

## Chops, Ribs & Chicken

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

### Pork Chops      Single \$11.49      Double \$15.99

8oz Center cut bone-in pork chop grilled, then topped with a Chipotle-Chile jam or caramelized apples

### Amaretto Bleu      \$15.99

The Bistro's own version of Cordon Bleu... two sautéed chicken breasts topped with shaved ham and Provolone cheese covered in sweet Amaretto sauce

### Slow Roasted Barbecue Pork Ribs Half Slab \$16.49      Full Slab \$21.99

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 \$11.49      Double \$15.99

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

## Bistro Favorites

Served with choice of Garden Salad or Cup of Soup & Bread

### The Bistro's Chicken Classic      \$17.99

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

### Homestyle Chicken & Biscuits      \$13.99

Two Southern fried chicken breasts with creamy gravy, mashed potatoes and buttermilk biscuits

### Overstuffed Idaho Potato      \$11.99

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

### Chopped Steak      \$13.49

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

## Dessert Menu

Chocolate Indulgence	\$5.49
Crème Brulle	\$4.99
Rustic Fruit Tart	\$5.99
Tiramisu	\$5.99
Pie of the Day	\$3.99
New York Style Cheese Cake	\$4.99
Ice Cream	\$2.49
Vanilla Bean Butter Pecan Rainbow Sherbet Peppermint	

## Dinner Salads

### Grilled Garden Vegetable Salad      \$11.99

Broccoli, cauliflower, red, green & yellow bell peppers, onion, mushroom and carrots grilled then tossed in a Chipotle-Lemon vinaigrette served with sourdough bread

### Bistro Grilled Chicken Salad      \$10.99

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

### Caesar Salad      \$7.49

Add Shrimp \$12.99      Add Chicken \$10.49

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

### Black and Bleu Steak Salad      \$13.99

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

#### Salad Dressings:

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

## Sandwiches

All sandwiches served with chips and a pickle spear

### Chipotle Chicken Sandwich      \$5.99

A Bistro Chipotle-Lemon marinated chicken breast grilled to perfection and served on a brioche bun with lettuce tomato and red onion

### The Bistro Buffalo Chicken Sandwich      \$6.99

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

### \*Bistro Steak Sandwich      \$9.99

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

### The Bistro Burger      \$6.99

8oz hand patted natural beef burger charbroiled over an open flame topped with provolone cheese, onion rings, lettuce and tomato on fresh brioche bun

### The Bistro Sea Dog      \$8.99

An almost "foot long" beer battered cod sandwich served with lettuce, tomato, onion, American cheese, and tarter sauce served atop a cornmeal crusted hoagie bun

Automatic 18% gratuity for parties of 8 or more

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** **\$6.49**  
Deep fried potato cubes with ranch dressing, bacon and green onion topped with a melted cheese blend
- Beer Cheese Dip with Soft Pretzels** **\$7.99**  
Eight soft pretzels served around a slightly spicy Amberbock cheese dip
- Sourdough Bruschetta** **\$7.99**  
Grilled sourdough bread topped with tomato, basil, red onion, fresh garlic, and feta cheese, drizzled with balsamic vinegar and olive oil
- Calamari** **\$7.49**  
Lightly breaded and fried Calamari served with Bistro Chipotle-Chili sauce or marinara sauce
- Crab Cakes** **\$7.99**  
Two hand made Crab Cakes pan sautéed to a golden brown served with a spicy remoulade sauce
- \*Mussels** **\$8.99**  
Fresh Mussels steamed in a white wine and garlic butter sauce with tomatoes and Bistro Crostinis
- Parmesan-Artichoke Dip** **\$6.99**  
Creamy parmesan cheese sauce with spinach, garlic and Artichokes served with blue corn tortilla chips. Add crostinis for \$1.50
- Cajun Popcorn Shrimp** **\$6.99**  
6 ounces of Cajun seasoned bite size popcorn shrimp served with a horseradish cocktail sauce

## House Salads

- Garden Side Salad** **\$2.99**  
A fresh mix of iceberg lettuce and romaine topped with grape tomatoes, red onions, and a shredded cheese blend
- Caesar Side Salad** **\$3.49 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** **\$3.99 or add to entrée \$3.00**  
A fresh wedge of Iceberg lettuce drizzled with bleu cheese dressing, candied walnuts and dried cherries
- Spinach Salad** **\$3.99 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  
**\$3.49**

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

- \*Bistro Flat Iron Steak** **10oz-\$19.49** **5oz-\$13.49**  
Our Flat Iron Steak grilled to order...and topped with beer battered onion rings, served with a house garden salad and a one pound baked potato
- \*Sirloin:** **\$14.49**  
8 oz USDA Choice Sirloin Steak seasoned and grilled to order
- \*New York Strip** **\$20.99**  
11 oz USDA Choice New York Strip Steak grilled to order
- \*Ribeye Steak** **\$22.49**  
12oz USDA Choice Ribeye Steak grilled to order

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

**\$1.00** -Blackened, Peppercorn Encrusted or Bistro Butter (fresh herbs, butter and spices)

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

**\$4.50** -Grilled Shrimp: six grilled marinated shrimp

## Sides

- \$1.50** - 1# Baked Potato, Mashed Potatoes, Onion Rings, Steak Fries and Baby Bakers (included with most entrees or ala cart for \$1.50 each)
- \$3.00 side substitute** - Sauteed Broccoli
- \$3.99 side substitute** - Fresh Vegetables (grilled or sautéed)
- \$3.49 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** **\$16.99**  
6 oz Yellow Fin Tuna steak, grilled to your liking, served with a lemon horseradish butter
- Pecan Tilapia** **\$14.99**  
A Spicy Cajun Seasoned Tilapia filet sautéed to perfection, drizzled with a Remoulade Sauce and topped with toasted pecans
- Crab Cakes** **\$16.99**  
Three handmade Crab Cakes sautéed to golden brown then served with a spicy Remoulade sauce
- Shrimp – Grilled or Fried** **\$16.99**  
Twelve fresh Tiger Shrimp, fried golden brown or marinated and grilled. Fried shrimp served with horseradish cocktail sauce
- Walleye Almondine** **\$19.49**  
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** **\$14.99**  
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 Penne** **\$13.99**  
Smoked sausage, bell peppers, red onions and garlic sautéed then tossed with penne pasta in our Bistro Marinara sauce
- Cavatappi Sauté** **\$10.49**  
**Shrimp \$16.49** **Chicken \$13.49**  
A petite "S" shaped pasta tube tossed with fresh spinach our Bistro Garlic Butter sauce...served vegetarian style or choose chicken or shrimp
- Linguine Tetrzinni** **\$15.99**  
Sauteed chicken, bacon, mushrooms and peas tossed with linguine in a creamy parmesan cream sauce
- Vegetarian Lasagna** **\$12.99**  
Fresh pasta sheets nestled between layers of button mushrooms, spinach, ricotta cheese, mozzarella cheese, and our own Bistro marinara sauce