

Bistro28

POLE CREEK

DINNER MENU

Appetizers

Spring Rolls \$16

Crispy Spring Rolls with a side of Sweet Chili Sauce

Chile & Cheese Sidewinder Fries \$16

Sidewinder Fries with Hatch Chile Cheese Sauce, topped with House Pico de Gallo (GF)

Add Guacamole Small \$2.50/Large \$4

Boneless Chicken Bites \$16

Choice Buffalo, Smoky BBQ, or Korean BBQ. Ranch or Bleu Cheese Dipping Sauce

Chips & Salsa \$12

Corn Tortilla Chips with Red & Green Salsas (GF)

Add Guacamole Small \$2.50/Large \$4

Add Hatch Chile Cheese Sauce \$5

Burrata Bruschetta \$18

Fresh Burrata Cheese with Roasted Tomatoes & Garlic. Topped with Infused Basil Oil, Balsamic Glaze, and Pesto. Served with Toast Points (GF Available)

Salads & Soups

All Salads Available Gluten Free

Dressing Choice: Ranch, Bleu Cheese, Citrus Vinaigrette, Maple Balsamic Vinaigrette, Caesar

Spinach Salad \$17

Fresh Baby Spinach with Roasted Heirloom Tomatoes & Garlic, Radishes, and Feta Cheese

Caprese Chicken Salad \$20

Grilled Chicken over Mixed Greens with Seasoned Heirloom Tomatoes, Fresh Mozzarella, and Balsamic Glaze

Caesar Salad \$14

Romaine Lettuce, Parmesan Cheese, and House Croutons. Tossed with Creamy Caesar Dressing

House Salad \$14

Mixed Greens & Fresh vegetables, with Parmesan Cheese

Side House or Caesar Salad \$8

Homemade Soup du Jour

Cup \$6

Bowl \$9

Add Protein

to Salad, Pasta, Bourguignon

Sauteed Vegetables \$4

Bacon \$5

Italian Sausage \$6

Grilled Chicken \$9

Shrimp \$9

Steak* \$10

Burgers & Sandwiches

Fries or Potato Chips

Sweet Potato Fries, Onion Rings, Side Salad or Soup du Jour \$2.50
On a Brioche Bun. Gluten Free Bun Available \$2

\$18

Choose a Protein

Wagyu Beef Burger* (GF)

Grilled Chicken Breast (GF)

Black Bean Burger

Garlic Herb Tilapia (GF)

Includes Lettuce, Tomato, Onion, Pickle

\$1 Cheese: Cheddar, Swiss, Pepper Jack, Bleu Cheese Crumbles

\$1.50 Veggies: Mushrooms, Grilled Onions, Jalapenos

\$2.50 Guacamole

\$3 Bacon

Pasta

Served with Garlic Bread

Four Cheese Tortellini \$22

with Vodka Rosé Cream Sauce

Maine Lobster Ravioli \$33

with Lemon Beurre Blanc

Entreés

Daily Fresh Vegetables and a choice of Potatoes or Rice

Roasted Codfish* \$30

with Beet Puree, Lemon & Sea Salt

Apricot Glazed Chicken \$28

Chicken Breast with Apricot & Chile Pepper Glaze. Topped with House Kimchi (GF)

Chicken Fried Steak \$29

Served with Manchego Cream Sauce & Crispy Onion Straws

N.Y. Strip Au Poivre* \$34

Hand Cut New York Strip Steak crusted with our Four-Peppercorn Blend. Topped with Whiskey Pan Sauce (GF)

Mushroom Bourguignon \$22

Wild Mushroom & Red Wine Stew over Creamy Garlic Parmesan Polenta (GF)

Build Your Own Pizza

Gluten Free Crust Available \$2

Includes One Topping \$20

Extra Toppings \$3 Each

Pepperoni, Italian Sausage, Bacon, Onion, Jalapeno, Mushroom, Olives, Bleu Cheese

Dessert

\$10

House Made Daily. Ask Your Server for Today's Selection



Bistro 28 at Pole Creek cannot 100% guarantee our foods are completely free of peanuts, tree nuts, sesame, soy, milk/dairy, gluten/wheat, or shellfish. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

*These items may be served raw or undercooked based on your specifications--or may 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.

