

# 36<sup>th</sup> Street BISTRO

## Dinner Menu

Served with your choice of soup or salad and fresh baked rolls.

**Homemade Dressings:** Citrus Vinaigrette, Balsamic, Ranch, Blue Cheese, and Caesar.

### Entrées

#### Mediterranean Salmon

Fresh cut wild keta salmon poached in white wine and served on a bed of light mashed potatoes, then topped with a balsamic Mediterranean ceviche. Topped with a side of sautéed spinach. \$18.95

#### Filet Mignon\*

A juicy and tender filet mignon seared to perfection and served with seasoned roasted red potatoes and a red wine demi-glaze. Served with a side of grilled asparagus and roasted grape tomatoes. \$17.95

#### Vegetarian Stuffed Peppers

Poblano peppers filled with brown rice and seasoned vegetables then roasted to perfection and finished with a sun dried tomato and basil reduction. \$14.95

#### Lemon-Thyme Seasoned Chicken

A juicy seared chicken breast cooked perfection and paired with a couscous and vegetable medley. Served with fresh snow peas and a sweet lemon-thyme sauce. \$14.95

### Pastas

#### Seafood Fettuccine

Wild keta salmon, shrimp, and clams poached in our house made white wine and lemon sauce then served over a bed of fettuccine. \$13.95

#### Spaghetti and Meatballs

House made and slow cooked marinara with Highland Cattle meatballs served over a bed of angel hair pasta. \$12.95

#### Vegetarian Delight

Steamed asparagus, onions, snow peas, and tomatoes tossed with seasoned olive oil and whole wheat penne pasta. \$12.95

### Salads

Served with a fresh baked roll.

*Add grilled chicken to any salad for only \$1.50*

*Add house smoked salmon to any salad for only \$2.00*

#### Strawberry Spinach

Fresh spinach tossed with our citrus vinaigrette dressing then topped with fresh strawberries, candied walnuts, and feta cheese. \$8.95

#### Caesar

Romaine lettuce tossed with red onions, croutons, parmesan cheese, and our Caesar dressing. \$8.95

#### Greek

Organic mixed greens with sun dried tomatoes, kalamata olives, artichoke hearts, and feta cheese tossed with balsamic-vinaigrette. \$8.95

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.*

*Highland Cattle beef is locally raised and is lower in fat and cholesterol than any other beef!*

An 18% gratuity will be added to parties of 8 or more.