

BISTRO 210

APPETIZERS

Artichoke & Spinach Dip

Served in a pumpernickel bowl with seasoned pita wedges. \$11

Bavarian Pretzel Sticks

With spicy mustard and cheese sauce. \$9

Loaded Tots

Pulled pork, shredded cheddar jack, green onion, sour cream, bbq sauce fresh jalapeno. \$12 

Buffalo Crab Dip

Spicy dip served with flash fried wonton Chips. \$14

Blackened Chicken Quesadilla

Roasted corn and black bean salsa, cheddar jack cheese, sides of salsa and sour cream. \$11

Chicken Wings

BBQ, hot, mild or butter garlic 

Six for \$10
Twelve for \$18

Bruschetta Caprese

Garlic buttered crostini topped with marinated tomatoes, fresh basil, mozzarella. \$9

SOUPS & SALADS

French Onion Soup Au Gratin

cup \$3 bowl \$5

Soup Du Jour

cup \$3 bowl \$5

Classic Caesar

Crisp romaine lettuce, creamy Caesar dressing, crunchy croutons, and shaved Asiago cheese. \$9

Artisan Greens

Mixed greens, grape tomatoes, sliced cucumber, shredded carrot, red onion, croutons, choice of dressing. \$9 

Spinach & Strawberry Salad

Baby spinach leaves, egg, cucumber, local "miss moo" cheese crumble, red onion, croutons, blackberry vinaigrette dressing. \$9 

Peek'n Greek

Crisp romaine, avocado, egg, tomato, cucumber, red onion, olives, feta cheese, balsamic vinaigrette. \$12 

Wedge Salad

Iceberg Lettuce, pickled onion, smoked bacon, Gorgonzola bleu cheese, tomato, balsamic reduction, bleu cheese dressing. \$14

Additions

Chicken \$4 | Shrimp \$6 | Salmon \$10 | Steak \$11

Choice of Dressing

Apple Vinaigrette | French | Blackberry Vinaigrette | Ranch Caesar | Italian | Balsamic Vinaigrette

MAC BOWLS

Chicken Bacon Ranch

White cheddar cheese sauce, applewood smoked bacon, seasoned chicken breast, ranch drizzle. \$18

 Red blend or Malbec

Smoked Gouda & Seafood

Shrimp, scallops, smoky cheese sauce, cavatappi, buttered crumb topping. \$26

BISTRO 210 GRILL FIRED BURGERS

HANDHELDS

Served with house chips

Smokehouse Reuben

Beer braised brisket, sauerkraut, baby Swiss, Thousand Island dressing, marble rye. \$13

 Malbec or Beer

Bistro Club

Ham, turkey, American, Swiss, lettuce, tomato, bacon, mayonnaise, on choice of white, wheat, or rye. \$13

Cobb Wrap

Egg, avocado, tomato, chicken, onion, bacon, bleu cheese dressing served in a tomato basil tortilla. \$12

 Pinot Grigio / Rosé

Buffalo Chicken Wrap

Crispy fried chicken, lettuce, tomato, banana peppers, cheddar jack, buffalo sauce. \$12

 Pinot Noir or Beer

French Dip Panini

Thinly sliced beef with baby Swiss, Savory au jus dipping sauce. \$14

Chicken Parmesan Sandwich

Crispy chicken topped with marinara and provolone cheese then served on a Kaiser roll. \$11

Served with house chips.

New Yorker

Onion rings, buffalo sauce, cheddar, bacon. \$14

 Beer

Avocado Bacon

Applewood bacon, pepperjack, avocado, maple mustard aioli. \$14

 Beer

Drunken Chef

Mushrooms, bleu cheese, burgundy ketchup. \$14

 Malbec or Shiraz

American

Lettuce, tomato, red onion, bacon, American cheese. \$14

 Beer

Onion Rings | Fries | Sweet Fries +\$1
Substitute any burger with black bean patty or chicken.

PIZZA

Meat Lovers

Bacon, pepperoni, sausage, mozzarella, tomato sauce. \$20

Veggie

Peppers, onion, mushroom, spinach, tomato, mozzarella, Alfredo. \$18

White

Garlic aioli, ricotta, mozzarella, herbs. \$16

Build Your Own

Choose from pepperoni, bacon, sausage, peppers, onion, mushrooms, spinach, olives, tomatoes

Two toppings \$18

Additional toppings \$2

BISTRO 210

ENTRÉES

Served with salad or soup

Ask your server about our Daily Features. Entrées served from 5-10pm.

Blackened Salmon Pepperonata

Fresh cut Atlantic salmon filet, cast iron blackened topped with savory sweet three pepper relish and served with choice of two sides. \$28 

 Pinot Noir

Fish'n Chips

Fresh cod dredged in house made beer batter, then fried to a crisp golden brown and served with coleslaw and French fries. \$16

 Beer

Scallops Au Gratin

Garlic parmesan cream sauce, seasoned crumbs, and a choice of two sides. \$26

 Chardonnay

Pesto Primavera

Artichoke, olives, roasted tomato, spinach, squash, red onion, tossed in basil pesto with fresh pasta and topped with feta. \$18

 Pinot Grigio

Shrimp Florentine

Garlic crusted foccacia smothered in spinach and mushroom sauce with shrimp, roasted tomatoes and parmesan. \$20

Chicken Stir Fry

Rice pilaf, ginger teriyaki, julienne mixed vegetables, diced chicken breast. \$20

 Malbec or Pinot Grigio

Broccoli Chicken Alfredo

Freshly steamed broccoli florets, grilled chicken and silky Parmesan cheese sauce tossed with fettuccine noodles. \$18

Additions

Chicken \$4 | Shrimp \$6 | Salmon \$10 | Steak \$11

 Indicates gluten free options available: Buns, bread & crust

 Indicates "pairs well with" recommendations.
Consuming raw or undercooked meats and seafood may increase your risk of food borne illness

BISTRO 210

ENTRÉES

Served with salad or soup

Ask your server about our Daily Features. Entrées served from 5-10pm.

Tenderloin Tips

Pan seared beef tips with mushrooms and onions, served with Yukon gold mashed potatoes and vegetable of the day. \$24 

 Zinfandel

New York Strip

Center cut strip steak char broiled to order with choice of two sides. \$34 

 Cabernet Sauvignon

Cowboy Steak

Bone in ribeye topped with compound butter and served with choice of two sides. \$36 

 Red Flight

Additions: \$1.50 mushroom, onions, peppers, bleu cheese

Beverages

Coke
Diet Coke
Sprite
Ice Tea

Sides

Potato Pancakes | Macaroni & Cheese | Yukon Gold Mashed Potatoes | Rice Pilaf | Side Salad | Vegetable of the Day | Pasta | French Fries | Onion Rings | Coleslaw | Sweet Fries

Additional sides... \$2.50 each