

Pantoufle's Bistro Dinner Menu

Nibbles & Sharables

Charcuterie

Chef's selection of three cheeses and four cured meats. Served with pickles, fruit jams, nuts, and crackers. Gluten free cracker available upon request. **\$24.84**

House Nuts

Pecans, walnuts, and almonds seasoned with maples syrup and herbs. Contains nuts. **\$6.21**

Steak Crostini

Two toasted baguette slices topped with chopped mid rare steak, blue cheese crumbles, arugula, and balsamic reduction. **12.37**

Polenta with Herbed Mushroom Ragù

A pan-seared round of polenta topped with a mushroom ragù and shaved pecorino. GF (can be vegan by omitting pecorino). **12.37**

Soups, Salads and Lighter Fare

Croque Monsieur

A slice of toasted bread topped with a creamy bechamel sauce, black forest ham, Dijon mustard and gruyere-swiss cheese. Comes with your choice of side salad or a cup of soup. (Contains wheat, dairy, and pork) Add egg to make it a Madame for \$2.07 more **\$14.49**

Soup du Jour

A bowl of our soup of the day. Served with bread. Add a side garden salad for \$4.14. **Bowl \$9.31 Cup \$5.43**

Paneer & Baby Kale Salad

A bed of baby kale and spinach topped with grilled paneer (firm white cheese), za'tar spiced pearl couscous, pickled onion, and pistachios. Comes with our Dijon vinaigrette (GF,V/DF), but Green Goddess (GF) is also available. Add salmon fillet, smoked salmon or prosciutto at additional charge.

Full \$12.42 half \$7.24

Bistro Garden Salad

A bed of greens with tomatoes, cucumbers, pickled red onion, cheese, and house-made croutons. Choice of dressing- Green Goddess (GF) or Dijon vinaigrette (GF, V/DF). Add salmon fillet, smoked salmon or prosciutto for additional charge. **Full \$12.42 Half \$7.24**

Mains

Braised Boneless Beef Short Ribs

Red wine braised beef with carrots and mushrooms served with creamy mashed potatoes. (GF, Contains dairy) **\$28.98**

Salmon Asparagus Orzo

Broiled salmon on top of a creamy asparagus orzo. Topped with shaved pecorino. Can be made with white rice for a GF option. (Contains wheat and dairy). **\$28.98**

Seafood Red Curry (DF)

****SPICY**** Stir fried shrimp, cod, and bell peppers in a red coconut curry sauce on top of steamed rice. Topped with cilantro. (Contains sesame, coconut and soy sauce that may contain wheat). **\$25.87**

Moroccan Eggplant (Vegan)

Seared medallions of seasoned eggplant aside a salad of Za'tar spiced roasted chickpeas and tomatoes with arugula, pickled preserved lemon and drizzled with a lemony tahini sauce. Contains sesame. Add salmon fillet, smoked salmon or prosciutto for additional charge. **\$23.80 GF/DF/V**

Chicken "Pot Pie"

Oven Roasted chicken in a creamy sauce with potatoes, carrots, celery, corn and herbs. Topped with a pastry crust. Comes with choice of soup or side salad. (Contains wheat, egg, dairy) **\$28.98**

Allergen Statement*Please be advised that food prepared here may contain milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shellfish.

GF= Gluten free GFA= Gluten free option available V=Vegetarian

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PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. We handle tree nuts, peanuts, wheat, eggs, dairy, sesame, fish, and shellfish. NOTE: Omissions of allergens from any dish may not guarantee an allergen free item.

3.38% Cash Discount offered

