

the Bottleneck Bistro

D I N N E R

SALADS

Red & golden beets with avocado, feta cheese, champagne vinaigrette **\$12**

House spring mix, seasonal fruit, nuts, cheese **\$12**

Garden romaine, tomatoes, carrots, cheddar cheese *add protein \$5 **\$11**

BURGERS Served on brioche with shoestring fries

American half-pound pure beef, cheddar cheese, lettuce, tomatoes, pickles **\$14**
*add bacon \$1 or avocado \$2

Western half-pound pure beef, bacon, ghost jack, onion strings, BBQ sauce **\$14**

Veggie Burger real vegetables & whole grains, lettuce, tomatoes, pickles, onions **\$12**

SPECIALS

Braised Short Ribs with red wine, dried mission figs & herbs **\$29**

Chicken Marsala chicken breast with a marsala cream sauce **\$25**

Seared Salmon served with lemon beurre blanc **\$23**

Stuffed Portobellos quinoa, bell peppers, onions & fresh parmesan **\$15**

Shrimp Scampi served over angel hair pasta **\$27**

Cut of the Day Chef's Choice steak with herbed butter **MP**

Entrees served with choice of scalloped potatoes, garlic mashed potatoes, rice pilaf, or French fries. Seasonal vegetable or honey glazed carrots with dried figs and ginger

DESSERT

Crème Brûlée Aunt Karen B's favorite recipe with seasonal fruit **\$7**