

THE BISTRO



NOVEMBER 8 - 17
**RESTAURANT
WEEK MENU**
\$42.24 PER PERSON

APPETIZER

CHOICE OF ONE

TOMATO BISQUE

Rich and creamy tomato

MAC AND CHEESE

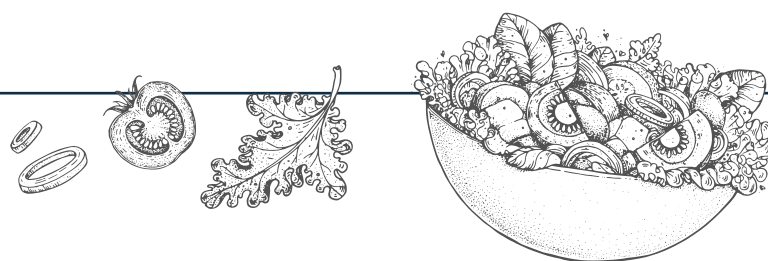
Creamy blend of cheddar and mozzarella cheese

MEATBALLS

Pecorino Romano cheese, marinara, and ricotta

CAESAR SALAD

House made Caesar dressing, Parmesan, and croutons



CRISPY GARDEN SALAD

Mixed blend of iceberg, romaine, arugula, spinach, kale, tomatoes, red onion, cucumber, radishes, carrot, black olives, and Italian dressing

BURRATA CAPRESE SALAD

Burrata, tomatoes, cherry tomato, basil, olive oil, balsamic vinegar, salt and pepper

ENTRÉE

CHOICE OF ONE

CHEESEBURGER OR BACON CHEESEBURGER

Cheese and pickles

CACCIO E PEPE

Bucatini pasta, butter sauce, and grated Pecorino-Romano cheese

CHICKEN FRANCESE

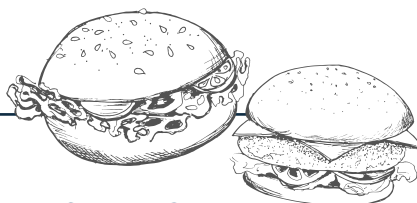
Two chicken cutlets, white wine, lemon juice, parsley, garlic, butter, potatoes, and green beans

GRILLED SALMON

6oz salmon, seasoned with lemon butter, garlic, black pepper, dill, and asparagus

SIRLOIN +10

8oz sirloin, Montreal steak seasoning, mashed potatoes, and asparagus



DESSERT

CHOICE OF ONE

NEAPOLITAN SLIDERS

Vanilla, chocolate, and strawberry ice cream filled cream puffs served with hot fudge sauce and whipped cream

APPLE CIDER FRITTERS

Pumpkin pastry cream, salted caramel sauce, and maple walnut ice cream

S'MORES DIP

Chocolate pudding, marshmallows, and Graham crackers



Please advise your server of any food allergies.