

We Believe...Healthy food is the Essence of Good Living and Warm Company is the Pulse of Blessed Hearts and Wine is the Flavor of the Soul; Together it is a Celebration of Life.



We use the Freshest Ingredients and Free Range Poultry when Available. We do not use Preservatives or Artificial Flavorings. All food Prepared Daily at The Bistro.

Saturday, January 23rd, 2010

Australia Day

Help The Bistro Celebrate Australia Day with Aussie Wine, Food & Paraphernalia

Starter
Prawns on the Barbie 10

Entree
King Crab w/ Drawn Butter 32

Dessert
Pavlova w/ Fresh Fruit & Whipped Cream 7

Valentines Special

\$60 per person exclusive of tax, tip & beverage
4 Course Menu. No regular menu.

Sunday 14th, February 2010

Appetizers

Bruschetta Rosso . Roasted Cherry Tomatoes, Chevre, Pomegranite Reduction

or

Peruvian Ceviche . Shaved Fennel Crostini

or

Pollo Phyllo Purse . Star Anise, Sweet Chili Sauce

Starters

Soup du Jour . French Onion, Gruyere Crostini

or

Classic Caesar . Hearts of Romaine, Traditional Caesar Dressing, White Anchovies, Croutons and Shaved Pecorino

or

Salade de Fico . Field Greens, Shaved Red Onion, Almonds, Chevre, Balsamic Fig Dressing, Pancetta Crisps

Entrees

Ravioli Funghi . Mushroom Ravioli, Alfredo Sauce, Asparagus Tips

or

Sea Bass . Honey Soy Reduction, Chive, Red Pepper Brunoise

or

Filet Mignon of Elk . Marsala, Currant, Demi

Desserts

White Chocolate Crème Brulee

or

Fragola Torta . Strawberry Shortcake

or

Tiramisu . Served with Cinnamon Crème Anglaise

The Bistro will once again participate in

Starter

Zuppa Del Giorno . Soup of the Day

or

Salade de Fico . Field Greens, Shaved Red Onion, Almonds, Chevre, Balsamic Fig Dressing, Pancetta Crisps

or

Cozze alla Portofino . Black Mussels in a Spicy Tomato Broth

or

Anatra . Duck Confit Bruschetta, Fontina & Blueberry Compote

Mains

Pappardelle ai Porcini . Porcini Mushroom, Truffle Cream Sauce

or

Salmon con Mostarda . Honey Mustard Glazed Salmon

or

Bistro de Pollo . Chicken Breast, Forest Mushrooms, Stilton and Prosciutto Crumble

or

Buffalo . Braised Buffalo Short Rib, Cider Reduction, Pineapple Compote

Desserts

Crème Brulee

or

Tiramisu . Served with Crème Anglaise

or

Mousse a la Chocolate . Served with White Chocolate Shavings, Candied Orange



5280 Restaurant Week
3 Course Meal per couple for \$52.80 exclusive of tax, tip & drink
Reservations recommended



Easter Brunch Special

Sunday April 4th

Sunday Easter Brunch 9am-2pm

Sunday Easter Dinner 5pm - 9pm

Reservations Recommended

April Fools at

The Bistro

Will You Be Fooled?

Friday, April 2nd



Visit us online anytime to keep up with Upcoming Events
www.thebistroatmarshdale.com

Dates to Take Note of

February | 2010

- Friday 2/5 - Lobster Night, Jeff (guitar)
- Saturday 2/6 - Cliff (piano)
- Sunday 2/7 - Thursday 2/11 - Forget Me Not Valentines Special
- Friday 2/12 - Scallop Special, Jeff (guitar)
- Saturday 2/13 - Doug (piano)
- Sunday 2/14 - Valentines Day
- Friday 2/19 - Prime Rib Special, Danny (piano)
- Saturday 2/20 - 5280 Begins, Cliff (piano)
- Friday 2/26 - Game Night, Danny (piano)
- Saturday 2/27 - Doug (piano)

March | 2010

- Friday 3/5 - Lobster Night, Last Night of 5280, Jeff (guitar)
- Saturday 3/6 - Cliff (piano)
- Friday 3/12 - Scallop Special, Danny (piano)
- Saturday 3/13 - Doug (piano)
- Friday 3/19 - Prime Rib Special, Jeff (guitar)
- Saturday 3/20 - Cliff (piano)
- Friday 3/26 - Game Night, Danny (piano)
- Saturday 3/27 - Jeff (guitar)

April | 2010

- Friday 4/2 - Lobster Night, Danny (piano)
- Saturday 4/3 - Doug (piano)
- Sunday 4/4 - Easter
- Friday 4/9 - Scallop Special, Cliff (piano)
- Saturday 4/10 - Doug (piano)
- Friday 4/16 - Prime Rib Special, Danny (piano)
- Saturday 4/17 - Cliff (guitar)
- Friday 4/23 - Jeff (guitar)
- Saturday 4/24 - Doug (piano)
- Friday 4/30 - Game Night, Danny (piano)

...Serving Memories on Halloween



with live music by Kicked to the Kurb,
costumes and competitions.

" We can't thank
you enough for
your efforts and
gracious
hospitality in
making our
rehearsal dinner
for Dustin &
Gina an evening to
remember"
- Searles



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www.thebistroatmarshdale.com

Hours of Operation
Brunch Sunday 10am - 2pm
Dinner Mon. - Sun. 5pm - 9pm
Dinner Fri. & Sat. 5pm - 10pm