

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, FRENCH BREAD

MEATBALLS & POLENTA \$12 MAMA'S MEATBALLS, SWEET TOMATO MARINARA, HOUSEMADE RICOTTA CHEESE, OLIVE OIL

CRISPY CALAMARI \$12 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

SALADS

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

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

OLD WORLD SALAD \$7/ \$12 FIELD GREENS, ROMAINE HEARTS, CHI CHI BEANS, PICKLED PEPPERS, FETA CHEESE, ITALIAN VINAIGRETTE, POLENTA CROUTONS

WARM GOAT CHEESE SALAD \$8/ \$14 FIELD GREENS, CLEMENTINE SEGMENTS, ROASTED BEETS, CRUSHED PISTACHIOS, WARM GOAT CHEESE, BLUEBERRY BALSAMIC DRESSING

THE FALL SALAD \$7/ \$12 FIELD GREENS, SUNDRIED CRANBERRIES, SLICED ALMONDS, BLUE CHEESE CRUMBLES, APPLE CHIP, STRAWBERRY VINAIGRETTE- GF

SANDWICHES

ALL SANDWICHES ARE 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

PORTOBELLO MUSHROOM \$14 GRILLED MUSHROOM, OVEN ROASTED TOMATOES, ROASTED PEPPERS, MOZZARELLA, SPINACH ARTICHOKE SPREAD – VEGAN UPON REQUEST

STEAK

STEAK & EGGS \$25 8 OZ HANGING TENDER, GRILLED YUKON POTATOES, ROASTED CORN & PEPPERS, FRIED EGG, ROASTED TOMATO HOLLENDAISE- **GF**

FILET MIGNON \$34 PAN SEARED 8 OZ BEEF TENDERLOIN, BACON & BLUE CHEESE HOMEFRIES, SPINACH SALAD, HOT BACON VINAIGRETTE, HORSERADISH AIOLI -**GF**

STEAK N' FRIES \$30 A BISTRO FAVORITE – 12OZ DELMONICO STEAK WITH CHOICE OF SHOESTRING, SWEET POTATO OR PARMESAN FRIES- **GF**

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

SEAFOOD

SALT & PEPPER SEARED SALMON \$27 NORWEGIAN SALMON, WHIPPED POTATOES, CREAMED CORN SAUCE, WILTED SPINACH, CRISPY BACON- **GF**

GRILLED SEAFOOD RISOTTO \$27 SHRIMP, SCALLOPS, CREAMY ITALIAN RICE, FIRE ROASTED TOMATOES, BABY SPINACH, ROMANO- **GF**

GRILLED TUNA PUTTANESCA \$26 OLIVE OIL BRUSHED AHI TUNA SERVED MEDIUM RARE, GRILLED YUKON POTATOES, WINTER VEGETABLE RATATOUILLE, OREGANO AIOLI- **GF**

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 FETTUCINE

VEGETARIAN GNOCCHI \$23 POTATO GNOCCHI, WINTER VEGETABLE RATATOUILLE, BABY SPINACH, ROMANO CHEESE-, VEGAN UPON REQUEST

CHICKEN

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

COMFORT

BACON WRAPPED MEATLOAF \$16 SMASHED POTATOES, GRAVY, CRISPY ONIONS

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

SPINACH & RICOTTA MAC \$7/ \$15 MINI SHELLS, SPINACH, HOUSE MADE RICOTTA, PARMESAN CHEESE, TOASTED BREADCRUMBS