SOUP AND SALAD

HOUSE PORTER, CHEDDAR SOUP
An instant classic from an old favorite. Seasoned with tasso ham ........... $2.25

SOUP OF THE MOMENT
Chef Warren’s daily dilemma...so many quality ingredients that imagination is the only limitation.
Ask your menu coordinator about today’s experience! .................... $2.25

BAR-B-Q CHICKEN SALAD
A chicken breast dry rubbed and smoked to perfection. Settled upon fresh mixed greens and topped with caramelized walnuts and gorgonzola cheese. House vinaigrette finishes the selection. For a vegetarian alternative, substitute a grilled portabello mushroom for the chicken ............... $5.95

SIDE-O-SLAW
Our own take on a traditional favorite – fresh cabbage, tasso ham and sweet vinegar.
Sandy and Mary’s favorite recipe! ......................... $ .85

GOURMET PIZZA

A personal sized portion on our famous Bistro pizza crust.
We are featuring the following delicious choices for this month.

BAR-B-Q CHICKEN GARDEN
Bar-B-Q chicken, tomatoes, ripe olives, red onions, bell peppers and five cheeses ............... $6.95

VEGETABLE NICOISE
Artichokes, mushrooms, tomatoes, red onions, capers, garlic and four cheeses ............... $6.95

CREATE YOUR OWN – CHOOSE FROM THESE DELECTABLE CHOICES:
Pepperoni, cappicola, onion, peppers, hearts of palm, black olives, plum tomatoes, mushrooms, artichoke hearts, capers, fontina, mozzarella, jack, cheddar, asiago, or bleu cheese ............... $6.95
ENTREES

BISTRO BURGER
Char-grilled sirloin fully dressed on a kaiser roll..........$6.95

CHILI-RUBBED CHICKEN SANDWICH
A marinated chicken breast dry rubbed with Warren's specially selected spices, served on a kaiser roll............$6.95

PERFECT PASTA
Our kitchen challenges you to find the same dish two days running.
Each day brings a celebration of a new idea. Ask about today's creation!..................$8.95

CHICAGO-STYLE BONE-IN RIBEYE
A succulent 16 oz. choice ribeye on the bone, grilled to order, served with garlic mashers and Chef Warren's prime choice of vegetable...........$16.95

DIAMOND DOUG'S HEART O' TEXAS BAR-B-Q RIBS
One-half slab of slow smoked baby back ribs with your choice of sauces: Bistro Chipotle Red (Tangy), Ancho Chili Michigan Cherry (Smokin'), or Traditional (sweet & spicy). Served with Bistro slow, red beans and, of course, a bib!..............$14.95

STUFFED PORK TENDERLOIN
Pork Tenderloin stuffed with a melange of tasso ham, jack cheese, grilled onions, mild smoked poblano peppers, served with a garlic cream sauce, garlic mashers and Chef Warren's prime choice of vegetables..........$13.95

MIXED GRILL
Double cut lamb chop, quail, and a bier sausage link grilled on our Chitwood smoker grill for your dining pleasure. All this plated with garlic mashed potatoes, Chef's vegetable and a tart fruit chutney..............$16.95

SHRIMP ON THE BARBY
Tender, skewered shrimp grilled and served with your choice of Bistro Bar-B-Q sauces. Accompanied with red beans and slaw.............$14.95

CITRUS HONEY GRILLED SALMON
A generous wild Pacific salmon filet grilled with citrus honey glaze complemented by red beans and Chef's vegetable (Bar-B-Q spice available on the Salmon)...............$12.95

BANGERS AND GARLIC MASH
Bistro bier sausage, brats and garlic mashers, chef's vegetables and a tart fruit chutney. Queen Elizabeth would be proud!.................$9.95

SHEPHARD'S PIE
A traditional Pub favorite made the Bistro way with succulent beef tenderloin, baby carrots and onions, swimming in burgundy wine and hearty sauce Espagnole, topped with garlic mashed potatoes and finished in our wood fired oven...............$10.95
SWEET ENDINGS

CHOCOLATE ANCHO CHILI PIE
A chocoholic’s heaven! Southwestern chocolate pecan pie with a touch of Ancho chili that brings out a dark, smoky chocolate flavor. Absolutely an experience not to be missed! $4.50

BISTRO RUM RAISIN BREAD PUDDING
A tantalizing house specialty. Fresh raisin chocolate bread pudding presented hot with a hard rum-raisin sauce $3.50

CREME BRULEE
A dreamy vanilla custard caramelized to a simply crisp perfection! $3.50

Brewmeister’s favorite Specialty of the House