crouton  
marinated artichoke hearts
- The Wedge** ..... Small \$7 | Large \$10  
GF crumbled bacon | bleu cheese crumbles | cherry tomato  
bleu cheese dressing | diced red onion
- Roasted Beet &  
Goat Cheese Salad** ..... Small \$7 | Large \$10  
candied pecans | mandarin oranges | mixed greens  
honey chevre dressing
- Warm Soba Noodle Salad** ..... \$10  
VG peanut dressing | crunchy peanuts | bell pepper  
scallions | carrots | purple cabbage
- Taco Salad** ..... \$12  
crispy giant flour tortilla | romaine | cheddar cheese  
black olives | tomatoes | seasoned ground beef  
side of salsa rojo and sour cream
- ADD ONS: chicken \$5 | trout \$8 | shrimp \$6**
- DRESSING: butter milk ranch | honey mustard italian  
1000 island | raspberry vinaigrette | balsamic vinaigrette  
bleu cheese | peanut dressing**

## - BURGERS -

- our burgers are ½ lb certified angus beef, except beyond meatless | comes  
with seasoned fries, cole slaw, house salad or cottage cheese | \$1 upcharge for  
sweet potato fries, onion rings, fruit | \$2 upcharge for soup | GF buns available
- Southwest Burger** ..... \$12  
½ lb burger | guacamole | pepper jack cheese | pickled  
jalapeños | lettuce | tomato | onion | brioche bun
- Old River Whiskey Burger** ..... \$12  
½ lb burger | whiskey BBQ sauce | sharp cheddar | bacon  
onion straws | lettuce | tomato | onion | brioche bun
- The Classic** ..... \$12  
½ lb burger | american cheese | applewood smoked bacon  
lettuce | tomato | onion | secret sauce | brioche bun
- Bacon Bleu Burger** ..... \$12  
½ lb burger | caramelized onion | bacon jam  
creamy bleu spread | brioche bun
- The Beyond Meatless Burger** ..... \$12  
VG|GF american cheese | lettuce | tomato  
onion | secret sauce | gluten free bun
- Mushroom Muenster Burger** ..... \$12  
½ lb burger | muenster cheese | red wine sautéed cremini  
mushrooms | garlic herb aioli | arugula | brioche bun

## - ENTRÉES -

- Red Wine Braised Short Rib** ..... \$22  
GF slow braised short rib | buttery mashed potato  
roasted baby carrots | red wine tomato stew
- Cajun Shrimp Bucatini** ..... \$20  
bell peppers | cherry tomatoes | parsley | herbed crostini  
white onion | cajun bechamel
- Wild Mushroom Pappardelle** ..... \$19  
mushroom bolognese | thyme and leek bechamel  
bacon lardons | fried sage
- Chicken Cacciatore** ..... \$17  
GF basil | bell peppers | onions | stewed tomato  
fresh herbs | wild rice
- Coq Au Vin** ..... \$18  
GF mashed potato | cippolini onions | herbs | wild mushrooms
- Breaded Baked Pork Chop** ..... \$19  
breaded and baked pork chop | buttery mashed potato  
market vegetable | mustard cream sauce
- Sweet & Sour Aubergine** ..... \$17  
VG|GF spiced and stuffed eggplant | vegetable du jour  
tahini turmeric dressing | wild rice | crispy tofu
- 6oz Grilled Petite Tenderloin** ..... \$22  
GF mushroom garlic compound butter  
buttery mashed potato | vegetable du jour

## Chefs Special

**5th to 5th Daily Special** .... \$14.99

please inquire with your server

- Garlic Butter Steel Head Trout** ..... \$19  
GF sautéed steel head trout | garlic butter caper sauce  
wild rice | market vegetable
- Baja Fish Tacos** ..... \$15  
beer battered fish | purple cabbage and mango slaw  
guacamole | radish | baja sauce
- Pesto Roasted Cauliflower** ..... \$17  
VG|GF sweet pea puree | chana masala  
wild rice | creamy raita
- Stuffed Grilled Branzino** ..... \$18  
GF charred lemons | lemon beurre blanc  
wild rice | market vegetable
- Fish 'N' Chips** ..... \$15  
battered 6oz alaskan cod | slaw | seasoned fries  
tartar sauce | lemon wedge
- Home Fried Chicken** ..... \$18  
buttery mashed potatoes | vegetable du jour | country gravy

## - PIZZA -

- Build Your Own Pizza** ..... \$11  
white or red sauce | mozzarella | choice of 2 toppings
- TOPPINGS: additional toppings \$1 each**  
peppers | onions | sausage | olives | tomatoes  
pepperoni | bacon | ham | pineapple | mushrooms
- gluten free pizza dough available

**DRINKS** ..... \$2.50  
soft drinks | lemonade | iced tea | coffee

**SIDES**  
cup of soup | ask server for soup of the day ..... \$5  
loaded baked potato ..... \$4  
side salad or seasonal fruit ..... \$4  
sweet potato fries or onion rings ..... \$4  
seasoned fries or cole slaw ..... \$3

V=Vegan | VG=Vegetarian | GF=Gluten Free

18% gratuity added for parties of 8 or more. \$2 split plate charge fee.  
Consuming raw or undercooked foods increases your risk of food borne illness. Rev 1/19.