

BISTRO 108

APPETIZERS

Crab Cakes	<i>crab mixed with shrimp rolled in panko bread crumbs with lemon basil aioli</i>	10
Onion Rings	<i>thinly sliced onion rings dredged in spicy flour and deep fried</i>	5
Catfish Beignets	<i>deep fried pecan crusted catfish beignets with spicy lemon thyme butter sauce</i>	8
Fried Ravioli	<i>deep fried parmesan crusted three cheese ravioli with marinara sauce</i>	5
Mussels	<i>mussels steamed in white garlic butter with tomato, artichoke and mushrooms</i>	10
Calamari	<i>cornmeal crusted calamari fried golden brown with house made marinara sauce</i>	8

SOUPS AND SALADS

Homemade Soup of the Day	bowl 6 cup 4	Field Green Salad	large 10 small 8
<i>Each day brings a new house made soup</i>		<i>Fresh mixed baby lettuces, sliced crisp apple, spring onion, gorgonzola cheese and spicy roasted pecans</i>	
Shrimp and Crawfish Bisque	bowl 7 cup 6	Classic Caesar Salad	large 8 small 6
<i>House specialty since 1999 rich and creamy with chunks of shrimp and crawfish</i>		<i>Crisp Romaine with creamy Caesar dressing and grated Parmesan cheese and buttery croutons</i>	
Bistro Salad	13	Crispy Fried Chicken Salad	13
<i>Grilled beef tenderloin tops off crisp Romaine lettuce, diced tomatoes, spring onion, gorgonzola cheese, Parmesan cheese and finished with crispy fried onion rings</i>		<i>Large green salad of mixed lettuces, tomatoes, olives, bacon, cheddar cheese and avocado topped with crispy fried chicken tenders</i>	
Classic Wedge Salad	10	Salad add ons:	
<i>Substantial wedge of iceberg lettuce laden with blue cheese dressing, blue cheese crumbles, crisp bacon, diced tomatoes and sliced spring onion</i>		<i>grilled chicken 4 oz</i>	3
		<i>grilled salmon 4 oz</i>	4
		<i>sautéed shrimp 4</i>	4

STEAKS

All steaks come with a garden salad or soup of the day, the Chef's Selection of Fresh Vegetables and Choice of Potato of the day, hand cut French Fries or Brown Rice

Choice Ribeye	14 oz	27	Choose <u>one</u> of our homemade Special Sauces for your steak:	How do you like it?
<i>Cut with the best flavor</i>	10 oz	20		
New York Strip	12 oz	26	<i>Garlic Rosemary Butter</i>	Rare
<i>Choice beef</i>			<i>Orange Ginger BBQ sauce</i>	Very red...cool inside
Niman Ranch Beef Tenderloin			<i>Blue Cheese Demi Glaze</i>	Medium Rare
Certified Angus	8 oz	36	<i>Sautéed Mushrooms</i>	Red warm center
<i>All natural vegetarian diet</i>				Medium
<i>Hormone free</i>				Pink Center
<i>Antibiotic free</i>				Medium Well
				Slightly Pink
				Well Done
				No pink...cooked throughout

Please notify us of any food allergies. Consuming undercooked meats, seafood & eggs may increase your risk of food borne illness. Persons with compromised immune systems should exercise caution.

HOUSE SPECIALTIES

All Specialties come with a garden salad or soup of the day, the Chef's Selection of Fresh Vegetables and Choice of Potato of the Day, hand cut French Fries or Brown Rice

Pecan Crusted Chicken 20
Skinless, boneless chicken breasts rolled in seasoned pecan flour, deep fried & topped with lemon thyme butter sauce

Mixed Grill 28
Good things from the grill...10 oz choice Rib Eye Steak, oven roasted Pork Tenderloin, jalapeno sausage with orange ginger dipping sauce and 3 fried shrimp

Schnitzel 20
Classic German style pork schnitzel rolled in seasoned bread crumbs and pan sautéed topped with sautéed mushrooms and brown gravy

Chicken Fried Pork Chops 18
Two 4 oz bone in pork chops, buttermilk battered, fried golden brown and topped with country cream gravy

Pork Tenderloin 18
Herb crusted, oven roasted Pork Tenderloin served with raspberry chipotle sauce

Oven Roasted Lamb Chops 24
Succulent New Zealand Lamb, rubbed with rosemary, olive oil and garlic, then oven roasted and served with fresh mint chimichurri sauce

POULTRY, VEGETARIAN AND PASTA

All Poultry dishes come with garden salad or soup of the day, (excluding Pasta) Chef's Selection of Fresh Vegetables and choice of Brown Rice, Potato of the Day or hand cut French Fries

Hunter Style Chicken 20
Pan grilled chicken breasts topped with sautéed tomatoes, onion, garlic, red bell peppers and mushrooms finished with a demi glaze

Chicken, Artichokes and Mushrooms 20
Pan grilled chicken breasts with sautéed mushrooms, and artichokes in a creamy white wine-Dijon sauce

Chicken Rosemary Ravioli 18
Ravioli filled with ricotta cheese, roasted chicken and rosemary tossed with basil pesto Alfredo sauce, topped with Parmesan cheese and toasted pine nuts

Pasta Primavera 16
*With tomatoes, onions, garlic, spinach, mushrooms and herbs tossed with olive oil
add chicken-3, shrimp-4, salmon-4*

FISH AND SEAFOOD

All Fish and Seafood dishes come with garden salad or soup of the day, (excluding Pasta) the Chef's Selection of Fresh Vegetables and choice of Brown Rice, Potato of the Day or hand cut French Fries

Talapia and shrimp 24
Pan grilled Talapia filet and pan sautéed shrimp topped with a fresh lemon gingersauce

Fried Catfish and Shrimp 20
8 oz Louisiana farm raised Catfish filet and 5 large Texas Gulf Shrimp fried to a golden brown served with house made jalapeno tarter sauce and red cocktail sauce

Scampi 20
Large Texas Gulf Shrimp sautéed in lemon garlic butter with mushrooms, artichokes, and tomatoes tossed with Fettuccine and topped with Parmesan cheese

Salmon 20
Farm raised Salmon filet oven roasted and topped with tomato Provencal sauce of tomatoes, garlic, basil, extra virgin olive oil and balsamic vinegar

Fried Gulf Shrimp 6 for 14 10 for 18
Large Texas Gulf Shrimp lightly coated with seasoned corn meal and deep fried golden brown served with house made jalapeno tarter sauce and red cocktail sauce

Lemon Garlic Shrimp 20
Large Texas Gulf Shrimp baked with lots of garlic, parsley, butter and red pepper flakes...you'll want extra bread to soak up the wonderful buttery sauce!

Gift Certificates Available

Please allow us to add a 17% gratuity to parties of 5 or more

Split Protein on separate plate with 2 sides is an additional \$7.....Extra Plate is no extra charge