





May 2026



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	1	2
					Blackened Salmon- Cajun seared salmon filet topped with a garlic cream sauce. Served over yellow rice with a side of roasted broccoli florets. \$9.95	Chicken Alfredo Bake Tender pulled chicken tossed in a creamy alfredo sauce with penne pasta and steamed broccoli baked to a golden brown and served with garlic bread. \$8.50
3	4	5	6	7	8	9
Salisbury Steak Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with buttery succotash. \$8.95	Greek Chicken Bowl Herb and lemon marinated chicken breast over a bed of rice pilaf. Topped with a tomato & cucumber salad, yogurt sauce, pepperoncini, and crumbled feta. Comes with toasted pita points. \$8.50	 Pork Carnitas Citrus marinated pulled pork served over cilantro lime rice with a side of warm corn and black bean medley. Served with salsa, sour cream, and 2 warm tortillas. \$8.95	Honey Garlic Shrimp Eight pan seared shrimp in a sweet and savory sauce. Served over fluffy white rice with a stir fry medley and a spring roll. \$8.95	Jay's Pepper Steak Tender beef and crisp peppers stir fried in soy ginger sauce served over fluffy white rice with steamed broccoli and a spring roll. \$8.50	Chef Bria's Jerk Chicken Island spiced chicken quarters chargrilled and served over Jamaican rice and peas. Served with braised cabbage. \$8.95	Honey Mustard Pork Chops Thinly cut pork chops seared to perfection topped with a honey mustard glaze served with creamy mashed potatoes and vegetable medley. \$8.95
10	11	12	13	14	15	16
<i>Join Bistro for a reservation only Mother's Day Brunch from 11:00 AM to 2:00 PM</i> 	Chuck Wagon Sandwich All beef patty, pepper breaded and fried to a golden brown. Served on a buttery Brioche bun with LTO, Onion Rings, and a beverage. \$8.50	Taco Salad Seasoned Ground Beef in a Crispy Tortilla Shell & topped with Shredded Lettuce, Tomato, & Shredded Cheese. Served with Salsa & Sour Cream and a Beverage. \$7.95	Baked Spaghetti Al dente spaghetti baked in an Italian meat sauce, topped with Italian cheese blend, baked until bubbly. Served with garlic toast & mixed green salad. \$7.75	Country Fried Steak Golden fried steak served over buttery mashed potatoes and smothered with white pepper gravy. Served with a side of country green beans. \$8.95	Salmon Cakes Flaky salmon patties with Chef Carson's special seasonings seared to a golden brown. Served with roasted potatoes,, a seasonal vegetable medley, and house made remoulade. \$9.95	 <i>~Maintenance Day~ Bistro will be closed</i>
17	18	19	20	21	22	23
Cynthia's Famous Meatloaf Seasoned Ground Beef & breadcrumbs baked & glazed in a Sweet Tomato sauce served with Creamed Potatoes & Sweet Green Peas \$8.95	Pancake Night Three silver dollar pancakes served with bacon or sausage, warm cinnamon apples & lots of butter & syrup. Includes a beverage. \$7.95	Greek Salmon Salmon filets roasted with fresh lemon and dill. Topped with marinated feta, cucumbers, tomatoes, and olives and served over rice pilaf with sauteed spinach. \$9.95.	Fried Pork Chop Panko breaded crispy pork tenderloin chop served with a side of cinnamon fried apples, country green beans, and cornbread. \$8.50	Chicken Pot Pie Chef Carter creates a homemade chicken vegetable pot pie with a flaky crust and topped with a flaky pastry baked until golden served with a side salad. \$8.50	Bri's Rib Night Slow cooked pork ribs finished on the chargrill with tangy sauce. Served with mac and cheese, country green beans, and warm peach hand pies. \$13.95	Cajun Catfish Bites Crispy cornmeal breaded cattish nuggets served with creamy cole slaw, red beans and rice, and a house made remoulade. \$8.95
24	25	26	27	28	29	30
Chicken and Dumplings Tender pulled chicken in a creamy gravy with peas, carrots, and fluffy dumplings. Served with a side salad. \$8.95	 <i>Bistro will be closed for the holiday.</i>	Chef Special Bistro 66 team uses their culinary creativity to come up with a delightful meal. Includes a beverage. \$8.95	Pulled Pork Platter Smoky pulled pork in a tangy BBQ sauce served with sweet potato fries, creamy cole slaw, and buttery cornbread. \$8.95	Shrimp lo Mein Sauteed shrimp, soft Asian noodles, and stir fried veggies cooked in a savory soy sauce. Served with a spring roll and a beverage. \$8.95	Fried Chicken Chicken Lightly Breaded and Fried to a Golden Brown. Served with Country Green Beans and Homemade Macaroni and Cheese. \$8.95	Shepherd's Pie Ground beef, peas, and carrots in a savory gravy and topped with creamy mashed potatoes. Baked until golden with a side salad. \$8.95
31	1	Notes				
Mac and Cheese Bowl Cynthia's Famous Mac and cheese topped with your choice of fried popcorn chicken, crisp bacon, green onions, diced tomatoes, and steamed broccoli. Served with a beverage. \$8.95						

**Mother's Day Garden Party
Buffet**

May 10th, 2026

~11:00 AM to 2:00 PM~

Dine in or Take-out, Reservation only

~540-265-2191~

\$16.95 per guest



Botanical Beverages

Pink Watermelon Fizz

~Sweet Watermelon Juice,

Sparkling Citrus Finish~

Peach Mint Lemonade

~Fresh Peach Puree, Herbal

Finish~



Seedling Starters



~Tortellini Caesar Salad~ ~Strawberry Fields Salad~ ~Mini Charcuterie Cups~

~ Melon Medley~



Blooming Entrees



~Fresh Tomato Hash brown Quiche~ ~Balsamic Salmon with Strawberry Salsa~

~Lemon Rosemary Fingerlings~ ~Honey Stung Fried Chicken and Gouda Grits~

~Dilled Spring Vegetable Medley~ ~Basil Peach Pork Chops~ ~Creamed Baby Spinach~

~Warm Cornbread with Honey Butter~



Flowery Finish



~Daisy Cupcakes ~ ~Chocolate Dipped Tea Cookies~ ~Berry Patch Cheesecakes~

