

October 2025

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
28	29	30	1	2	3	4	
<div>DINNER</div>				<div><div>Chef's Choice</div><div>Bistro chefs use their culinary creativity to create a special entrée. Served with two chef's choice sides.</div><div>\$8.50</div></div>	<div><div>Bria's BBQ ribs</div><div>Smoky BBQ Baby Back Ribs chargrilled & served with creamy Macaroni & Cheese, Seasoned Green Beans, & Apple Hand Pie</div><div>\$14.95</div></div>	<div><div>Crispy Fish Hoagie</div><div>Hand Breaded Pollock Fillet fried to a Golden Brown, served in a Warm Buttered Hoagie with Shredded Lettuce, Diced Tomatoes & Tartar Sauce. Served with Steak Fries.</div><div>\$7.95</div></div>	
	<div><div>Mashed Potato Bowl</div><div>A bowl full buttery mashed potatoes topped with pepper fried crispy chicken, golden corn kernels, & gravy. Served with a balancing side salad.</div><div>\$8.50</div></div>	<div><div>Swedish Meatballs</div><div>Homemade meatballs smothered in a creamy mushroom gravy and served over buttery egg noodles with a side of green beans.</div><div>\$8.50</div></div>	<div><div>Vegetable Lasagna</div><div>Fresh veggies layered with a creamy alfredo, ricotta, and mozzarella. Baked until bubbly and served with a crisp side salad and garlic bread.</div><div>\$8.95</div></div>	<div><div>Baked Spaghetti</div><div>Al dente spaghetti baked in an Italian meat sauce, topped with Italian cheese blend, baked until bubbly. Served with garlic toast & mixed green salad.</div><div>\$7.95</div></div>	<div><div>Southwest Sweet Potato</div><div>Large baked sweet potato topped with south west pulled chicken, corn and black bean salsa, shredded cheddar and sour cream. Served with a crisp side salad.</div><div>\$8.50</div></div>	<div><div>Seafood Fry</div><div>Shrimp and Clam Strips lightly breaded and fried to a golden brown served with Fries and Coleslaw.</div><div>\$10.95</div></div>	<div><div>Sweet and Sour Chicken</div><div>Tempura battered chicken breast tossed in a sweet and sour sauce with peppers and onions. Served over fluffy white rice with a side of steamed broccoli and a spring roll.</div><div>\$8.95</div></div>
	<div><div>Cynthia's Famous Meatloaf</div><div>Seasoned Ground Beef & breadcrumbs baked & glazed in a Sweet Tomato sauce served with Creamed Potatoes & Sweet Green Peas</div><div>\$8.95</div></div>	<div><div>Pulled Pork Platter</div><div>Smoky pulled pork served with a side of creamy cole slaw, baked sweet potato, and cornbread.</div><div>\$8.95</div></div>	<div><div>Chicken Alfredo Bake</div><div>Al dente penne pasta tossed in a creamy alfredo sauce mixed with steamed broccoli and parmesan cheese. Served with garlic bread.</div><div>\$8.50</div></div>	<div><div>Shepherd's Pie</div><div>Ground angus beef in a rich gravy with fresh peas, onions, and carrots. Topped with creamy mashed potatoes and served with a side salad.</div><div>\$8.95</div></div>	<div><div>Autumn Roasted Chicken</div><div>Juicy Chicken Quarters roasted with fresh rosemary and served over lemony white beans with a side of roasted carrots and a roll.</div><div>\$8.95</div></div>	<div><div>Salmon Cakes</div><div>Flaky salmon patties with Chef Carson's special seasonings seared to a golden brown. Served with scalloped potatoes &, a seasonal vegetable medley, and a house made remoulade.</div><div>\$8.95</div></div>	<div><div>Chef's Choice</div><div>Bistro chefs use their culinary creativity to create a special entrée. Served with two chef's choice sides.</div><div>\$8.50</div></div>
	<div><div>Chili and Corn Bread</div><div>Big hearty bowl of homemade beef and bean chili served with all the fixin's and sweet corn bread.</div><div>\$7.00</div></div>	<div><div>Apple Bacon Pork Chops</div><div>Juicy pork chops pan seared with smoky bacon and herbs and finished in a warm apple sauce. Served with scalloped potatoes & a vegetable medley.</div><div>\$8.50</div></div>	<div><div>Taco Salad</div><div>Seasoned Ground Beef in a Crispy Tortilla Shell & topped with Shredded Lettuce, Tomato, & Shredded Cheese. Served with Salsa & Sour Cream and a Beverage.</div><div>\$7.95</div></div>	<div><div>Cajun Shrimp And Grits</div><div>Juicy shrimp sautéed in a creamy garlic sauce with smoky bacon. Served over cheesy grits with a side of steamed broccoli.</div><div>\$8.95</div></div>	<div><div>Blackened Salmon</div><div>Cajun seared Salmon filet served over a bed of creamy parmesan orzo with a side of succotash.</div><div>\$9.95</div></div>	<div><div>Buttermilk Fried Chicken</div><div>Buttermilk Marinated Chicken Lightly Breaded and Fried to a Golden Brown. Served with collard greens and macaroni and cheese</div><div>\$8.95</div></div>	<div><div>Fried Pork Chop</div><div>Panko breaded crispy pork tenderloin chop served with a side of cinnamon fried apples, country green beans, and cornbread.</div><div>\$8.50</div></div>
	<div><div>Country Fried Steak</div><div>Golden fried steak served over buttery mashed potatoes and smothered with white pepper gravy. Served with a side of country green beans.</div><div>\$8.95</div></div>	<div><div>Autumn Stuffed Sweet Potato</div><div>Large baked sweet potato stuffed with herbed chicken, cranberries, sautéed kale, and pepper jack cheese. Served with a garden side salad.</div><div>\$8.50</div></div>	<div><div>Reubens</div><div>Hand carved corned beef, topped with sautéed sauerkraut, creamy swiss, and thousand island dressing on toasted rye bread. Served with steak fries.</div><div>\$8.50</div></div>	<div><div>Lasagna Night</div><div>Hearty meat sauce and rich ricotta layered between tender pasta, topped with mozzarella and baked till bubbly. Served with crisp side salad and garlic bread.</div><div>\$10.95</div></div>	<div><div>Chef's Choice</div><div>Bistro chefs use their culinary creativity to create a special entrée. Served with two chef's choice sides.</div><div>\$8.50</div></div>	<div><div>Join our Monster Mash at Bistro!</div><div>Reservations recommended!</div></div>	
2	3	Notes					



BISTRO HALLOWEEN SPECIAL



Served from 3 PM to 6 PM 10/31/25

Reservations highly recommended for dine in and to go orders



GHOSTLY MEATLOAVES

Two mini meatloaves haunt your plate under a provolone veil. The apparitions are smothered with a bloody good sauce and served with Monster Mash-ed Potatoes, Ghastly Green Peas, Poison Apple Cider, and a Vile Vampire Cupcake.

\$13.95

