EST. MICHAEL CHRISTOPHERS BISTRO 2010

STARTERS

French Onion Soup 5.95
House made onion soup, parmesan garlic croutons, baby Swiss cheese

Soup of the Day cup 3.95 bowl 5.50

Loaded Garlic Bread 5.95
Asiago, mozzarella, parmesan cheeses with a touch of gorgonzola, spinach, tomatoes, artihoke hearts, garlic butter

Buffalo Chicken Dip 7.95
A spicy chicken and three cheese dip

Bistro Wings 9.95
Fresh chicken wings, choice of sauces: mild, hot, honey hot

Bistro Tenders 8.95
House made tenders, panko crusted, choice of sauces: mild, hot, honey hot

Classic Nacho's 9.95
Tortilla chips topped with cheddar, jack, tomatoes, jalepenos, red onions served with salsa and sour cream

Loaded Nacho's 10.95
Our classic nachos topped with chili and guacamole

Chicken Parmesan Spring Rolls 8.95
Chicken, house made red sauce, mozzarella, Italian cheeses, golden spring roll

Crispy Calamari 9.95
Lightly breaded and fried fresh calamari, hot cherry peppers, cherry pepper aioli

Grilled Cheese Sliders 6.95
Classic grilled cheese with melted cheddar and american cheese served with a cup of tomato soup

Chili 6.95
Spicy beef, tomatoes, black beans, topped with sour cream & cheddar cheese

SALADS

Michael's Salad 4.95
Iceberg, tomatoes, sliced red onions, cucumbers shaved carrots, crumbled gorgonzola

Caesar Salad 7.95
Crisp romaine, house made dressing, garlic croutons

Taco Salad 7.95
Crisp romaine, chili, tomatoes, sliced red onions, cheddar, sour cream, guacamole

Bistro Chopped Salad 7.95
Crisp iceberg, genoa salami, cucumbers, tomatoes, red onions, carrots, fresh peas, provolone cheese, roasted shallot vinaigrette

Watermelon Salad 7.95
Mixed greens, watermelon, red onions and feta tossed with watermelon vinaigrette

CHOP HOUSE

Served with choice of baked potato, mashed potatoes or fries, and a house salad.
Choice of bernaise sauce, cajun butter or gorgonzola butter

Teriyaki Pork Chop 16.95

Teriyaki Chicken 16.95

Top Sirloin 17.95

Bistro Steak 19.95

Ribeye 24.95

Filet Mignon 25.95

Lobster Tails ..... Market Price

Surf & Turf (steak & Lobster tail) ..... Market Price

COMFORT FOODS

All served with a side salad

Lobster Mac N' Cheese 18.95
Fresh picked lobster meat, cheddar, fontina, parmesan, Monterey Jack cheeses, house made bread crumbs

Penne alla Vodka 13.95
Penne, tomato cream, fresh basil, vodka
add: chicken 4 shrimp 6 lobster 9

Roasted Chicken and Broccoli Alfredo 15.95
Fresh roasted chicken, light cream, fresh parmesan, broccoli, garlic

Gracie's Meatloaf 14.95
A trio of meats (pork, beef, veal), cabernet glaze, classic mashed potatoes

Shepard's Pie 13.95
Ground beef, fresh peas, carrots, mushrooms, buttery mashed topping

Blackened Salmon 18.95
Cajun spiced, topped with watermelon salsa
Served with baked potato

BBQ Ribs 17.95
Tender slow cooked baby back ribs basted with our own house made sauce, cole slaw, fries

BURGERS & GRILLED CHEESE

Served with fries, sweet potato fries add $1.50

BURGERS

Michael Christopher Burger 9.95
Fresh ground beef, Vermont cheddar cheese, crispy onions, creamy horseradish sauce

Bistro Classic Burger 8.95
Fresh ground beef, American cheese, lettuce, tomato

Michael Christophers Turkey Burger 9.95
Fresh ground turkey, Vermont cheddar cheese, crispy onions, creamy horseradish sauce

B&B Burger 9.95
Fresh ground beef, applewood bacon, bleu cheese

Surf & Turf Burger 16.95
Fresh ground beef, fresh picked lobster meat, bernaise sauce, fontina cheese, lettuce, tomato

Mushroom & Swiss Burger 9.95
Fresh ground beef, sautéed mushrooms, baby Swiss cheese

GRILLED CHEESE

The Loaded Grilled Cheese 8.95
American, cheddar, bacon and tomato

Grilled Hot Italian 9.95
Provolone, fontina, genoa and pepperoni

Grilled Cheese & Meatloaf 9.95
American cheese and our house made meatloaf

Grilled Tuscan 9.95
Fontina, provolone, boneless chicken, roasted red peppers

Grilled Philly 9.95
American cheese, shaved steak, peppers, onions and mushrooms

Grilled Lobster and Cheese 14.95
Fontina cheese and fresh lobster meat

All Grilled Cheeses come with a cup of Tomato Soup

"Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness."

PLEASE ALERT YOUR SERVER TO ANY CONCERN REGARDING FOOD ALLERGIES PRIOR TO ORDERING ~ 18% GRATUITY ADDED TO PARTIES OF 8 OR MORE.

