

# The Bistro

AT MARSHDALE

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## APPETIZERS

### Ricotta Dumplings 10.25

Cherry Wood Smoked Shiitake Mushrooms,  
Beef Jus, Whipped Truffle Butter,  
Ricotta Gnocchi

### Black Mussels GF 14.95 \*

Garlic, Shallots, Tomato Broth, Capers, Basil  
Chiffonade

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### Ancho - Citrus Fish Tacos GF 12.50

Corn Salsa, Chipotle Aioli, Avocado  
*Add a Taco \$6.25*

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### Buffalo Meatballs 11.25

Korean Garlic Sauce, Kim-Chee, Cilantro

### Duck Liver Pate GF 10.95 \*

Aged Cognac, House Preserves, Toast Points

### Yellowfin Tuna Tartare GF 14.75\*

Avocado, Wontons, Poke Sauce

### Crab Cakes 12.50

Mango Chutney, Arugula  
*Add a Crab Cake \$6.25*

### Zuppa del Giorno

Soup of the Day  
Cup 5 Bowl 8

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### Beef Carpaccio GF 12.25 \*

Arugula Salad, Capers, Parmesan,  
Truffle Aioli, Grilled Baguette

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## SALADS

### Caesar Salad GF 7.50

Romaine Lettuce, Caesar Dressing,  
Croutons, Aged Parmesan  
*Add Anchovies \$2*

### Caprese Salad GF 8.50

House Mozzarella, Tomato, Basil Pesto,  
Balsamic Glaze

### Bistro Salad GF 8.50

Field Greens, Blue Cheese, Julienned Apples,  
Pistachios, Blackberry Vinaigrette

### Brussels Sprouts GF 8.50

Lemon Vinaigrette, Bacon, Bell Pepper Blend,  
Spanish Manchego Cheese

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### Entrée Summer Salad GF 14

Spring Mix, Dried Cranberries,  
Cherve, Almonds, Tomatoes, Avocado,  
Tarragon Vinaigrette  
*Add Grilled Chicken \$7 or Grilled Shrimp \$7.50*

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GF These dishes can be made Gluten Free upon request.

Please inform your server of any allergies so we can take the most care with your dishes

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## PASTAS

*Gluten free penne pasta is available upon request for a \$2.00 upcharge*

### Smoked Salmon Penne GF 26.50

Applewood Smoked Salmon Tossed in a  
Vodka Dill Cream Sauce

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### Frutti di Mare GF 25.50

Tiger Shrimp, Scallops, Mussels, Salmon,  
and Linguine in a Lobster-Tomato Broth

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### Zucchini Noodles GF 20

Tomatoes, Spinach, Mushrooms,  
White Wine Garlic Sauce  
*Add Chicken \$4 | Add Tiger Shrimp \$6.25*

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### Classic Bolognese GF 22

Veal, Pancetta, Celery, Onions, Tomato,  
Cream, Penne

\$3 Split Plate Charge

\$2 for Additional Sauce

\$1 per Slice of Gluten-Free Bread

A 20% Service Charge will be added

to all parties of 6 or more

## MAIN

*Served with Steamed Vegetables and Your Choice of;  
Parmesan Chive Polenta Cake, Rosemary Roasted  
Potatoes, Sweet Potatoes, or Mashed Potato Du Jour*

### 8 oz. Sakura Frenched Pork Chop GF 28 \*

Sun Dried Cherry Port Demi-Glace

### Colorado Lamb Chops 47.50 \*

Herb-Dijon Encrusted, Merlot Demi-Glace

### 8 oz. Ultimate Angus Filet Mignon GF 48.95 \*

Onion Bacon Sauté, Bordelaise Sauce

### 10 oz. Angus New York Strip GF 36.25 \*

Green Peppercorn Demi-Glace

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### Wild Caught Flounder GF 26.50 \*

Pan Seared, Sautéed Rock Shrimp,  
Lobster Beurre Blanc

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### Bistro Pot Roast 21

Braised Angus Chuck, Celery, Carrots,  
Onions, Burgundy Wine

### Chicken Wellington 22.95

Chicken Breast, Mushroom-Blue Cheese Sauce,  
Served in a French Pastry

### Atlantic Salmon Filet GF 25 \*

Pan Seared, Honey Mustard Glaze

### Wild Alaskan Halibut GF 36.95 \*

Pan Seared, Mango Relish

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### Duck Confit GF 23.50

Braised Hind Quarter, Apple Compote,  
Orange Reduction

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