

Appetizers

Coconut Shrimp 16

Coconut Crusted Shrimp
with Firecracker Aioli

Baked Brie 16

Topped with Jalapeno & Orange Blossom Jam,
and Candied Walnuts. Served with Apple and
Assorted Crackers

Spring Rolls 14

Crispy Vegetarian Spring Rolls
with Sweet Soy & Chili Dipping Sauce

Boneless Chicken Bites 16

Tossed in Your Choice of Roasted Garlic
Buffalo, Smoky BBQ, or Korean BBQ. Served
with Carrots & Celery
Ranch or Bleu Cheese

Chips & Salsa Trio 12

Fresh Corn Tortilla Chips with Red, Green, and
Black Bean & Corn Salsas
Add Guacamole \$ 3/5

Baskets

Onion Rings 12
Sweet Potato Fries 10
French Fries 9

Salads & Soups

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

Root Vegetable 15

Mixed Greens, Spinach, Seasonal Root Vegetables,
Tomatoes, Pecans, and Mediterranean Feta Cheese

Asian Chicken 18

Grilled Chicken Breast over Mixed Greens, with
Red Onion, Tomatoes, Mandarin Oranges and
Toasted Almonds. Served with a side of House
Made Asian Vinaigrette

Caesar 14

Blend of Romaine, Arugula, and Mixed Greens
with House Made Croutons, and Shaved
Parmesan. Tossed in Classic Caesar Dressing

House Side Salad 7

Caesar Side Salad 7

Homemade Soup of the Day 5/8

Build Your Own Pizza 18

Includes one Topping

Additional Toppings 3 each

Italian Sausage, Pepperoni, Bacon, Red Onion, Sauteed
Mushrooms, Olives, Jalapenos

Sandwiches & Tacos

Choice of Fries or Cup of Soup

Onion Rings, Side Salad or Sweet Potato Fries

1/2 lb Wagyu Beef Burger* 16

Grilled Chicken Breast 16

Spicy Black Bean Veggie Burger 16

Garlic Herb Tilapia 16

Sandwich Toppings

Cheddar, Swiss, Pepper Jack or Bleu Cheese \$ 1

Mushrooms, Grilled Onion, or Jalapenos \$ 2

Smoked Bacon or Guacamole \$ 3

Blackened Fish Tacos 17

Alaskan Pollock with Shredded Cabbage, Pico de Gallo,
Cheddar Jack Cheese, and Chipotle Aioli in 2 Flour
Tortillas. Served with a side of Salsa & Black Beans

Add Guacamole \$ 3

Add a 3rd Taco \$ 4

Entrees

Includes Seasonal Vegetables and Choice of Potatoes or Rice

Pan Seared Salmon* 30

8 oz Salmon with Orange-Chili Glaze

Grilled Sirloin* 28

Hand Cut 8oz Chili Crusted Sirloin,
House Salsa Verde, and Oaxaca Cheese

Beef Shank 30

10 oz Braised Beef Shank topped with Cherry, Mint,
and Orange. Served with its own Braising Sauce

Caprese Chicken* 26

Grilled Chicken topped with Tomatoes, Mozzarella,
and Basil Pesto

Mushroom Bourguignon 18

Creamy Parmesan Polenta topped with a Hearty
Wild Mushroom Stew

Pesto Tortellini 18

Cheese Tortellini with House Made Basil Pesto

Tortellini, Bourguignon or Salad Add-Ons

Sauteed Vegetables \$ 4

Smoked Bacon \$ 4

Italian Sausage \$ 6

Grilled Chicken \$ 8

Shrimp \$ 8

Steak \$ 9*

Salmon \$ 10*

Ask Your Server about our House Made Desserts

Some menu items can be prepared gluten free--please ask your server

*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.

Bistro 28 at Pole Creek cannot 100% guarantee items are completely free of allergens.
Please alert your server of any allergies.