



SHARED PLATES

Cheese & Charcuterie \$18

Chef's selection of artisanal cheeses and meats

Spanish Style Steamed Clams \$19

In a white wine and saffron sauce with tomato, green onion, chorizo and garlic aioli

Prawns Pimenton \$18

Prawns sautéed with smoked paprika, garlic, sherry, chili, olive oil and butter with arugula, grilled lemon and grilled baguette

Frites \$8

Served with our truffle aioli

Bacon Wrapped Dates \$10

With a goat cheese dip

Fried Brussel Sprouts \$12

Served with aioli and crispy pancetta

Artisan Bread and Butter \$6

Local artisan bread for two served with Beurre D'Isigny

PANTRY

French Onion Soup \$10 Tomato Soup \$8

Spinach Salad \$12

Baby spinach with pickled red onions, tomatoes, goat cheese and sliced toasted almond tossed in a sherry vinaigrette

Signature Salad \$14

Mixed baby greens with candied pecans, crumbled gorgonzola and seasonal fruit tossed in a balsamic vinaigrette

***Club Caesar Salad \$16**

Romain hearts, roasted chicken, crispy pancetta, tossed with Caesar dressing and asiago cheese, topped with a poached egg

***Derby Burger \$16**

Open Prairie ground beef, cheddar cheese, lettuce, tomato, Walla Walla onions, ketchup and mayo on a toasted brioche bun served with frites

***BLTAE \$16**

Bacon, lettuce, tomato, fried egg, avocado and mayo on a toasted baguette served with frites

***Lamb Burger \$17**

Manchego cheese, olive tapenade mayo and arugula on a toasted brioche bun served with frites

Croque Monsieur and Tomato Soup \$14

*Grilled ham, gruyere, house pickles, Apricot jam and Dijon
Served with arugula salad in a lemon vinaigrette*

***French Dip \$14**

*Slow roasted beef, Havarti and dijonnaise on a French roll, served with au jus and frites
Add peppers, onions and mushrooms \$2*

Shrimp Po'boy \$16

*Cornmeal dusted fried shrimp on a French roll, topped with spicy slaw, tomatoes and remoulade
Served with frites*

Bistro Signature Chicken Pot Pie \$16

Carrots, celery and peas in a creamy gravy topped with puff pastry

SAUTÉ AND GRILL

Add a house or caesar salad \$3

***House Dry Aged 12oz Ribeye \$35**

Served with chipotle butter and frites

Beef Short Ribs \$34

Braised in cabernet, served with butternut squash, risotto and seasonal vegetables

Paella \$28

Ibérico chorizo, clams, chicken and shrimp, cooked with saffron and calaspara rice

Daily Fish Special

Please ask your server

Desserts

Chocolate Chip Skillet Cookie \$7

With vanilla ice cream

Lemon Panna Cotta \$7

With a mixed berry gelee'

Sticky Toffee Pudding \$7



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