EST. MICHAEL CHRISTOPHERS BISTRO 2010

WINE

WHITE

	GL.	BT
Chardonnay, **Butterfield Station**, California	6.5	24
Chardonnay, **Robert Mondavi Private Selection**, Cal.	6.5	24
Chardonnay, **Hangtime**, Central Coast		29
Chardonnay, **Fess Parker**, California		35
Chardonnay, **Fat Bastard**, France	6.5	24
Pinot Grigio, **Candoni,** Italy	6.5	24
Pinot Grigio, **Torre Di Luna**, Italy		28
Pinot Gris, **Erath**, Oregon State		36
Riesling, **Montinore Estate**, Washington State	6.5	24
Blend, **Montinore Borealis**, Washington State		33
Sauvignon Blanc, **Terra Robles**, Paso Robles	8	30
Sauvignon Blanc, **Nobilo**, New Zealand	8.5	32
Sauvignon Blanc, **St Supery**, Napa	10	38

BLUSH

White Zinfandel, **Delicato**, California	6	22

RED

Cabernet Sauvignon, **Robert Mondavi Private Selection**, California	6.5	24
Cabernet Sauvignon, **Fat Bastard**, France	6.5	24
Cabernet Sauvignon, **Terra Robles**, Paso Robles	7.5	28
Cabernet Sauvignon, **337**, Lodi, California	9	34
Cabernet Sauvignon, **Coppola Directors**, California		38
Merlot, **Blackstone**, California	6.5	24
Merlot, **Canyon Road**, California	6.5	24
Merlot, **Stephen Vincent**, California		32
Pinot Noir, **Mont Pellier**, California	7	26
Pinot Noir, **Hangtime**, California	9	35
Malbec, **Montes**, Argentina		32
Malbec, **High Note**, Argentina		35
Zinfandel, **Gnarly Head**, California		22
Red Blend, **Carchelo "C"**, Spain	9	34
Cabernet/Merlot/Syrah, **Hedges CMS**, Washington State		36
Syrah, **Justin**, Paso Robles		39
Chianti, **Piccini**, Italy	6.5	24

SPARKLING

Prosecco, **Prima Perla**, Italy	7	27
Brut, **Piper Sonoma**, California		32

ECLECTIC

Moscato, **St Supery**, California		34
Fume Blanc, **Robert Mondavi Napa**, California		36
Pinot Noir, **Steele**, Carneros.		37
Pinot Noir, **Fess Parker SBC**, California		43
Zinfandel, **Dendor Patton**, California		45
Syrah, **Justin**, Paso Robles		39
Cabernet Sauvignon, **Robert Mondavi Napa**, California		50
Brunello, **Argiano**, Italy		80
Barolo Lecinquevigne, **Damilano**, Italy (750ml)		55
Barolo Lecinquevigne, **Damilano**, Italy (375ml)		35

SPECIAL DRINKS

Michael Classic Mojito
Cruzan rum, sweet cane sugar, fresh limes, mint leaves

Bristol Flirtini
Skyy Infusions Raspberry vodka, Prosecco, Chambord, fresh limes

Dark N Stormy
Gosling's Dark rum, Ginger Beer, fresh squeezed limes

The Blue Goose
Grey Goose vodka, dry vermouth, blue cheese stuffed olives

Moscatini
Moscato wine, Skyy vodka, fresh lemons

Mudslide
Skyy vodka, Kahlua, Baileys Irish Cream

COCKTAILS

Chocolate Raspberry Martini
Skyy Infusions Raspberry vodka, Godiva Dark Chocolate liueur, dark Créme de cacao, Chambord

Espresso Martini
Espresso vodka, fresh espresso, garnished with espresso beans

Red Wine Sangria
Brandy, cointreau, pomegranite juice, orange juice, fresh sliced fruit

White Peach Sangria
Chardonnay white peach puree, cointreau, brandy, pineapple juice

Ginger Twist
Burnett's Orange vodka, Goslin's Ginger Beer, fresh mint, fresh squeezed lemons

ADULT MILKSHAKES

Mudslide
Eggnog, Skyy vodka, Kahlua, Baileys Irish Cream, vanilla ice cream

Mint Chocolate Chip
Skyy vodka, green crême de cacao, mini chocolate chips, vanilla ice cream

Banana Split
Kahlua, chocolate liqueur, buttershots, fresh bananas, vanilla ice cream

Maker's Float
Maker's Mark bourbon, Cola, vanilla ice cream

Caramel Shake
Baileys Caramel, Kahlua, espresso vodka, coffee ice cream

White Chocolate Raspberry
Skyy Infusions Raspberry vodka, Godiva White Chocolate Liqueur, fresh raspberries, vanilla ice cream

BEER

DRAFT (16 oz.)

Bud Light 2.75
Stella Artois 4.25
Samuel Adams 4.25
Blue Moon 3.75
Coors Light 2.75
Long Trail IPA 4.25

BOTTLES

Amstel 4.00
Heineken 4.00
Bud Light 3.25
Coors Light 3.25
Budweiser 3.25
Samuel Smith Nut Brown Ale 5.50
Twisted Tea 4.00
Corona 4.00
Michelob Ultra 4.00
Samuel Adams 4.00
Samuel Adams Light 4.00
Dog Fish 60 5.00
Newcastle 5.00
Bass 5.00
Mike's Hard Lemonade 4.00
Sierra Nevada Pale Ale 5.00