

## Starters

### Shrimp & Crawfish Bisque

Cup 4.50 | Bowl 6.35

### Today's Homemade Soup

Cup 3.60 | Bowl 5.10

### Onion Rings

Thinly sliced, seasoned, buttermilk battered onion rings, fried to a golden brown 4.25

### Fried Shrooms

Fried Portobella Mushrooms served with Ranch Dressing 5.00

### Fried Ravioli

Crispy fried three cheese ravioli sprinkled with Parmesan cheese served with marinara sauce 5.00

## Drinks

Coffee 1.75

Soda 1.75

Tea 1.75

Milk 2.25

Hot Tea 2.25

Juice 2.25

Peligrino 2.50

## Salad Dressings

- Ranch
- Gorgonzola Blue Cheese
- Lemon Ginger Vinaigrette
- Feta Vinaigrette
- Roasted Garlic Vinaigrette
- Raspberry Vinaigrette
- Oil & Vinegar

## Sides

- Garden Salad 3.00
- Today's Vegetable 3.00
- Fresh Fruit 3.00
- Tomato Slices 3.00
- Oven Roasted New Potatoes 3.00
- Hand cut Fries 3.00

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\*Food items are cooked to order.

\*Consuming undercooked meats, seafood & eggs may increase your risk of food borne illness.

## Salads

### Caesar Salad

Crisp Romaine lettuce tossed with grated Parmesan cheese, classic Caesar dressing & crunchy, buttery French bread croutons.

Small 4.00 | Large 6.00

Add Grilled Chicken 3.00 | Add Grilled Shrimp or Salmon 4.00

### Field Greens Salad

Baby field greens with sliced crisp Granny Smith apples, crumbled Gorgonzola blue cheese, sliced spring onion, sweet & spicy roasted pecans. Small 4.95 | Large 6.75

Add Grilled Chicken 3.00 | Add Grilled Shrimp or Salmon 4.00

### Spinach Salad

Fresh baby spinach leaves layered with sliced button mushrooms, sweet grape tomatoes, crisp crumbled bacon, boiled egg slices and grated Parmesan cheese.

Small 4.95 | Large 6.75

Add Grilled Chicken 3.00 | Add Grilled Shrimp or Salmon 4.00

### Classic Wedge Salad

A wedge of ice berg lettuce with mild Gorgonzola blue cheese dressing, fresh diced tomatoes, sliced spring onion and topped with crumbled crisp bacon 7.50

Add Grilled Chicken 3.00 | Add Grilled Shrimp or Salmon 4.00

### Bistro Salad...a favorite

Crisp Romaine lettuce tossed with diced red tomatoes, crumbled Gorgonzola blue cheese, grated Parmesan cheese, topped with grilled sirloin steak and a pile of our spicy fried onion rings. 9.00

### Mike's Favorite Salad

A bed of mixed baby lettuces with fresh fruit, sliced avocado and black olives, grated cheddar cheese and topped with slices of grilled chicken breast. 9.00

### Southwest Beef Fajita Salad

We start with a bed of fresh mixed lettuces and then we add spicy black bean-corn salsa, slices of grilled beef fajita, cheddar cheese, avocado and finish with crisp tortilla strips. 9.00

## Sandwiches

All sandwiches are served with your choice of one side

### Portobello Mushroom

We grill a large portobello mushroom, saute spinach, tomato and red onion, then stack all of that on a toasted Shiela Partin sourdough bun dressed with basil pesto mayo and grated Parmesan cheese...it is deliciously messy! 8.05

### BLT Delish...a Bistro favorite

Start with four slices of crisp bacon and top that with 2 large grilled shrimp, crisp lettuce, sliced tomato, avocado and sweet & spicy horseradish mustard and we serve it all on a toasted Shiela Partin sourdough bun 8.95

### Fried Chicken Breast

A deep fried buttermilk battered, chicken breast on a toasted Sheila Partin sourdough bun with crisp lettuce, sliced tomato and mayonnaise..yum! 7.95

### Chicken Club

Good things on a toasted Shiela Partin sourdough bun...first, grilled chicken breast then sliced Swiss cheese, crisp bacon and avocado with lettuce, tomato and mayonnaise 8.95

### Grilled Chicken

Grilled chicken breast with crisp lettuce, sliced tomato and mayonnaise on a toasted Shiela Partin sourdough bun 7.95

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For the comfort of all our guests please turn your cell phone to vibrate.

