

Small plates

• bistro k blues - fries with local crumbled blue cheese & drizzled with chili oil	\$8.00
• ahi tar tar - the freshest ahi marinated in citrus caper a`jus atop wonton crisps	\$12.00
• burrata balsamico - the freshest pillow of creamy mozzarella served on a bed of arugula & grilled radicchio drizzled evoo & aged balsamic & served with crunchy crostini	\$11.00
• crab croquets served with a chipotle romoulade’	\$15.00
• mussels steamed in a creamy, garlic white wine sauce	\$11.00
• 4 mini cheese burger sliders with bistro fries	\$11.00
• seasoned pork pot stickers	\$8.00
• calamari fritti served with house made marinara & aioli	\$10.00

Large plates

• salmon stack atop diced mango, cannellini beans & watercress, drizzled with a zesty citrus vinaigrette	\$11.50
• tony’s eggplant siciliana - fresh pomodoro sauce with basil & parmesan	\$9.50
• chicken quesadilla - sun dried tomato tortilla with house made pico de`gallo	\$11.00
• potato gnocchi with a vibrant meat sauce	\$12.50
• spinach gnocchi in a light creamy butter sauce	\$11.50
• fettuccine alfredo add chicken or mushrooms	\$14.00 \$2.00
• macaroni & 3 cheese (<i>you will <u>not</u> want to share</i>)	\$12.00
• pizza k - sweet roasted garlic, blue vein cheese, pinolas, fresh thyme	\$12.00
• pizza b - smoked salmon, goat cheese, red onion	\$14.00

Entree salad

• tony's briosa with chicken breast, baby greens, almonds, feta, strawberries in a light balsamic vinaigrette without chicken breast	\$11.00 \$8.50
• caesar salad with shaved parmesan reggiano, house made croutons add free range chicken breast add wild-caught salmon	\$10.00 \$13.00 \$15.00
• grilled salmon with mixed greens & mandarin, bamboo shoots over crispy noodles in a sesame soy vinaigrette	\$15.50
• chicken chop salad - topped with avocado, heirloom tomatos, diced eggs	\$12.50

Entree

• prime rib with potato & vegetable - <i>available friday & saturday</i>	\$25.00
• bistro k burger - choice beef on toasted artesian bun with maple smoked bacon, gruyere, carmelized onion served with bistro k sauce & house fries	\$14.00
• burger v - veggie patty on toasted artesian bun with gruyere & sauteed mushrooms, carmelized onion served with bistro k sauce & house fries	\$12.00
• pork chops - center cut with a citrus glaze served with polenta cake & sauteed spinach	\$16.50
• oven roasted chicken breast with capers & lemon offered with daily potato & vegetable	\$16.00
• scampi marchesi in a lemon pinot grigio sauce served with capellini	\$23.00
• linguine frutti de mare - black mussels, clams, shrimp & calamari in a fresh marinara sauce	\$19.00
• salmon with a citrus marinade offered with daily rice & vegetable	\$19.50
• moqueca - a brazilian fish & coconut milk stew, red peppers with cilantro jasmine rice	\$22.00

Side dishes

jalapeno coleslaw • bistro k rice • sauteed spinach potatoes of the evening • house fries • brussel sprouts with roasted red pepper aioli	\$3.00 each
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Bistro kkkkkkkk kids

• chicken fingers fries & fruit	\$6.95
• 2 mini burger sliders with fries & fruit	\$6.95
• macaroni and cheese served with fries & fruit	\$5.95
• angel hair pasta with parmesan & butter sauce served with fruit	\$5.95
• kid’s sundae... <i>any day!</i>	\$3.95

Desserts

• chocolate decadence - a flourless cake add scoop of vanilla bean gelato... <i>why not?</i>	\$9.00 \$2.00
• tiramisu bagatta	\$7.00
• panna cotta served with fruit of the season	\$6.00
• creme brule' with essence of lemon lavender	\$7.00
• tart of the day	\$8.00
• vanilla bean gelato with a shortbread cookie add espresso shot... <i>give it a shot!</i>	\$4.50 \$2.00

there will be a \$3.95 split charge for all dishes
\$15.00 corkage