



GLUTEN-FREE MENU

We are very pleased to offer the following gluten-free menu for all our guests who have these specific dietary needs. With much research and expert consultation regarding all aspects of the gluten-free diet, our chefs have done their best to ensure an enjoyable gluten-free experience, including the use of separate cooking utensils and pans, and eliminating all other forms of cross contamination. Please allow extra time (20-25 minutes) when ordering pasta, as we cook the gluten-free spaghetti and penne from dry pasta, and all gluten-free pastas are cooked to order.

APPETIZERS AND SALADS

Miso Soup 8.95

Miso broth with julienne carrots, snow peas, sweet potatoes, shitake mushrooms, broccoli, egg and tofu and shrimp

Ahi Tartare 12.95

Fresh tuna layered with avocado mango salsa and sour cream

New York Steak Pomodoro 11.95

Thin slices of New York Steak sautéed with garlic, tomatoes, basil and olive oil topped with asiago cheese

Roasted Beet Salad with Goat Cheese 10.95

Gold and red beets tossed in a lemon horseradish vinaigrette.
Served with apple, candy walnut and goat cheese

Chopped Wedge Salad 8.95

Chopped iceberg with bleu cheese dressing. Served with avocado, tomatoes, hardboiled egg, bacon and bleu cheese crumbles

Bistro Baby Mix Greens Salad 8.95

Baby mixed greens tossed in a balsamic vinaigrette with oven roasted tomatoes, candy walnuts and bleu cheese crumbles

Greek Salad 8.95

Chopped Romaine, kalamata olives, cucumber, red onion, anchovies and feta cheese with a Red Wine vinaigrette

Add some Protein From the Grill

Chicken Breast \$4.50 / 4 Shrimp \$6.50 / Fresh Salmon \$6.50



HAMBURGERS

(NO BUN)

Our Hamburgers are a Blend of Kobe and Top Sirloin

All burgers served with lettuce, tomato and red onion

Classic Burger no cheese **10.95**

Cheese Burger with Swiss, Cheddar or American **11.95**

Avocado Bacon Cheddar Cheese Burger **13.95**

Bistro West Burger with caramelized onion, mushroom and Swiss Cheese **12.95**

Bleu Cheese Burger with caramelized onion and Bleu Cheese **12.95**

GLUTEN-FREE PASTA

Choice of Spaghetti or Penne

Bolognese Sauce **14.50**

Classic homemade meat sauce (beef, pork & lamb)

Tomato Basil Sauce **12.95**

Sautéed tomatoes with garlic, olive oil & fresh basil, topped with diced mozzarella

Alfredo Sauce **12.95**

Roman classic cream & Asiago cheese sauce

Shrimp Sauce **12.95**

Sautéed shrimp with fried zucchini, prosciutto, sage, butter and parmesan

Scallop , Wild Mushroom & Truffle Sauce **18.95**

Sautéed sea scallops with wild mushrooms in a truffle cream sauce

Vodka Sauce **17.95**

Sautéed shrimp and shallots deglazed with vodka in a tomato cream sauce

Chicken Pesto Sauce **13.95**

Sautéed chicken breast with feta cheese, basil pesto, sun-dried tomatoes and pine nuts



FRESH FISH AND ENTRÉES

INCLUDES TWO SIDE DISHES FROM BELOW – SIDE DISHES ALSO AVAILABLE A LA CARTE 4.00

Steamed Jasmine Rice Pilaf Sautéed Mixed Vegetables
Plain or Garlic Mashed Potatoes Fresh Seasonal Fruit Sautéed Spinach

Petrale Sole “Piccata Style” 24.50

Fresh Petrale Sole sautéed with lemon and capers in a bay shrimp butter sauce

Sautéed Atlantic Salmon 24.50

Served with bay scallops, asparagus, tomatoes and a fresh dill-lemon sauce

Oven-Roasted Mahi Mahi 24.95

Oven roasted served with tropical fruit salsa & a sweet rice wine butter sauce (no nuts)

Grilled Sword Fish 24.95

Grilled fresh Hawaiian swordfish with a whole grain mustard and crimini mushroom-white wine-cream sauce

New York Steak 27.95

12 OZ. Certified Angus New York, seared, served with a port-wine bleu cheese sauce

Filet Mignon Peppercorn Style 28.95

8 OZ. filet tenderloin sautéed with cracked black pepper & brandy-cream-green peppercorn sauce

Braised Short Rib 19.95

Slow-roasted and served on a bed of mashed potatoes with sautéed vegetables & port-wine sauce

Roasted USDA Prime Top Sirloin 26.95

Served with a porcini mushroom and port wine sauce