



## **SHARED PLATES**

### **Cheese & Charcuterie \$19**

*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 \$13**

*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 \$14**

*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, grilled 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 toasted ciabatta bread 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 \$15**

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

### **Halibut and Chips \$27**

*Panko breaded Alaskan halibut  
Served with tangy coleslaw  
And 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 \$39**

*Served with chipotle butter and frites*

### **Beef Short Ribs \$36**

*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*

## **Desserts**

### **Chocolate Chip Skillet Cookie \$7**

*With vanilla ice cream*

### **Sticky Toffee Pudding \$8**

### **Lemon Panna Cotta \$7**



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