

SALADS

All Our Dressings, Soups And Breads are Made in House From Scratch Daily

Burrata Salad 12

Heirloom Tomato, Burrata Cheese, Fresh Basil, Roasted Elote, Evoo and Balsamic Vinegar

Goat Cheese and Arugula Salad 12

Orange Segments, Strawberries, Spicy Pecans and House Maple Vinaigrette

Caesar Salad 12

With Brioche Croutons, Parmesan Reggiano® and House Caesar Dressing

Wedge Salad 9

Half Head of Iceberg Lettuce, Apple Wood Smoked Bacon, Cherry Tomato, Gorgonzola with House Buttermilk Ranch Dressing

Bistro Salad 12

Wild Field Greens, Feta, Kalamata Olive, English Cucumber, Cherry Tomato, Pine Nuts with a House Lemon Vinaigrette

Kale Salad 13

Chopped Kale, Green Cabbage, Fresh Cilantro, Mint, Roasted Cashews, Grated Hard Boiled Egg, Lemon Garlic Vinaigrette

Add 6oz Grilled Salmon \$8, 6oz Chicken Breast \$4, Smoked Salmon \$7, Grilled Shrimps (5) \$8, 5oz Beef Tenderloin \$12

SANDWICHES & ITALIAN PANINIS

Served with Hand-Cut Chips
Sub French Fries
or Sweet Potato Fries \$2

Club Sandwich 14

Smoked Turkey, Cob Smoked Ham, Apple Wood Smoked Bacon, Gruyère, Cheddar, Lettuce, Tomatoes, Mayonnaise on White Bread

Smoked Atlantic Salmon Sandwich 14

Smoked Salmon (Lox), Dill Cream Cheese, Red Onions, Capers, Tomatoes On Marble Rye Bread

All Natural Grilled Chicken Salad 10

Lettuce, Tomatoes On Brioche Bread

Avocado BLT 10

The Secret is in the Sauce

Cuban Panini 13

Pulled Pork, Cob Ham, Dijonnaise, Dill Pickle Chips, Swiss Cheese on Ciabatta Bread

Grilled Chicken Brie Panini 11

Grilled Chicken Breast, Fresh Arugula, Tomatoes, Drunken Cranberry Chutney on Ciabatta Bread

Smoked Turkey Panini 11

Smoked Turkey, Gruyère Cheese, Tomatoes and Dijonnaise on a Cranberry Pecan Bread

Fresh Fruits Cup 4
Side of Any Salad 5
Mac & Cheese Gratiné 5

Sides

French Fries 4
Sweet Potato Fries 4
Waffle Fries 4

HOUSE FAV'

Avocado Toast 10

Multigrain Toasts, Mashed Hass Avocado, Feta, Roasted Red Peppers and Lime Juice. With an Arugula Salad and Lemon Vinaigrette. Add Two Eggs Any Style \$2

QUICHES

Quiche Lorraine 12

Cob Smoked Ham, Apple Wood Smoked Bacon, Swiss and Asiago with a Side of Bistro Salad

Quiche Florentine 12

Spinach, Artichokes, Cream Cheese and Asiago with a Side of Bistro Salad

Quiche Goat Cheese and Leeks 12

Goat Cheese, Sautéed Leeks and Mushrooms with a Side of Bistro Salad

SOUPS

French Onion 6/9

With Gruyère Cheese and House Made Bread / Puff Pastry

Tomato Basil

Bisque 6/8

Soup du Jour 6/8 Ask Your Server

SPECIALTY SANDWICHES

Reuben Sandwich 11

House Cured Corned Beef, Sauerkraut, Russian Dressing, Gruyère Cheese on Marble Rye Bread

Pulled Pork Sandwich 11

With Pineapple pico de gallo and BBQ Sauce

Croque-Monsieur / Madame 12

Cob Smoked Ham, Gruyère, Mornay Sauce with a side of Bistro Salad. Make It Madam (Add A Fried Egg) \$2

French Dip Sandwich 13

House Roasted Prime Rib, Burgundy Wine Onions, Gruyère, Horseradish Aioli on House Made Baguette

Beef Tenderloin Sandwich 15

Herbs Crusted Beef Tenderloin, Gruyère, Caramelized Onions, Balsamic Reduction and Tomatoes on Black Pepper Brioche Bread

