

## Chicken Chops and Ribs

All dinners include choice of Garden Salad or cup of soup and choice of one side

### Pork Chops Single \$12.95

8oz Center cut bone-in pork chop grilled, then topped with caramelized apples or substitute Chipotle Chili Jam for \$1.25

### Barbecue Pork Ribs Half Slab \$21.95 Available Thursday, Friday and Saturday only

Our ribs are slow roasted, seasoned and then grilled to perfection with the Bistro's own Sweet and Tangy Barbecue Sauce

### Smoked Pork Chop Single \$13.95

8 oz center cut pork chop lightly smoked then grilled to perfection

### The Bistro's Chicken Classic \$14.95

One sautéed chicken breast topped with goat cheese and a sun dried tomato cream sauce, served with Bistro Parmesan risotto

### Chicken Pepperanata \$12.95

One sautéed chicken breast topped with roasted peppers and onions and melted jalapeno jack cheese

### Homestyle Chicken & Biscuits \$10.95

One Southern fried chicken breast with creamy gravy, mashed potatoes and a buttermilk biscuit

### Overstuffed Idaho Potato

#### Chicken \$11.95 Steak \$14.95

Our freshly baked one pound potato stuffed with fresh grilled vegetables, a blackened chicken breast or sirloin steak topped with a rich creamy sauce and melted cheese

## Dessert Menu

Chocolate Indulgence	\$5.49
Crème Brulle	\$4.99
New York Style Cheese Cake	\$4.99
Ice Cream	\$2.49

Vanilla Bean Butter Pecan Rainbow  
Sherbet Peppermint Chocolate

### Salad Dressings:

Creamy Horseradish, Caesar, Ranch, Light Ranch, Bleu Cheese, French, Sesame Ginger, Balsamic Vinaigrette, Oil & Vinegar, Light French, Light Raspberry Vinaigrette

Automatic 18% gratuity for parties of 8 or more

## Dinner Salads

### Garden Wedge Salad \$ 4.95

A crisp iceberg lettuce wedge topped with a blend of Colby and monteray jack cheese, tomato and red onion

### Bistro Grilled Chicken Salad \$ 9.95

Mixed Greens with a grilled chicken breast, tomato, onion, cucumber, candied walnuts, dried cherries, feta cheese and crispy wonton strips

### Blackened Chicken Caesar Salad \$10.95

Hand torn fresh romaine leaves tossed with Bistro Creamy Caesar dressing, toasted croutons, tomatoes and parmesan Cheese and a blackened chicken breast

### Black and Bleu Steak Salad \$13.45

Mixed Greens tossed in our Creamy Horseradish dressing with tomatoes, cucumbers, bacon & bleu cheese crumbles topped with a sliced grilled steak and crowned with crispy golden fried beer battered onion rings

### BLT Wedge Salad \$ 6.95

A wedge of crisp iceberg lettuce topped with tomatoes, Colby and monteray jack cheese, bacon and croutons, served with Ranch dressing

## Sandwiches

### Turkey Burger \$ 6.45

An all white meat turkey burger pan-fried and served on a toasted sandwich bun with lettuce, tomato, and red onion

### The Bistro Buffalo Chicken Sandwich \$ 6.95

Lightly breaded crispy fried chicken breast dipped in our own Buffalo Sauce, topped with bleu cheese dressing, lettuce, Tomato, and red onion served on a brioche bun

### Bistro Steak Sandwich \$10.95

Our Petite cut steak grilled with onions and mushrooms served on a sandwich bun topped with provolone cheese and Creamy Horseradish Dressing

### The Bistro Burger \$ 6.95

Six ounce hand patted beef burger charbroiled over an open flame topped with provolone cheese, onion rings, lettuce and tomato on fresh bun

### The Bistro Sea Dog \$ 9.95

An almost "foot long" beer battered cod sandwich served with lettuce, tomato, onion, American cheese, and tarter sauce served atop a New England style bun

### Pork Tenderloin Sandwich \$ 7.45

A fresh pork tenderloin lightly breaded and fried golden brown or seasoned and grilled served on a soft white bun with lettuce, tomato, and onion

THE *Bistro*  
OFF BROADWAY

# DINNER MENU

*Check out our website!*

[www.thebistrooffbroadway.com](http://www.thebistrooffbroadway.com)

## HOURS OF OPERATION

### LUNCH

Tuesday thru Friday

11:00 – 2:00

### DINNER

Tuesday-Wednesday-Thursday

4:00 - 9:00

Friday and Saturday

4:00 – 10:00

Reservations & Carry-Out Orders

**316-5000**

## Appetizers

### **Bistro Fries** **\$6.95**

Deep fried potato cubes with ranch dressing, bacon and green onion topped with a melted cheese blend

### **Beer Cheese Dip with Soft Pretzels** **\$7.95**

Soft pretzel bites served around a slightly spicy Amberbock cheese dip

### **Burschetta Bowl** **\$6.45**

Grilled sourdough bread topped with tomato, basil, red onion, fresh garlic, and feta cheese, drizzled with balsamic vinegar and olive oil

### **Calamari Fingers** **\$8.45**

Long strips of calamari that are dipped and dusted in a seasoned flour then fried golden brown, served with marinara sauce...substitute Chipotle Chili Jam for \$1.25

