

DINNER MENU

Bistro28
POLE CREEK



Appetizers

Duck, Bacon and Corn Wontons \$12.50

5 crispy wontons served with a honey lime sriracha sauce

Fried Green Tomatoes \$10.50

Served with a remoulade

Baked Brie \$13.50**

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

Spring Rolls \$9

6 crispy spring rolls served with our sweet soy chili sauce

Boneless Chicken Wings \$10.50

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

Mussels \$14**

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

Breaded Cauliflower Bites \$10

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

Fried Clam Strips \$9.50

Lightly dusted and fried. Served with jalapeño tartar sauce

Calamari \$14

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* \$13.50

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 - \$5.50 Add guacamole Small \$2.50 Large \$4

Basket of Beer Battered Onion Rings \$11

Basket of Sweet Potato Fries* \$8.50

Basket of Fries* \$6.50

Chips and Salsa* \$5.50

Add guacamole Small \$2.50 Large \$5

Burgers

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

Angus Burger **~ \$12.50

Chicken Breast \$12.50**

Garlic Herb Tilapia served with tartar sauce \$14**

Burger Toppings:

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

Mushrooms, grilled onion, Pico de Gallo or jalapeños \$1.50 each

Applewood bacon or guacamole \$2.50 each

Tacos

Blackened Fish \$14.50**

Shredded cabbage, Pico de Gallo, cheddar jack cheese and chipotle aioli in two flour tortillas
Served with our house salsa and black beans

Vegetarian Tacos \$13

Breaded cauliflower, cabbage, cheddar jack cheese, pickled red onion and guacamole in two flour tortillas Served with house salsa and black beans.

Add guacamole Small \$2.50 Large \$4

Pizzas

Build Your Own Pizza \$13.50**

One topping included; Substitute a 10" gluten free cauliflower crust for no additional charge
Additional toppings \$2.49 each

Pizza Toppings:

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

Soup

House made Soup of the day

Cup \$4.50

Bowl \$8

Salads

Salad dressing choices:

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

Add to any salad - Chicken \$5 Shrimp* \$7 Steak*~ \$8*

House Side* \$6.50

Large House* \$13

Mixed green salad topped with fresh vegetables

Caesar Side \$6.50**

Large Caesar \$13**

Classic Caesar with romaine, croutons and shaved parmesan

Spinach* \$13

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

Asian Chicken* \$15

Grilled Chicken breast over 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 \$5

Entrees

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

Grilled Swordfish* \$22.50

Served with a mango salsa

6 oz Bistro Tenderloin*~\$18.50

Grilled to perfection and served with Chimichurri

Chilean Sea Bass* \$28

Pan seared with white wine lemon caper butter sauce

8 oz Flat Iron Steak* ~ \$23

Eggplant Parmesan \$19.50

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

Grilled Chicken* \$18

Smothered with a jalapeño cream cheese

Cornmeal Crusted Swai* \$19.50

Served with a homemade jalapeño tartar sauce

Maple Chipotle Glazed Pork Shoulder* \$21

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

Pasta

Pesto Penne \$14

Delicious house made pesto sauce tossed in penne pasta

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

Home Made Pies, Cakes and Desserts \$7

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

***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