

# BISTRO 210

## SMALL PLATES

**ARTICHOKE & SPINACH DIP** \$11  
Served in a pumpernickel bowl with seasoned pita wedges.

**BAVARIAN PRETZEL STICKS** \$9  
With spicy mustard and cheese sauce.

**BLACKENED CHICKEN QUESADILLA** \$11  
Roasted corn and black bean salsa, cheddar jack cheese, sides of salsa & sour cream.

**CHICKEN WINGS**  **GF**  
BBQ, Hot, Mild or Garlic Parmesan  
six or twelve \$10 / \$18

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

## SOUPS & SALADS

**FRENCH ONION SOUP AU GRATIN**  
Bowl - \$6 Cup - \$3.50

**CLASSIC CAESAR** \$9  
Crisp romaine lettuce, creamy Caesar dressing, crunchy croutons, and shaved Parmesan cheese.  
Add chicken -\$5


**ARTISAN GREENS** \$9  **GF**  
Mixed greens, grape tomatoes, sliced cucumber, shredded carrot, red onion, croutons, choice of dressing.  
Add Chicken -\$5

### *Choice of Dressing*


Apple Vinaigrette | Balsamic Vinaigrette  
Blackberry Vinaigrette | Caesar | French  
House Sweet Vinaigrette | Italian | Ranch  
Bleu Cheese

## GRILLED FIRED BURGERS & HAND HELDS

*Served with house chips.*

**AMERICAN BURGER** \$14  
Lettuce, tomato, red onion, bacon, American cheese.  
 Beer

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


**BUFFALO CHICKEN WRAP** \$12  
Crispy fried chicken, lettuce, tomato, banana peppers, cheddar jack, buffalo sauce.  
 Pinot Noir or Beer

Onion Rings | Fries | Sweet Potato Fries +\$2.50  
Substitute any burger with black bean patty or chicken.

## ENTREES

*Served with salad or soup*

*Ask your server about our  
Daily Features. Entries served  
from 5 - 9pm.*

**SCALLOPS AU GRATIN** \$26  
Garlic parmesan cream sauce, seasoned crumbs, and a choice of two sides.  
 Chardonnay


**VEAL MARSALA** \$26  
Breaded cutlets of tender veal sauteed with mushrooms and a rich demi glaze. Served with sweet potatoes O'Brien and vegetable of the day.

**SHRIMP FLORENTINE** \$22  
Garlic crusted foccacia smothered in spinach and mushroom sauce with shrimp, roasted tomatoes and shaved parmesan.

**BROCCOLI CHICKEN ALFREDO** \$20  
Freshly steamed broccoli florets, grilled chicken and silky parmesan cheese sauce tossed with fettuccine noodles.


### *Additions*

Chicken \$5 | Shrimp \$7 | Salmon \$11 | Steak \$11

**TENDERLOIN TIPS** \$24  **GF**  
Pan seared beef tenderloin tips with mushrooms and onions, served with Yukon Gold mashed potatoes and vegetable of the day.  
 Zinfandel



Indicates item can be prepared Gluten Free when requested  
Consuming raw or undercooked meats & seafood may increase your risk of foodborne illness.

 Pairs well with meal

## CUTS ABOVE

*Cuts Above Served 5-9*

### ANGUS RESERVE NEW YORK STRIP \$38

Hand selected from all US Midwestern farms and aged for thirty days, this cut is the top third of all choice strip steaks. Served with your choice of two sides.

### CERTIFIED ANGUS BEEF TOP SIRLOIN \$24

Selected from choice and prime graded beef, Certified Angus is selected for its superior quality of marbling. Served with your choice of two sides.

#### *Sides*

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

***Additional sides : \$4 each***

***Additions: \$1.50 each***

sauteed mushrooms/ caramelized onions/ sauteed bell peppers/ bleu cheese

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# BÎSTRO 210

Snow... it's what we're famous for and we sure do get a lot. Named after the 210 inches of average snowfall, Bistro 210 celebrates the heart, soul and nostalgia of the first 50 years at Peek'n Peak Resort. Here's to making more memories.



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