### **Salmon Cakes** **\$7.95**

Two hand made Salmon Cakes pan sautéed to a golden brown served with a creamy dill sauce

### **\*Mussels** **\$8.95**

Fresh Mussels steamed in a white wine and garlic butter sauce with tomatoes and grilled sourdough wedges

### **Shrimp Cocktail** **\$9.95**

Five succulent pieces of farm raised tiger shrimp served in a martini glass with leaf lettuce and cocktail sauce

## House Salads

### **Garden Side Salad** **\$3.49**

A fresh mix of iceberg lettuce and romaine topped with grape tomatoes, red onions, and a shredded cheese blend

### **Caesar Side Salad** **\$3.99 or add to entrée \$2.50**

Hand torn fresh Romaine leaves tossed with a Creamy Caesar dressing, toasted croutons, tomatoes and Parmesan Cheese

### **Iceberg Wedge Salad** **\$5.49 or add to entrée \$3.00**

A fresh wedge of Iceberg lettuce drizzled with bleu cheese dressing, candied walnuts and dried cherries

### **Spinach Salad** **\$5.49 or add to entrée \$3.00**

Fresh spinach tossed with toasted almonds, dried cherries, sliced strawberries and sliced red onions served with a poppy seed dressing

## Soup Du Jour:

Ask your server about our delicious soup of the day  
**\$3.99**

Add soup to any sandwich for \$2.49

## Steaks

*All Steak dinners include: Choice of Garden Salad or cup of soup and choice of one side*

### **Filet Medallion** **\$23.95**

A four ounce USDA choice barrel cut filet, bacon wrapped then grilled to your liking

### **\*Sirloin:** **\$14.95**

A six ounce USDA Choice Sirloin Steak seasoned and grilled to order

### **\*New York Strip** **\$26.95**

11 oz USDA Choice New York Strip Steak grilled to order

### **\*Ribeye Steak** **\$29.95**

12 oz USDA Choice Ribeye Steak grilled to order

### **Chopped Steak** **\$13.95**

8 ounce chopped steak grilled to perfection topped with sautéed mushroom, onions and provolone cheese then covered with a rich beef gravy, served with mashed potatoes

### **Grilled Prime Rib** **\$24.95**

**Available Thursday, Friday, and Saturday only**

A slow roasted USDA Choice Prime Rib then sliced and grilled to your liking, served with Au Jus

**Customize your steak with any of our Bistro Topper Options...create your steak...your way**

**\$1.00** –Peppercorn Encrusted

**\$1.50** - Bistro Butter (fresh herbs, butter and spices)

**\$2.00** -Fresh Mushrooms & Onions sautéed in our garlic butter sauce or Black and Blue

**\$2.50** –Black and Blue – blackened then topped with blue cheese crumbles

## Sides

**\$1.50** - 1# Baked Potato, Mashed Potatoes, Onion Rings, Steak Fries and Baby Bakers Green Bean Medley, Shoestring Fries (included with most entrees or ala cart for \$1.50 each)

**\$3.49 side substitute** - Sauteed Broccoli

**\$3.99 side substitute** - Fresh Vegetables (grilled or sautéed)

**\$4.99 side substitute** - Bistro Parmesan Risotto

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness". Written information available upon request*

Automatic 18% Gratuity for parties of 8 or more

## Seafood

*All Seafood dinners include: Choice of Garden Salad or cup of soup and choice of one side*

### **Ahi Tuna Steak** **\$21.95**

6 oz Yellow Fin Tuna steak, grilled to your liking, served with a lemon horseradish butter

### **Pecan Tilapia** **\$16.95**

A Spicy Cajun Seasoned Tilapia filet sautéed to perfection, drizzled with a Remoulade Sauce and topped with toasted pecans

### **Blackened Shrimp Skewers** **\$17.95**

Two skewers of blackened shrimp that is grilled to perfection.

### **Bourban Glazed Salmon** **\$17.95**

Fresh North Atlantic Canadian salmon grilled to perfection and glazed with a sweet bourbon sauce

### **Walleye Almondine** **\$21.95**

Lightly breaded Walleye fillet pan fried to a golden brown then topped with toasted almonds

## Pasta

*All Pasta dinners include: Choice of Garden Salad or cup of soup and bread*

### **Six Cheese Stuffed Ravioli** **\$14.95**

Six large round egg pasta pillows stuffed with ricotta, imported romano, parmesan, Monterey Jack, mozzarella and cheddar cheeses tossed with sun-dried tomato cream sauce

### **Smoked Sausage Tortellini** **\$15.95**

Smoked sausage sautéed with fresh vegetables in a garlic butter sauce tossed with cheese filled tortellini's

### **Prime Rib Cavatappi** **\$18.95**

A petite "S" shaped pasta tube tossed with tender slices of prime rib, bacon and mushrooms in a sundried tomato alfredo then drizzled with a zesty horseradish sauce

### **Fettuccine Primavera** **\$13.95**

Fresh vegetables sautéed in garlic oil then tossed with fettuccine pasta topped with grated parmesan cheese

### **Blackened Shrimp Fettuccine** **\$15.95**

Fettuccine tossed in a Cajun cream sauce topped with a skewer of blackened tiger shrimp