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## DINNER MENU

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### *starters*

- ROASTED GARLIC ESCARGOT** 8.95  
six tender snails baked  
in burgundy wine butter
- SAUTÉED VEAL SWEETBREADS** 9.95  
with sweet peas and bacon
- LOCAL PEACHES & FIGS** 8.25  
with smoked prosciutto, Laura Chenel  
goat cheese & candied pecans
- ARTISAN CHEESE PLATE** 8.95  
with grilled bread
- P.E.I. MUSSELS** 8.95  
steamed in Lost Coast tangerine  
beer with red onions and fennel
- GRILLED WILD BOAR SAUSAGES** 9.95  
with wild huckleberry compote
- CUMIN GRILLED  
PRAWN BROCHETTES** 9.95  
with chipotle-orange sauce and  
avocado relish
- THE BISTRO'S APPETIZER TRIO**  
10.95  
warm Bellwether Farms crescenza with  
olives and heirloom tomatoes, Molinari  
toscano salami with marinated olives and  
fresh figs wrapped in smoked prosciutto  
with balsamic syrup

### *soups & salads*

- FRENCH ONION SOUP** 7.95  
with Swiss gratinee
- CHILLED CRENSHAW MELON-LIME  
SOUP** 7.50  
With avocado, jicama and micro basil
- BIDWELL STREET CAESAR  
SALAD** 4.95/7.95  
with Grana and herb croutons
- SALAD MAISON** 7.50  
Mesclun greens with Point Reyes  
blue cheese, crisp bacon and red  
wine vinaigrette
- BABY ARUGULA AND SEEDLESS  
WATERMELON SALAD** 7.25  
With English cucumbers, feta cheese and  
Chile-lime vinaigrette
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We offer a private dining room or can cater  
Functions at your home or office.

Richard Righton, Proprietor  
Wendi Mentink, CEC, Executive Chef

### *entrées*

- MUSCOVY DUCK CONFIT** 20.95  
with caramelized onion and cheddar  
potato puree, baby French green beans  
and balsamic bing cherry compote
- SAUTÉED JUMBO PRAWNS,  
SCALLOPS AND MUSSELS** 21.95  
with pearl pasta, sweet peas, Thai basil  
and spicy coconut-tomato broth
- PAN-ROASTED HALIBUT** 21.95  
with sautéed white corn and sugar snap  
peas, roasted red creamer potatoes,  
pecan pesto and lemon beurre blanc
- BOURBON-VANILLA  
GLAZED PORK CHOP** 20.95  
with soft cheesy grits, wilted Swiss  
chard and baby spinach with toasted  
pecan butter
- VEGGIE TRIO....** 15.95  
Israeli cous cous stuffed sweet onion,  
grilled summer squash with slow roasted  
heirloom cherry tomatoes and grilled  
white corn with sugar snap peas and  
basil
- GRILLED CERTIFIED ANGUS  
NEW YORK STRIP** 24.95  
with pommes frites and roasted  
garlic butter
- PAINTED HILLS ALL-NATURAL  
BACON CHEESEBURGER** 11.95  
Applewood smoked bacon, jack cheese,  
crispy Vidalia onions and smoked  
paprika aioli. Served with pommes frites  
Substitute sweet potato fries 1.00
- GRILLED CERTIFIED ANGUS BISTRO  
FILET** 20.95  
With grilled summer squash, potato  
puree, slow roasted heirloom cherry  
tomatoes with balsamic vinegar
- GRILLED YOGURT MARINATED  
CHICKEN WITH HARISSA** 16.95  
With cous cous summer squash, chick  
peas and fresh peach salsa
- ROASTED COLORADO  
LAMB SIRLOIN** 24.95  
with sautéed German butterball  
potatoes, Vidalia onions, sweet peas  
and salsa verde

### *on the side*

- mashed potatoes 4.50  
baby green beans 4.50  
pommes frites 4.50  
sweet potato fries 4.50