

## Bistro's Regular Dinner Menu

### House Made Soups & Salads

**Bistro's Famous Atlantic Blue Crab Bisque: Cup - \$8.50    Bowl - \$9.95**

(Not recommended for Lactose intolerant diets. MADE W/HEAVY CREAM!)

**Bistro's™ House Salad - \$4.95**

**Deconstructed Wedge of Iceberg Lettuce - \$7.95**

(Garnished w/Tomato, Bleu Cheese & Bacon Crumbs)

**Chopped Salad - \$11.95 (See below to add Protein.)**

(Marinated Artichokes & Edamame , Avocados, Cucumbers, Tomatoes, Asian Slaw, Black Olives & Smoked Gouda Cheese)

### Small Plates

**\*Japanese Bento Box w/Seared-Rare Fresh Tuna- \$14.50**

Chilled, Peppercorn & Sesame Seeds Encrusted (Add More Slices â€“ \$5.95)  
(Served with Wasabi, Teriyaki & Chablis Dill Dipping Sauces)

**Baked Oysters - \$14.95**

**Topped w/Crabmeat, Spinach & Chablis Dill Sauce**

**Jumbo Lump Crabmeat, Avocado Salad & Toast Points \$14.95**

**Chilled Shrimp & Jumbo Lump Crabmeat Cocktail w/Cocktail Sauce \$14.95 (GF)**

**B.B.Q. Beef Short Rib - \$13.95 (GF)**

**\*Bistro's™ Sizzlin'™ Hot Rock - \$13.95**

(Raw Beef Tenderloin Marinated in Olive Oil & Garlic Served W/N.C. Goat Cheese & Flatbread)

**Wilted Kale Tossed w/**

**Pesto, Tomatoes, Mushrooms, Broccoli & Toasted Walnutsâ€“ \$12.95 (GF)**

**Mac & Cheese - \$11.95**

### \*FRESH SEAFOOD

Please refer to our "[Bistro Nightly Features](#)" for Got to Be N.C. & Carteret**Catch**.

**Bistro Style Creamy Shrimp & Grits - \$19.95**

(W/Bacon, Mushrooms, Red Bell Peppers & Chives)

*\*These Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

### FRESH MEATS w/Red Skin Potatoes

**Chargrilled Filet Mignon 6 oz. - \$29.95 (GF)**

(Due to the thickness of our filet, med. well-to-well done temperatures will be "butterflied.")

**\*Chargrilled Blackened Beef Tips w/Teriyaki Glaze \$25.95**

**\*Prime Rib of Beef Slowly Roasted in Herbs & Au Jus**

10 oz. - \$20.95      12 oz. - \$22.95

**\*Combo of Chargrilled Bistro Beef Tender & One Crabcake w/**

**Marsala Mushroom Sauce-\$20.95**

**\*Chargrilled Fresh Ground Sirloin - \$13.95**

(Caramelized Onions & Marsala-Mushroom Sauce)

**\*Add Jumbo Lump Crabmeat - \$13.95 or (6) oz. Lobster Tail - \$25.95\***

### **SAUTEED SELECTIONS (LONGER COOKING TIMES)**

**\*Fresh Calves' Liver - \$19.95**

(Onions, Capers, Mushrooms & Bacon, Deglazed in Orange Liqueur)

**Almond Encrusted Chicken Breast in a Hazelnut, Cream Sauce - \$18.95**

### **ACCOMPANIMENTS**

**Grilled Seafood Du Jour - 10.95-\$13.95**

**\*Grilled Scallops " Mkt.**

**Grilled Shrimp " \$7.95**

**Grilled Chicken - \$7.50**

**Mushrooms - \$4.95**

**Marsala Wine Mushroom Sauce - \$5.25**

**Fresh Steamed Vegetables - \$4.75**

**Cheesy, Whipped Potatoes w/**

**Bacon, Ham, Scallions & Cheese - \$4.95**

**Creamy Grits - \$3.95**

### **HOUSE MADE DESSERTS**

**Your server will explain our daily house made dessert selections**

**\*\*Pls. inform your server of any food allergies before ordering.\*\***

18% Gratuity may be added to tables of 6 or more.

For Shared Entrees, a \$5 fee is available.

**\*\*Please keep in mind that separate checks slow down the efficiency of our service.\*\***

**\*\*\*Regrettably, 20% Gratuity may be added to parties requesting separate checks.\*\*\***

## Bistro Bottled Beer List

Crafts, Domestics & Imports:

**Blue Moon Belgian White Style Wheat Ale  
(Golden, CO)**

**Bud, Bud Light (St. Louis, MO)**

**Corona (Mexico) (Spring & Summer)**

**Foothills Hoppyum IPA (Winston-Salem, NC)**

**Guinness Stout (Dublin, Ireland)**

**Haak Beck N/A(Bremen, Germany)**

**Heineken (Holland)**

**Miller Lite (Wisconsin)**

**Michelob Lite & Ultra (St. Louis, MO)**

**Mother Earth Weeping Witt (Kinston, NC)**

**Pear Cider (Spring & Summer)**

**Samuel Adams Lager/Seasonal (Boston, MA)**

**Stella Artois (Belgium)**

**SweetWater 420 (Atlanta, GA)**

**Yuengling Lager (PA & FL)**