

DINNER TAPAS

“Small bites with big flavors”

HUMMUS

As only the bistro can do it!

Served with grilled pita bread, crumbled feta, & Mediterranean salsa 7.25

TORTILLA PIZZA

Pesto sauce, fresh mozzarella, crispy prosciutto & diced roma tomatoes 5.99

CALAMARES FRITOS

Served with sambal aioli 6.99

PEQUILLA RELLENOS

Spanish peppers filled with chicken, chipotle goat cheese, & basil served on greens drizzled with aged balsamic vinegar & olive oil 7.25

CRAB CAKES

Petite crab cakes with remoulade sauce paired with mango salsa & sweet potato hay 7.99

SESAME COATED AHI

Seared Ahi, served atop edamame cakes, crowned with pepper & chive confetti drizzled with miso vinaigrette 7.99

BBQ SHRIMP & GRITS

Southern style grits adorned with 3 large bacon wrapped shrimp 8.25

SPRING ROLLS

Loaded with Asian veggies served with peanut sauce & soy ginger sauce 7.25

KOBE SLIDER

4 oz. Kobe burger with choice of chipotle chèvre, gorgonzola, pepper jack, smoked provolone, or cheddar served with pickled onions & chimichurri sauce 7.99

CAJUN POPCORN

Beer batter Crayfish served with tartar sauce 8.50

THAI MUSSELS

PEL mussels in spicy sambal coconut basil sauce served with a grilled baguette for your dunking pleasure! 6.99

CRISPY CHÈVRE CHEESE BALLS

Served with marinara sauce 6.99

SOUPS AND SALADS

Carrot-ginger & soup du jour

Cup 4.50; Bowl 5.50

BLT & AVOCADO CAESAR SALAD

Romaine hearts, Parmigiano-Reggiano, sliced avocados, grape tomatoes, rosemary black pepper bacon seasoned housemade croutons, all tossed with Caesar dressing Sm. 6.50; Lg. 8.50
Add shrimp 4.50; grilled chicken 3.50; crab cakes 4.00

SPINACH SALAD

Fresh baby spinach combined with candied pecans, chèvre, bacon, & strawberries dressed with shagbark dressing 6.50

THE WEDGE

Crispy wedge of iceberg crowned with creamy gorgonzola dressing, sweet grape tomatoes, crispy bacon crumbles, & red onion slivers 6.75

STEAK & POTATO SALAD

Romaine crowned with marinated & grilled strips of flank steak, grilled asparagus, gorgonzola cheese, rosemary roasted potatoes, & sweet grape tomatoes dressed with balsamic vinaigrette 13.50

ENTREES

GRILLED MAHI MAHI

Char grilled with Southwestern style seasoning served over black bean & corn confetti salad topped with roasted tomato & epazote salsa & guacamole garnished with housemade corn tortilla chips 21

BASA MEUNIÈRE

Southeast Asian mild white fish filet, crowned with lemon butter wine sauce & toasted almonds paired with Jasmine rice & veggies du jour 22

PEPPER ENCRUSTED AHI

Served with PEL mussels in sambal coconut chili sauce, daily veggies & Jasmine rice w/green onions, lime zest & ginger 26

CHICKEN SPANAKI

A tender chicken breast stuffed with spring onions, spinach, & feta served over lemon & oregano risotto 20

ROASTED CHICKEN

Rosemary, lemon & garlic seasoned ½ chicken served with roasted potatoes, & daily veggies 18

~Some menu items are subject to availability & price changes~

PASTA PRIMAVERA

Bowtie pasta with fresh spring veggies consisting of mushrooms, yellow peppers, asparagus, sweet grape tomatoes, edamame, & baby spinach in a light tarragon cream sauce crowned with crumbled feta cheese... 17; Add chicken... 3.50, shrimp or prosciutto 4.50

STEAK & FRITES

Marinated & grilled Kobe tri tip paired with shallot, thyme - cabernet butter, crowned with crispy onion rings, truffle oil & Parmesan frites, and creamy spinach 26

BISTRO KOBE BURGER

Acquired from Joseph Decuis Farms in Roanoke, In. an 8oz. juicy Kobe burger crowned with pickled onions, rosemary black pepper bacon, lettuce, & tomato with choice of chipotle chèvre, gorgonzola, smoked provolone, or cheddar served with pommes frites 18

STUFFED PORK CHOP

Bone in brined pork chop stuffed with roasted fennel & smoked provolone paired with roasted California red grapes & Prosecco pan sauce, sweet potato fries, & veggie du jour 22

Oh Yumm! DESSERTS

(NOT ALL DESSERTS ARE AVAILABLE FOR CARRYOUT)

Our signature dessert: Sautéed Strawberries in Merlot Sauce served over Vanilla Bean Ice Cream 6.99; Chocolate Whiskey Torte w/raspberry sauce 6.99; Crème Brûlée 6.99; Cream Sherry Bundt Cake w/whipped cream & fresh berries 6.50; Chocolate Chip Bread Pudding 6.99; Dessert du Jour Mkt. price