

BISTRO NORTH

Lunch Service | Fall 2021

APPETIZERS	FRIED CALAMARI: white balsamic + shallot vinaigrette, parmesan	14
	CAPRESE: tomato, fresh basil, olive fusion's fig balsamic + lavender salt, grilled baguette [MGF]	16
	HONEY + CASHEW BRIE: sour cherry jam, cracker bread, granny smith apple	16
	BUFFALO STYLE CAULIFLOWER: affinee bleu cheese	14
	CRISPY TIGER SHRIMP: sweet + spicy jalapeño dipping sauce	16
	charred BRUSSELS SPROUTS: shishitos, almonds, honey-dijon infusion [GF] [V]	14
SOUP	CREAM OF TOMATO BASIL SOUP: Bowl or Cup	8/5
+	SOUP OF THE DAY: Bowl or Cup	8/5
BREAD	HOUSE FOCACCIA: extra virgin olive oil + aged balsamic	4
SALADS	BISTRO GARDEN: watermelon radish, cauliflower, tomato, cucumber, feta cheese, pine nut, spring mix, balsamic vinaigrette [GF]	13
	CAESAR: romaine, caesar dressing, parmesan crisp* [GF]	12
	STEAK SALAD: bibb lettuce, marinated steak, gorgonzola, avocado, heirloom cherry tomatoes, diced cucumber, sweet basil vinaigrette, crispy onion strings* [MGF]	19
	pickled BABY BEETS: candied walnut goat cheese, red quinoa, spinach, spiced butternut squash vinaigrette [GF]	13
	BUTTER LEAF: fried avocado, feta, tomato, truffled caper-lime vinaigrette [MGF]	12
	COBB SALAD: spring mix, diced grilled chicken, blue cheese crumbles, bacon, tomatoes, hard-boiled egg, choice of dressing [GF]	16
	SPINACH: spinach, mandarin orange, apple, candied walnut, dried cranberries, chevre goat cheese, strawberry-champagne vinaigrette [GF]	14
	CHINESE CHICKEN: spring mix, chicken breast, snow pea, mandarin orange, crispy wonton, green onion, red pepper, almond, soy-ginger vinaigrette [MGF]	16
	BLUE RIVER: spring mix, chicken walnut salad, blue cheese crumbles, tomato, avocado, choice of dressing [GF]	16
	add red bird farms chicken (6), four tiger shrimp (8), tofu (5) scottish salmon (3oz 6, 6oz 11), grilled flank steak (12)	

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SANDWICHES	served with choice of house chips, french fries, soup, or garden salad.	
	PO'BOY: crispy shrimp, fried pickles, goat cheese tartar, lettuce, tomato, denver crunch roll	17
	grilled SALMON BLT: scottish salmon, applewood smoked bacon, gruyere cheese, red pepper aioli, brioche bun* [MGF]	19
	CRISPY CHICKEN SANDWICH: cajun fried chicken, honey chipotle mayo, lettuce, tomato, onion, cheddar, sourdough	16
	CHICKEN WALNUT SANDWICH: chicken walnut salad, lettuce, tomato, avocado, croissant [MGF]	15
	EAGLE ROCK RANCH BURGER: blue cheese, applewood smoked bacon, pickle, lettuce, tomato, onion* [MGF]	17
	FORBIDDEN BURGER: red quinoa, lentil + forbidden rice patty, balsamic grilled zucchini, pepper + onion, jalapeno-pineapple chutney [MGF]	16
ENTREES	SHRIMP + SAUSAGE: tiger shrimp, andouille sausage, roasted red pepper pesto cream sauce, red onion, spinach, penne, parmesan [MGF]	28
	SHELLFISH CIOPPINO: sea scallop, tiger shrimp, bang's island mussels, fresh fish, israeli couscous, spicy tomato broth [MGF]	34
	pinenut-crusteD SCOTTISH SALMON, lemon butter sauce, caprese risotto, fresh basil pesto, colorado zucchini*	32
	pan-roasted 8-ounce ANGUS BEEF TENDERLOIN: citrus compound butter, red wine demi-glace, crispy asparagus, roasted garlic mashers*	52
	slow-roasted BUFFALO SHORT RIBS: cauliflower puree, shishito pepper, sweet corn spaetzle	42

[V]-VEGAN

[GF] - GLUTEN-FREE

[MGF] - GLUTEN-FREE WITH MODIFICATIONS

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY-FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.