

appetizers

SOUTHWEST SPINACH QUESO melted three-cheese blend with spinach and green chiles, served with tortilla chips	9
CHICKEN SATAYS sesame-peanut glazed chicken skewers, served with choice of: apricot chipotle, sweet chile or Asian peanut sauce	10
GINGER CHIPOTLE CALAMARI breaded squid, banana peppers and scallions, tossed in ginger chipotle vinaigrette	12
PROSCIUTTO-WRAPPED ASPARAGUS asparagus spears wrapped with prosciutto, drizzled with balsamic glaze	9
COCONUT SHRIMP coconut battered, crispy jumbo shrimp, served with mango chutney	11
SEARED AHI TUNA sliced seared ahi tuna, atop a bed of crisped spinach, drizzled with lime ginger vinaigrette	11
STUFFED BUTTON MUSHROOMS button mushrooms filled with southwest spinach queso	8
PESTO FLATBREAD flatbread with sun-dried tomatoes, onion, feta, and pesto	10
+anchovies or bacon	12

soups

CHICKEN TLALPEÑO SOUP

a cup of our signature homemade chicken soup with sautéed vegetables and chipotle, topped with cheddar jack cheese and tortilla strips

5

+bowl, served with bread

8

SOUP OF THE DAY ask your server for today's selection

salads

all entrée salads served with bread

MANDARIN KALE SALAD

kale, cabbage, mandarin oranges, sliced almonds and feta cheese, with creamy mandarin vinaigrette

13

+grilled chicken

15

CAESAR SALAD

chopped romaine hearts, cherry tomatoes, pecans, shaved parmesan, and croutons, with creamy dijon caesar

12

+grilled chicken

14

RED BERRY SALAD

spring mix greens, dried cranberries, pecans, and bleu cheese, with red berry vinaigrette

12

+grilled chicken

14

ASIAN CHICKEN SALAD

spring mix greens, grilled chicken breast, tortilla strips, with Asian peanut dressing

13

bread

pecan cornbread, lemon, banana nut, zucchini, ciabatta, pita, focaccia or the muffin of the day

2.5

entrées

all entrées served with the bistro house salad and red berry vinaigrette

BEEF SHORT RIBS

red wine braised short ribs, served with sautéed vegetables and creamy rosemary polenta 26

GRILLED RIBEYE

ancho-rubbed twelve-ounce ribeye, topped with bleu cheese and tortilla strips, served with sautéed vegetables and green chile mashed potatoes 24

STEAK & PRAWNS

ancho-rubbed six-ounce tenderloin and prawns in lemon basil butter sauce, served with sautéed vegetables and a green chile cheese corn tart 29

GRILLED PORK CHOP

grilled french-cut pork chop in cilantro lime sauce, served with sautéed vegetables and a green chile corn tart 22

CILANTRO LIME DUCK

pan-seared duck breast, served with sautéed vegetables and a green chile cheese corn tart 26

CHICKEN ROULETTE

chicken breast stuffed with spinach, feta and cranberries, topped with a white grape zinfandel sauce, served with sautéed vegetables and wild rice pilaf 19

CHIPOTLE APRICOT CHICKEN

chipotle rubbed chicken breast in apricot sauce, served with sautéed vegetables and wild rice pilaf 17

entrées

all entrées served with the bistro house salad and red berry vinaigrette

ACAPULCO CHICKEN

lightly breaded chicken breast in creamy green chile sauce, served with sautéed vegetables and green chile mashed potatoes 17

PAN-SEARED SEA BASS

pan-seared sea bass in chipotle lime herb cream sauce, served with sautéed vegetables and wild rice pilaf 25

APRICOT CITRUS SALMON

grilled herbed salmon topped with citrus fruit compote, served with sautéed vegetables and wild rice pilaf 23

WASABI SESAME-CRUSTED AHI

seared rare ahi tuna topped with pickled ginger in Asian peanut sauce, served with warm seaweed salad and sticky rice 23

VEGETABLE NAPOLEON

roasted red pepper coulis with layered grilled squash, zucchini, eggplant and feta, topped with sautéed mushrooms, onions and sun-dried tomatoes, served with a green chile cheese corn tart 16

LINGUINE A LA CARBONARA

linguine pasta tossed in carbonara cream sauce, served with garlic bread, choice of bacon, grilled chicken, or sautéed vegetables 16

FETTUCCHINE ALFREDO

fettuccine pasta tossed in a creamy alfredo sauce, served with garlic bread, choice of eggplant or grilled chicken 16

+ shrimp 20