

# Winter

## 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*

# Winter

## 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

*Split Plate Charge 4*