Please notify us of any food allergies.

No Separate Checks for groups of more than 6.

If you would like to share your meal with a friend we will provide an extra plate at no charge.

There is a \$2.00 charge for each plate split in the kitchen.

## Wraps

Wraps come with your choice of one side

### Beef Fajita Wrap

Slices of tender grilled beef fajita wrapped with avocado, crisp lettuce, diced tomato, shredded cheddar cheese & sour cream in a 12 inch flour tortilla 8.05

### Fried Catfish Wrap

In a 12 inch flour tortilla we wrap crispy fried catfish with sliced avocado, crisp lettuce, diced tomato & jalapeño tartar sauce 8.05

### Grilled Catfish Wrap

Grilled catfish filet in a warm 12 inch flour tortilla with sliced avocado, lettuce, tomato & our housemade lemon ginger vinaigrette 8.05

### Chicken Club Wrap

Grilled chicken breast, crisp bacon, swiss cheese, tomato, lettuce & avocado with ranch dressing rolled in a soft flour tortilla 8.95

### Chicken Caesar Wrap

Grilled chicken with crisp Romaine lettuce, diced tomato, Parmesan cheese dressed with chipotle caesar dressing and crisp tortilla strips in a 12 inch flour tortilla 8.05

## Burgers

All burgers are served with your choice of one side

### Bistro Burger

Ground chuck 8 oz. patty on a toasted sourdough bun with crisp lettuce, tomatoes, onions, mayo and mustard 6.75

### Bistro Cheeseburger

Ground chuck 8 oz. patty with cheddar cheese, crisp lettuce, tomato, onions, mayo & mustard on a toasted sourdough bun 7.25

### Bistro Bacon Cheeseburger

Ground chuck 8 oz. patty topped with cheddar cheese and crisp bacon on a toasted sourdough bun with lettuce, tomatoes, onions, mayo and mustard 8.25

### Bistro Swiss Mushroom Burger

Ground chuck 8 oz. patty topped with Swiss cheese and sauteed mushrooms on a toasted sourdough bun with lettuce, tomatoes, onions, mayo and mustard 8.25

### Make a better burger:

bacon 2 pcs	1.50	pickled jalapeno	.50
avocado	1.00	cheddar cheese	1.00
mushrooms	.50	grilled onions	.50

## Main Courses

Main Courses are served with your choice of two sides

## Beef

### Chicken Fried Steak

Choice beef round cutlet seasoned with our Bistro seasoning, buttermilk battered, deep fried golden brown and served with cream gravy 9.05 | Small Order 7.95

### 10 oz Rib Eye Steak\*

Choice 10 oz. rib eye steak, seasoned with Bistro seasoning, grilled to your liking and topped with rosemary garlic butter 12.00

## Chicken

### Grilled Chicken

Two grilled chicken breasts in a white wine sauce with sautéed onions, mushrooms, tomatoes and herb de' Provence 9.10 | Small Order 7.95

### Fried Chicken Breast

Two buttermilk battered chicken breasts, deep fried to a golden brown and served with cream gravy 9.10 | Small Order 7.95

## Seafood

### Fried Catfish

Farm raised 8 oz. Louisiana catfish filet rolled in seasoned corn meal, deep fried and served with either tarter sauce, jalapeño tarter sauce or red sauce 9.05.....we serve only Louisiana farm raised catfish.

### Grilled Catfish

Farm raised 8 oz. Louisiana catfish filet grilled and served with either tarter sauce, jalapeño tarter sauce or red sauce 9.05

### Blackened Catfish

Farm raised 8 oz. Louisiana catfish filet dusted with blacken seasoning, pan grilled and served with either tarter sauce, jalapeño tarter sauce or red sauce 9.05

### Tilapia

Farm raised 8 oz. Tilapia filet, pan grilled and topped with citrus butter sauce 9.05

### Salmon

Farm raised 8 oz Salmon filet, grilled medium well and topped with shrimp and crawfish sauce 9.75

