

The Bistro on Sterling

Small plates

Spinach & Artichoke Dip

Served with warm crusty bread 11
We recommend a Sauvignon Blanc

Stuffed Mushrooms (4)

White button mushrooms, Italian sausage, toasted panko, marinara 12
We recommend a Syrah/Grenache or Zinfandel

Baked Crab Cakes (3)

Roasted red pepper aioli 14
We recommend a New Zealand Sauvignon Blanc or Prosecco

Shrimp Tacos (2)

Sweet chili glazed shrimp, black beans, cilantro coleslaw served on flour tortillas 12
Gluten free corn tortillas available upon request
We recommend a Sauvignon Blanc, Riesling, Zinfandel or Shiraz

Caprese salad

Fresh mozzarella, Roma tomatoes, fresh basil, olive oil drizzle, balsamic reduction 10
We recommend a Sauvignon Blanc

Flatbread pizza du jour

Daily selection 12

Salads and house made Soups

Daily soups du jour 7

Goat Cheese Salad

House greens, warm goat cheese croquettes, sugared pecans, red onion,
Seasonal fruit, raspberry vinaigrette 12
We recommend a Pinot Noir or a Sauvignon Blanc

Caesar Salad

House made dressing, croutons, parmesan 8
We recommend a lightly oaked Chardonnay

Grilled Wild Salmon Salad

Medium rare salmon atop baby spinach, feta, dried cranberries, sunflower seeds, choice of dressing 14
We recommend a Grenache/Shiraz or Zinfandel

Classic Wedge

Iceberg lettuce, house made blue cheese dressing, crumbled blue cheese,
Diced bacon, toasted walnuts, grape tomatoes 10
We recommend a Lodi Zinfandel or Moscato

Bistro Salad

House greens, tomato, cucumber, red onion 6
We recommend a Pinot Grigio or Chenin Blanc

House made dressings: parmesan peppercorn, balsamic vinaigrette, raspberry vinaigrette,
Creamy blue cheese, honey mustard, lemon vinaigrette

Add to any salad:

Salmon filet 6 grilled shrimp 5 grilled chicken breast 6

ENTREES

Entrees served with specialty bread basket, & side salad
Substitute side salad for a soup 2 Caesar salad 4 Goat cheese salad 5
Gluten free or whole wheat pasta available upon request

Pan Seared Rainbow Trout (V)

Stuffed with aromatics & fresh lemon, quinoa and wild rice blend, Haricot Vert Market Price
We recommend a Sauvignon Blanc

Shrimp & Grits

Pan seared grit cake, sautéed shrimp, green onion, fresh spinach,
Diced tomato, lemon cream sauce 17
We recommend a Sparkling Prosecco or Chardonnay

Bowtie Pesto (V)

Bowtie pasta, walnut pesto, fresh spinach, artichoke quarters, Pecorino Romano cheese
17
We recommend a Sauvignon Blanc
Add diced chicken 4

New Orleans Pasta

Radiator pasta, spicy Andouille sausage, green onion, diced chicken, Cajun cream sauce 17
We recommend a Chenin Blanc, or Riesling
Add shrimp 6

6 oz Filet Mignon (GF)

Wild mushroom Demi-glace, grilled asparagus, baked potato with sour cream 24
We recommend a Cabernet, Pinot Noir or Merlot

12 oz Blackened Pork Chop (GF)

Blue cheese cream sauce, Haricot Vert, grape tomatoes 20
We recommend a Chardonnay or Zinfandel
Please allow 20 minutes for preparation

Stuffed Chicken Breast

Asparagus, fresh mozzarella, creamy spinach risotto, natural au jus 17
We recommend a Chardonnay, Sauvignon Blanc or Pinot Noir

Sandwiches

Choice of sweet potato chips, pasta salad or fresh seasonal fruit

Bistro Burger

1/2 lb Prime Angus beef, lettuce, tomato, pickle spear
Choice of American, Cheddar, Provolone or blue cheese on a brioche bun 12
Add a fried egg 1
We recommend a Cabernet Sauvignon or a Merlot

Bistro Veggie Burger (V)

House made black bean burger, sliced avocado, lettuce, tomato, sun dried tomato aioli on a brioche bun
11
We recommend a Chardonnay

Children's menu

Choice of milk or soda
Grilled cheese, choice of a cup of soup or pasta salad
Pasta du jour, choice of marinara or white cream sauce
Baked chicken strips, BBQ dipping sauce
Choice of vanilla Gelato or fresh seasonal fruit

9

18% gratuity included for parties of 6 or more - Split plates 2