

ZAMBISTRO

DINNER MENU

SOUP OF THE DAY \$4/ \$5

DAILY TRIO OF SOUPS \$6

FRENCH ONION SOUP AU GRATIN \$6

APPETIZERS

FRIED OLIVES \$8 CRISPY GOURMET OLIVES, SPICED ALMONDS, GOLDEN RAISINS

NANA'S SPINACH BREAD \$12 FRESH BAKED BREAD STUFFED WITH CHOPPED SPINACH & PARMESAN CHEESE- SERVED WITH OLIVE OIL & ARTICHOKE DIP

ESCARGOT \$10 SIX SNAILS, GARLIC-PARSLEY BUTTER, BRIOCHE TOAST

CRISPY CALAMARI \$14 TOSSED WITH BANANA PEPPERS AND FLASH FRIED

TUNA PACKAGE \$14 PANKO CRUSTED AHI TUNA SERVED RARE WITH BING CHERRIES AND SPICY MAYO- GLUTEN FREE UPON REQUEST

CRAB CAKES \$12 CORN & SAFFRON CREAM, WILTED ARUGULA, ROASTED CORN SALSA

FLATBREADS

GRILLEDVEGETABLE FLATBREAD PIZZA \$13 PESTO CREAM, SPRING VEGETABLES, MOZARELLA, HOUSE RICOTTA- VEGAN UPON REQUEST

STEAK & ARUGULA FLATBREAD PIZZA \$15 GORGONZOLA CREAM, GRILLED SIRLOIN STEAK, OVEN ROASTED TOMATOES, MOZZERELLA, ARUGULA, BALSAMIC GLAZE

SALADS

BISTRO SALAD \$4 FIELD GREENS, TOMATOES, CROUTONS, SPUN CARROT

CAESAR SALAD \$6/ \$10 ROMAINE HEARTS, CREAMY CAESAR DRESSING, PARMESAN CRISP

STRAWBERRY SALAD \$8/ \$12 FIELD GREENS, FRESH STRAWBERRIES, BLUE CHEESE CRUMBLES, HONEY- WALNUT BRITTLE, BLUEBERRY VINAIGRETTE, BALSAMIC GLAZE-GF

GOAT CHEESE SALAD \$8/ \$12 FRISEE LETTUCE, HARD BOILED EGG, GREEN BEANS, CRISPY BACON, GOAT CHEESE CRUMBLES, FRESH HERBS, TRUFFLE VINAIGRETTE-GF

LOBSTER COBB SALAD \$10/ \$15 FIELD GREENS, FRISEE LETTUCE, TOMATOES, CUCUMBERS, EGG, AVOCADO, LOBSTER CLAW, BUTTERMILK RANCH- GF

BURGERS SERVED WITH SHOESTRING FRENCH FRIES

BLUE CHEESE BISTRO BURGER \$14 ½ POUND BURGER, CARAMELIZED ONIONS, BLUE CHEESE, BRIOCHE ROLL

BACON BRIE BURGER \$14 ½ POUND BURGER, BACON, FRENCH BRIE, SIDE OF DIJONAISE, BRIOCHE ROLL

ALL ENTREES ARE SERVED WITH A BISTRO SALAD

STEAK

HANGER STEAK FRITES \$27 8OZ HANGING TENDER, GRILLED ASPARAGUS, SIDE OF BEARNAISE, CHOICE OF SHOESTRING, SWEET POTATO OR PARMESAN FRIES- **GF**

FILET MIGNON \$34 GRILLED 8 OZ TENDERLOIN, YUKON MASHED POTATO, BURGUNDY WINE SAUCE, BROCCOLI, BLACK TRUFFLE BUTTER, CRISPY SPUN POTATO- **GF**

BLACKENED BEEF TIPS \$25 MARINATED BEEF TENDERLOIN, YUKON MASHED, CARAMELIZED ONION, BLUE CHEESE, RED WINE SAUCE – GLUTEN FREE UPON REQUEST

SEAFOOD

SEARED SALMON \$26 NORWEGIAN SALMON, GRILLED ASPARAGUS, YUKON WHIPPED POTATOES, LEMON- CAPER CREAM SAUCE, FRESH DILL, ROMA TOMATOES-**GF**

GRILLED SEAFOOD RISOTTO \$28 SHRIMP, SCALLOPS, CREAMY ITALIAN RICE, FIRE ROASTED TOMATOES, BABY SPINACH, ROMANO- **GF**

FILET OF SOLE \$24 SAUTED WHITE FISH, WILD RICE PILAF, FRENCH GREEN BEANS, LEMON THYME BROWN BUTTER SAUCE

PASTA

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

ZAMBISTRO RAGU \$18 HOUSE MADE PORK TOMATO SAUCE, ITALIAN SAUSAGE, RED PEPPER FLAKES, OVERSIZED FRESH PASTA, PARMESAN– ADD MAMA’S MEATBALLS \$5

LOBSTER PASTA \$26 LOBSTER CLAWS, ASPARAGUS, MUSHROOMS, BRANDY-LACED CREAM SAUCE, FRESH FETTUCCHINE

PESTO PRIMAVERA \$24 GRILLED SPRING VEGETABLES, BASIL PESTO CREAM, FRESH OVERSIZED PASTA, FETA CHEESE-ADD SHRIMP \$6

CHICKEN

CHICKEN CUTLET \$22 CRISPY PANKO BREADED CHICKEN BREAST, PROSCIUTTO AND FETA CRUSHED POTATOES, LEMON- HERB AIOLI, WILTED ARUGULA, SHAVED ROMANO

COMFORT

VEGETARIAN STUFFED PEPPER \$20 WILD RICE PILAF, SPRING VEGETABLES, FRESH CORN, TOMATO PUREE, GOAT CHEESE SOUR CREAM, CRISPY POTATO- VEGAN UPON REQUEST

MAC N’ CHEESE \$6/ \$14 MINI SHELLS, CHEDDAR CHEESE, TOASTED BREADCRUMBS

SPINACH & RICOTTA MAC N’ CHEESE \$7/ \$15 MINI SHELLS, SPINACH, HOUSE RICOTTA, TOASTED BREADCRUMBS, ROMANO

GF- GLUTEN FREE

SPRING 2019