### Fried Shrimp

Large 16/20 Texas Gulf shrimp rolled in seasoned cornmeal & deep fried a tender golden brown, served with your choice of tartar sauce, jalapeno tartar sauce or red sauce – 4 shrimp 8.95 | 6 shrimp 10.95

## Pasta

Pasta served with your choice of one side

### Southwest Beef Fajita Pasta

Fettuccine pasta tossed with slices of grilled beef fajita, black bean corn salsa and basil pesto topped with Parmesan cheese 7.95

### Fettuccine Alfredo

Fettuccine pasta tossed with a rich and creamy traditional Alfredo sauce topped with Parmesan cheese 7.95  
Add Grilled Chicken 3.00 | Add Grilled Shrimp or Salmon 4.00

### Pasta Margherita

Fettuccine pasta tossed with sauteed fresh tomatoes, garlic and basil, topped with Parmesan cheese 7.25  
Add Grilled Chicken 3.00 | Add Grilled Shrimp or Salmon 4.00

### Cheese Ravioli

Three cheese ravioli tossed with sauteed garlic, mushrooms and housemade marinara, topped with Parmesan cheese 7.25  
Add Grilled Chicken 3.00 | Add Grilled Shrimp or Salmon 4.00

### Pasta American

Fettuccine pasta tossed with sauteed mushrooms, tomatoes, onions and topped with Parmesan cheese 7.25  
Add Grilled Chicken 3.00 | Add Grilled Shrimp or Salmon 4.00

## Kid's Menu

### Steak Tenders

Chicken fried steak tenders with homefries and gravy 4.00

### Chicken Fingers

Fried chicken tenders with homefries and gravy 4.00

### Pasta

Pasta with Marinara Sauce & fresh fruit 4.00

### Grilled Cheese

Toasted bread with cheddar cheese and homefries 4.00

## Desserts

Ask your wait staff about our delicious desserts.

## Substitutions & Additions:

Small Caesar for House Salad 1.00

Cup of Bisque for Soup de jour 1.50

Extra Dressing .50

Extra Sauces 1.00

Extra Cheese 1.00

Other changes to the menu will result in additional charges.

## How do you like your steak

Rare - cold red center

Medium Rare - cool red center

Medium - warm red center

Medium Well - warm pink center

Well - cooked throughout

Please allow extra time to cook your steak well done.

# Bistro 108

108 S. Main Street

La Grange, Texas 78945

979-968-9108

Email: [info@bistro108.com](mailto:info@bistro108.com)

Website: [www.bistro108.com](http://www.bistro108.com)

## Hours

Lunch: Tuesday - Saturday 11 am–2 pm

Dinner: Tuesday - Saturday 5 pm–9 pm

(Early Bird Specials 5 pm–6 pm)

Sunday Brunch: 10 am–2 pm

Orders To Go Call:

979-968-9108

or

For Catering

Email: [info@bistro108.com](mailto:info@bistro108.com)

Join our Newsletter Group:

Go to [www.bistro108.com](http://www.bistro108.com)

Click on the Newsletter link and Join the Group

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## Things we're happy to do for you!

- Accept reservations for lunch, brunch and dinner.
- Prepare everything on our Lunch, Dinner or Brunch Menus for Take Out – Just call it in.
- Provide the Bistro's inside dining room for small parties Tuesday & Wednesday evenings.
- Weather permitting—provide a lovely garden patio for small parties, anytime.
- Pack up our knives and cutting boards and travel to your gourmet kitchen to teach cooking classes for you and your friends.
- Display Texas artists' work.
- Accept Visa, American Express, Master Card and Discover.
- Welcome local personal checks with proper I.D.
- Support local charities through donation programs.
- Stock a selection of fine wines for you to purchase and enjoy at home.
- Join Mike's Wine Club and purchase your favorite wine by the case at "to good to be true" prices.
- Issue Gift Certificates in any denomination, ask the manager for details.
- Add 17% gratuity to all groups of 5 or more and 20% gratuity to all parties of 10 or more. If your service was outstanding, please feel free to include more.
- Provide, at no charge, an extra plate so that you may share your meal with a friend.
- Provide a totally smoke free dining room and outdoor patio for your pleasure.

The Bistro is a small space therefore we are not able to seat parties of more than 8 guests at the same table.