



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

**Smoked Fish Dip	\$12
Duck, Bacon and Corn Wontons	\$12
5 crispy wontons served with a honey lime sriracha sauce.	
**Baked Brie	\$13
Topped with a jalapeño orange blossom jam and served with apples and assorted crackers.	
Spring Rolls	\$8
6 crispy spring rolls served with our sweet soy chili sauce.	
*Boneless Buffalo Chicken	\$10
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.	
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.	
**Mussels	\$12
Served in a garlic white wine butter with garlic toast.	
Calamari	\$13
A locals' favorite! House made salt and pepper battered rings, tentacles and fresh jalapeños served with sweet soy chili and chipotle aioli dipping sauces.	
*Nachos	\$13
All natural, house made corn chips stacked with cheddar jack cheese, fresh pico de gallo and black beans served with salsa and sour cream.	
Add chicken or seasoned beef \$5	
Add guacamole Small \$2.50 Large \$4	
Basket of Beer Battered Onion Rings	\$10
*Basket of Sweet Potato Fries	\$8
*Basket of Fries	\$6
*Chips and Salsa	\$5
Add guacamole Small \$2.50 Large \$4	

* Gluten Free

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

Burgers

Served with your choice of fries, cottage cheese, chips, asian super slaw or a cup of soup.
Substitute beer battered onion rings, house salad or sweet potato fries for an additional \$2.

~**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

Fish Tacos

**Blackened Fish	\$14
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Shredded cabbage, pico de gallo, cheddar jack cheese and chipotle aioli in two flour tortillas. Served with our house salsa and black beans.

Add guacamole Small \$2.50 Large \$4

Steak

Flat Iron Steak and Fries	\$20
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Pizzas

**Build Your Own 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 an 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
Black Angus Beef topped with onion and jalapeño crisps.	
Eggplant Parmesan	\$19
Topped with marinara, parmesan and mozzarella. A hot cheesy delight!	
Chicken Cordon Bleu	\$21
Breaded and stuffed with swiss cheese and capicola.	
*Braised Beef Pot Roast	\$22
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.	
Hatch Green Chili Mac & Cheese	\$19
Delicious house made cheese sauce mixed with mouthwatering green chili's.	
Add to any Entrée	
*Peppered Bacon \$3 *Italian Sausage \$5 *Shrimp \$7 *Chicken \$5 *Steak \$7	

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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

\$13

Fresh spinach, bacon, grape tomatoes, bleu cheese crumbles, dried cranberries and grilled artichoke hearts.

*Asian Chicken

\$13

Mixed greens, 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, fish or beef.

Add guacamole Small \$2.50 Large \$4

Add to any salad

*Chicken \$5 *Shrimp \$7 *Steak \$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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