Grilled Cheese Sandwich & Tomato

Basil Bisque 10

Pain De Mie (White Bread) Sandwich With Cheddar, Gruyère and Smoked Gouda

COMBO \$11

Cup of Soup +/- Or Side Salad
+/- Or 1/2 sandwich*

*All Except Croque-Monsieur (Add \$2 for Beef Tenderloin, Smoked Salmon, Reuben, French Dip & Club)

TO START

Cheese & Charcuterie Board 18

Chef's Selection of Three Artisan Cheeses and Three Cured Meats with Grapes and Fresh Berries. Served with Toasted Bread

Escargots 9

Garlic Herb Butter and Grilled Baguette

Spinach & Artichoke Dip 8

With Toasted Baguette

Warm Brie 11

Wild Mushrooms, Leeks, Toasted Brioche and Truffle Honey

Truffle Parmesan Fries 12

Jalapeño Cilantro Ranch

Steak & Bleu Flatbread 14

Beef Tenderloin, Bleu D'Auvergne, Arugula and Balsamic Reduction

Mushroom Flat Bread 12

Wild Mushrooms, Mornay Sauce, Truffle Oil, Parmesan And Baby Arugula

Trio Of Hummus 12

Baba Ganoush / Black Bean / Plain Served with Carrot, Celery and Fresh Toasted Pitas Bread

Burrata and Baba Ganoush 10

Fresh Burrata Over Eggplant Purée. Served with Fresh Toasted Pita Bread.

Ask Your Server For Vegan Options

BISTRO'S FAVORITES

Smoked Ham Crêpe 12

Cob Smoked Ham, Swiss Cheese Served With a Side of Bistro Salad

Wild Mushrooms Risotto 12

With Parmigiano-Reggiano®

Steak Frites 27

12oz Certified Angus Beef® Ribeye Steak, Peppercorn Sauce, Maître D' Butter and Pommes Frites

Bolognese Pasta 15

Linguine Pasta With Our Homemade Tomato Sauce with Ground Lamb and Beef

Fish & Chips 15

Always Fresh!! Two Hand Battered Cod Fillets with Shiner Bock® and Fried to a Golden Perfection

Fresh Moules Frites 14

Fresh PEI Mussels Served with Pommes Frites. → White Wine Sauce OR Curry Sauce (+\$1)

BOWLS

Chicken Tikka Masala Bowl 12

Chunks of Grilled Marinated Chicken (dark meat) in special Garam Masala sauce, Ancient grain, Broccoli, Cilantro & Cashews

Grilled Salmon Bowl 16

Israeli Couscous, Avocado, Roasted Cherry Tomatoes, Organic Kale with Jalapeno Ranch.

CRAFT BURGERS

SERVED WITH FRESHLY MADE BRIOCHE BUNS AND FRENCH FRIES

*

Chef's Burger 13

8oz Texas CAB® Patty, Arugula Salad, Beefsteak Tomato, Mozzarella, and Chimichurri Sauce

All American Burger 12

8oz Texas CAB® Patty, Bacon, Cheddar, Lettuce, Beefsteak Tomato, Onion

Santa Monica Burger 13

8oz Chicken Breast, Apple Wood Smoked Bacon, Pepper Jack Cheese, Lettuce, Onion, Beefsteak Tomato, with Jalapeno Ranch and Sliced Avocado

Frenchie Burger 14

8oz Texas CAB® Patty, Brie Cheese, Crispy Shallots, Mushroom Duxelle with Dijonnaise

Black Bean & Chipotle Burger 12

Black Bean, Oats and Quinoa Patty, Beefsteak Tomato, Lettuce, Provolone, Chipotle Mayo

Portabella Burger 11

Portabella Mushrooms, Chipotle Mayo, Creamy Spinach Artichoke, Lettuce, Onion and Beefsteak Tomato

SUB

----- Gluten Free Bread +\$2

----- Truffle Parmesan Fries +\$3

----- Sweet Potato Fries +\$2

----- Side Salad +\$3

----- Side of Fresh Fruit +\$3

Sweet & Crêpes

More Desserts on The Bakery Side

*

Strawberry Romanoff Crêpe 8

Nutella® Banana Crêpe 8

Crêpe Suzette 9