



Bistro 28 @ Pole Creek



Photo taken by Chris Wheeler

Bistro 28 is the 28th hole at the fabulous 27 hole Pole Creek Golf Club. We are proud to serve fresh and delicious dishes prepared with local produce when possible. Please enjoy the most spectacular view in Grand County while you relax and enjoy great food, drinks and service.

Perfect for Sharing

**Baked Brie	\$13
Topped with a jalapeño orange blossom jam and pecans served with assorted crackers and apples	
Duck, Bacon and Corn Wontons	\$12
5 crispy wontons served with a honey lime sriracha sauce	
**Spinach Artichoke Dip	\$11
Served with parmesan crostini's	
Spring Rolls	\$8
6 crispy spring rolls served with our sweet soy chili sauce	
Corkscrew Shrimp	\$11
Lightly dusted shrimp tossed in our roasted garlic buffalo sauce or Korean BBQ sauce served with carrot and celery sticks and your choice of ranch or bleu cheese dressing	
Calamari	\$13
A locals' favorite! House made salt and pepper battered rings and tentacles and fresh jalapeños served with sweet soy chili and chipotle aioli dipping sauces	
**Mussels	\$12
Served in a garlic white wine butter with garlic toast	
*Chick-Arrones	\$10
Served with chipotle crema and jalapeño avocado pesto	
Basket of Beer Battered Onion Rings	\$10
*Basket of Sweet Potato Fries	\$8
*Basket of Fries	\$6
*Chips and Salsa	\$5
Add guacamole \$4	

Burgers

Served with your choice of fries or a cup of soup.

For an additional \$2 substitute beer battered onion rings, house salad or sweet potato fries.

~**Angus Burger	\$12
**Chicken Breast	\$12
**Vegetarian Black Bean	\$12.50
**Garlic Herb Tilapia served with tartar sauce	\$13.50

Burger Toppings

Cheddar, swiss, 🌶️ spicy ghost pepper jack or bleu cheese \$1 each

Mushrooms, grilled onion, pico de gallo, or jalapeños \$1.50 each

Bacon or guacamole \$2.50 each

Tacos

Served with our house salsa and black beans

**House ground Beef	\$13
**Shredded Chicken	\$13
**Shredded Pork	\$13

All topped with lettuce, pico de gallo, shredded cheese served in two flour tortillas

**Fish	\$14
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Blackened Mahi Mahi chunks with shredded cabbage, pico de gallo, shredded cheese and chipotle aioli in two flour tortillas

Add guacamole Small \$2.50 Large \$4

Steak

~*Flat Iron Steak and Fries	\$20
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Pizzas

**Build Your Own 12" Pizza	\$13
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One topping included

Additional toppings \$2 each

Pizza Toppings:

Italian sausage, pepperoni, peppered bacon, red onion, sautéed mushrooms, artichoke hearts, kalamata olives, jalapeños and bleu cheese

* Gluten Free

** Gluten Free Available (some choices may consist of a \$2 upcharge)

~These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Entrees

All Entrees include fresh bread and cooked fresh seasonal vegetables
with a choice of our nightly potatoes or rice

*Oven Roasted Arctic Char	\$20
Topped with and Asian cucumber, red onion, jalapeño and carrot salad	
*Chilean Sea Bass	\$28
Pan seared with white wine lemon caper butter sauce	
~** 12oz NY Strip Steak	\$26
Grass Fed Beef topped with onion and jalapeño crisps	
Eggplant Parmesan	\$19
Topped with marinara, parmesan and mozzarella. A hot cheesy delight!	
*Jamaican Jerk Chicken	\$19
Half a bone in chicken smoked over peach wood, grilled and coated with a 14 spice jerk sauce	
*Braised Beef Pot Roast	\$21
Roasted in natural beef jus	
*Maple Chipotle Glazed Pork Shoulder	\$20
Slow roasted until fork tender with maple chipotle and then caramelized to a sweet smokey delight	
*Vegetable Coconut Curry	\$19
Butternut Squash Ravioli	\$19
Served in a smoked blue cheese cream sauce	

Add to any Entrée

*Peppered Bacon \$3 *Italian Sausage \$5 *Shrimp \$7 *Chicken \$5

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Soup

House made Soup of the day

Cup \$4 Bowl \$7

Salads

Salad dressing choices:

Maple Balsamic Vinaigrette, Asian, Ranch, Bleu Cheese, Italian, or Caesar

- *House Side \$6
- *Large House \$12
- Mixed green salad topped with fresh vegetables
- ** Caesar Side \$6
- **Large Caesar \$12
- Classic Caesar with romaine, croutons and shaved parmesan
- *Spinach Beet Salad- \$14
- Topped with pecans, peppered bacon, cranberries, smoked blue cheese crumbles and red onion
- *Asian Chicken \$13
- Mandarin oranges, toasted almonds, red onion and grape tomatoes served with house made asian dressing on the side
- *Taco Salad \$15
- Chopped romaine, spicy black beans, cheddar jack cheese, fresh pico de gallo, sour cream and corn chips topped with your choice of seasoned chicken, pork, fish or ground beef
- Add guacamole Small \$2.50 Large \$4

Add to any salad

*Chicken \$5 OR *Shrimp \$7

Desserts

We believe in making fresh homemade desserts daily. Ask your server about our daily dessert specials

Home Made Pies, Cakes and Desserts

\$7

A 20% gratuity may be added to parties of 6 or more

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