

Bistro 28 Full Moon Ski/Snowshoe

February 19th 2022

Appetizers

Coconut Shrimp – 13

Smoked Fish Dip – 14

Tortilla Chips with Homemade Salsa Roja and Jalapeño Pesto – 11

Vegetarian Spring Rolls – 11

Side Salads

Walnut and Fontina – 7

Caesar – 7

Entrées

Seared Icelandic Salmon – 27

Accompanied by a purple beet puree, blood orange reduction, rice and vegetables

Caprese New York Strip – 31

Topped with blistered mozzarella, baby heirloom tomatoes, fresh basil and balsamic reduction

Served with mashed potatoes and vegetables

Porcini Mushroom Chicken Fried Steak – 26

Served with a mushroom and Manchego cream, port wine reduction, mashed potatoes and vegetables

Garlic Jumbo Shrimp and Polenta – 27

Roasted in a garlic and white wine butter and served over a creamy parmesan polenta

Vegetarian Yellow Coconut Curry – 20

Mix of vegetables simmered in a savory coconut curry served with rice and Naan

Southwest Stuffed Chicken – 23

Smothered with an Enchilada Roja sauce and stuffed with bell peppers, rice and cheese

Comes with a warm tortilla and black beans

Desserts – 7.50

Key Lime Pie

Oreo Ice Cream Cake

Cinnamon Roll Bread Pudding

Mixed Berry Mousse Cup