

Bistro28
POLE CREEK



APPETIZERS

FIRECRACKER SHRIMP

House made salt & pepper battered shrimp tossed in a sweet & spicy chili sauce. Served choice of ranch or bleu cheese dressing 12.50

DUCK, BACON & CORN WONTONS

Five crispy wontons served with a honey lime sriracha sauce 12.50

BAKED BRIE**

Topped with a jalapeño orange blossom jam and served with apples and assorted crackers 13.50

SPRING ROLLS

Six crispy spring rolls served with our sweet soy chili sauce 9

BONELESS CHICKEN WINGS

Tossed in our roasted garlic buffalo sauce, Smoky BBQ or Korean BBQ sauce. Served with carrot and celery sticks and choice of ranch or bleu cheese dressing 10.50

BREADED CAULIFLOWER BITES

Tossed in our roasted garlic buffalo sauce, Smoky BBQ or Korean BBQ sauce. Served with carrot and celery sticks and choice of ranch or bleu cheese dressing 10

CALAMARI

House made salt and pepper battered rings, tentacles and fresh jalapeños served with sweet soy chili and chipotle aioli dipping sauces 14

MUSSELS

Served in a garlic white wine butter with garlic toast and sweet Italian sausage 14

BASKET OF BEER BATTERED ONION RINGS 11

BASKET OF SWEET POTATO FRIES* 8.50

BASKET OF FRIES* 6.50

SOUP

HOUSEMADE SOUP OF THE DAY

Cup 4.50 Bowl 8

20% Gratuity may be added to parties of 6 or more.

SALADS

*Salad dressing choices:
Maple Balsamic Vinaigrette, Asian, Ranch,
Bleu Cheese, Italian, or Caesar*

HOUSE*

Mixed green salad topped with fresh vegetables 13

CAESAR**

Classic Caesar with romaine, croutons and shaved Parmesan 13

SPINACH*

Fresh spinach, bacon, grape tomatoes, bleu cheese crumbles, dried cranberries, cucumbers and pickled red onion 13

ASIAN CHICKEN*

Grilled chicken breast over mixed greens, mandarin oranges, toasted almonds, red onion and grape tomatoes served with house made Asian dressing on the side 15

TACO*

Chopped romaine, spicy black beans, cheddar jack cheese, fresh pico de gallo, sour cream and corn chips topped with choice of seasoned chicken, fish or beef 15
Add guacamole Small 2.50 Large 5

HOUSE SIDE* 6.50

CAESAR SIDE** 6.50

ADD TO ANY SALAD

*Chicken 5 *Shrimp 7 *Steak 8

* Gluten Free

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

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

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ENTREES

All Entrées include fresh bread and cooked fresh seasonal vegetables Choice of our nightly potatoes or rice

GRILLED SALMON*

Topped with honey lime sriracha glaze 22

6 OZ BISTRO TENDERLOIN~*

Grilled to perfection and served with Chimichurri 18.50

CHILEAN SEA BASS*

Pan seared with white wine lemon caper butter sauce 28

BRAISED BEEF POT ROAST*

An old fashioned favorite. Slow roasted until perfectly tender 21

MAPLE CHIPOTLE GLAZED PORK SHOULDER*

Slow roasted until fork tender with maple chipotle and then caramelized to a sweet smoky delight 21

* Gluten Free

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JÄGERSCHNITZEL

Breaded pork loin accompanied by a wild mushroom and bacon sauce 20

CHICKEN CORDON BLEU

Lightly breaded chicken breast stuffed with capicola and Swiss cheese 21

EGGPLANT PARMESAN

Topped with marinara, parmesan and mozzarella 19.50 A hot cheesy delight!

MUSHROOM BOURGUIGNON

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PASTA DU JOUR

Ask your server for today's selection

PIZZAS

BUILD YOUR OWN PIZZA** 14

One topping included

Substitute a 10" gluten free cauliflower crust for no additional charge

Additional toppings 2.50 each

PIZZA TOPPINGS:

Italian sausage, pepperoni, applewood bacon, red onion, sautéed mushrooms, kalamata olives, jalapeños and bleu cheese

BURGERS

Served with your choice of fries, chips, or a cup of soup. Substitute beer battered onion rings, house salad or sweet potato fries for an additional +2.00

ANGUS BURGER~** 12.50

CHICKEN BREAST** 12.50

GARLIC HERB TILAPIA** with tartar sauce 14

TOPPINGS

Cheddar, Swiss, pepper jack or bleu cheese 1.00 each

Mushrooms, grilled onion, pico de gallo, jalapeños 1.50 each

Applewood bacon or guacamole 2.50 each

TACOS

Served with our house salsa and black beans. Add guacamole Small 2.50 Large 5.00

CHICKEN or BEEF

Two flour tortillas topped with lettuce, pico de gallo, shredded cheese and choice of meat 13.50

BLACKENED FISH** 14.50

Two flour tortillas topped with shredded cabbage, pico de gallo, chipotle aioli and shredded cheese

VEGETARIAN

Breaded cauliflower, cabbage, cheddar jack cheese, pickled red onion and guacamole in two flour tortillas. 13.50

DESSERTS

Ask your server about our fresh homemade desserts 7