

Starters

Bistro Truffle Fries

French fries tossed with fresh shaved parmesan cheese and white truffle oil 8.95

Roasted Brussels Sprouts

Topped with Feta cheese, bacon bits, finished with Balsamic glaze drizzle 12.95

Smoked Asian Style Baby Back Ribs

Spicy orange sweet-and-sour BBQ glaze, garnished with toasted sesame seeds 15.95

Baked Brie

Topped with a smoked fig, garlic jam inside puff pastry shell, garnished with cranberry chutney 15.95

Coconut Shrimp

Crispy fried shrimp with a Habanero Cocktail sauce 12.95

Greens & Soup

Soup du Jour *(market price)*

The Smokey Caesar

Romaine lettuce tossed with in house smoked salmon, croutons, grated parmesan cheese and a Classic Caesar dressing made with anchovies and plenty of garlic 11.95

Classic Wedge

Iceberg Lettuce, bleu cheese dressing, bleu cheese crumbs, red onion, bacon bits; topped with tomato concassé 12.50

Simple mixed field greens

Vine ripe tomatoes, sliced cucumbers & house dressing 7.95

The Bistro Salad (Entree Size)

Mixed field greens, house dressing, grilled salmon & shrimp with crispy pancetta bits; topped with tomato concassé 22.95

Chef Kevin's Weekly Specials

Starters:

Roasted Red Beets

Topped with goat cheese finished with a Balsamic glaze 15.95

Fresh North West Mussels

Prepared Dutch Style...white wine, Mir Poix and a little Herb butter 18.95

Entrees:

Boeuf Bourguignon

Beef tips braised in red wine with mushrooms 28.95

Fish Du Jour

Chef's selection ...Market price

Entrees

Country Chicken Livers

Sautéed with onions, bacon, sherry and veal demi; served with mashed potatoes 22.95

"Steak Frites" ala Maison

New Mexico New York Strip, grilled served with pommes frites, topped with herb butter 27.95

***Also available with vegetable and potato of the day*

Fresh North Pacific Salmon

Grilled, served with a Dill Beurre Blanc 32.95

Schnitzel...German Style

Lightly breaded pork cutlet, pan-seared, served with a Mushroom cream sauce 26.95

Steak Au Poivre - Black Pepper Steak

New Mexico New York Strip, encrusted with cracked black pepper, pan seared, sliced and finished with green peppercorn sauce 28.95

Fresh Salmon and Shrimp Stir Fry

Fresh salmon, large shrimp, fresh ginger, sesame oil, kale, broccoli, mushrooms, beans, carrots, cabbage and roasted almonds.

Finished with a drizzle of Balsamic glaze and Sriracha Aioli 28.95

Chicken Francaise

Chicken breast lightly battered, sautéed with lemon, capers, white wine butter sauce 26.95

Roma Pasta with Shrimp

Sautéed shrimp, Roma tomato, garlic, basil, and French Brie Cheese; tossed with linguini and Parmesan cheese 24.95

also available vegetarian style without shrimp

Horseradish Crusted New York Strip

New York Strip, grilled, finished with balsamic glaze and demi sauce 29.95

Smoked Asian Style Baby Back Ribs

Spicy orange sweet-and-sour BBQ glaze, garnished with toasted sesame seeds, pommes frites, garnished with Asian Jicama Apple Slaw 23.95

Rustique Bistro Burger (Available only Tuesday through Thursday) 16.95

1/2 Pound USDA Certified Angus Reserve Beef, served with Lettuce, Red Onions, Tomatoes and Frites; served on a Brioche Bun

Create your own Bistro Burger with any 3 of the following items:

Cheeses: Cheddar, Swiss, Bleu Cheese Meat: Apple-wood smoked Bacon

Veggies: Sautéed Mushrooms, Sautéed Onions, Spinach, Chopped N.M Hatch Green Chili

Substitutes: Sweet Frites or Truffle Frites 2.50

Fish and Chips (Available only Tuesday through Thursday)

Atlantic Market Cod in a light beer batter; with Remoulade sauce, frites and Asian Apple Jicama Slaw 22.95