



Three-Course Prix Fixe Menu...29

FIRST COURSE

(half portions)

Mixed Green Salad

with dried tomatoes & shaved cheese,
tossed in a walnut vinaigrette

Traditional Caesar Salad

with red onions, cheese & tomatoes

Smoked Tomato Soup

topped with crème fraîche & chives

Creamy French Onion Soup

our signature version of this
well-loved classic

MAIN COURSE

(full entrée portions)

Penne Pasta

with Zeke's spicy house-made sausage,
marinara & ricotta salata

Whole Wheat Fettuccini

house-made pasta with wild mushrooms,
arugula & goat cheese

Butternut Squash Risotto

with toasted pumpkin seeds & prosciutto

Shrimp Tagliatelle

in light tomato-cream sauce with
fresh herbs & shaved Parmigiano-Reggiano

**Grilled Pork Tenderloin*

over creamy polenta with
roasted apples & Brussels sprouts

Roasted Chicken "Coq au Vin"

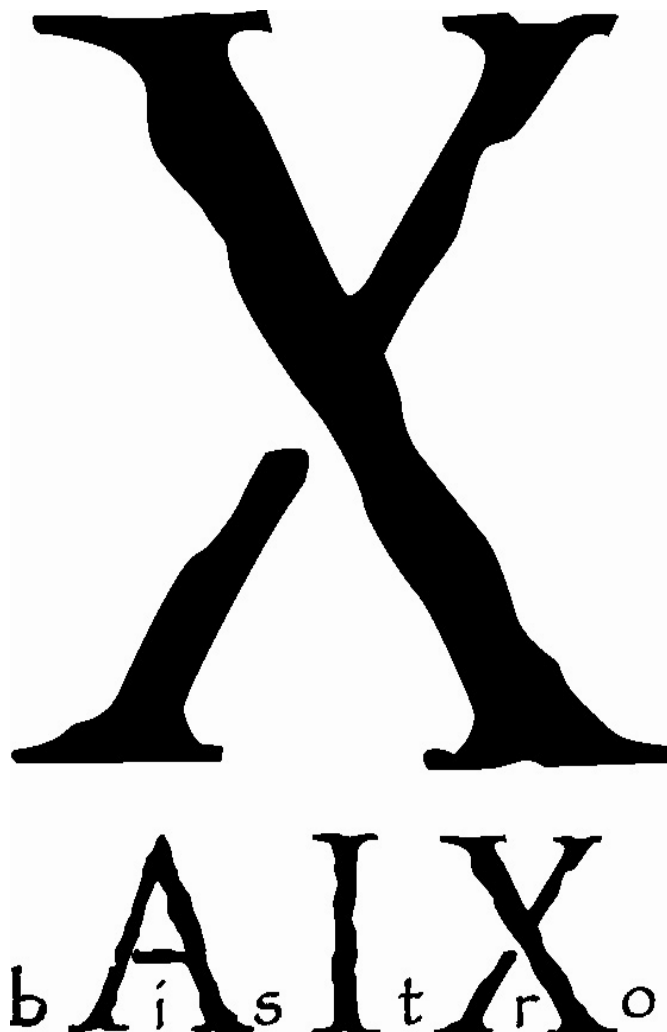
whipped potatoes, pearl onions,
cremini mushrooms & green beans

**Steak Frites*

bistro "Onglet" steak with green beans
& red wine shallot sauce

Mussels Frites

steamed in white wine, thyme
& garlic with saffron aioli



Prix Fixe menu does not include tax or gratuity.
Available only during limited times.
No substitutions, please.

Corkage Fee...15 BYO Dessert Fee ...2.5 per person
20% gratuity added to tables of eight or more.

*We will cook the noted items to your desired temperature, but please be aware of the following consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We use only 100% trans fat-free cooking oils in all
of our cooking and frying oils.

Executive Chef: Tom Gray

Sous-Chefs:

Al Fuentes, Brad Hoke, Chris Jones & Zeke Mears

Visit us at www.BistroX.com

Please see our dessert menu for
dessert selections.