

September 2026



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	31	1	2	3	4	5
Dinner		Stuffed Flounder Delicate flounder stuffed with feta and baby spinach. Baked and topped with a creamy lemon sauce. Served over rice pilaf with roasted vegetable medley. \$8.95	Honey Blackened Chicken Juicy Chicken quarters rubbed with Creole spices and finished with a honey glaze on the chargrill. Served with roasted sweet potatoes and a broccoli-cauliflower blend. \$8.95	Country Pork Chop Dinner Tender fried pork chop fried until golden brown topped with cinnamon apples, and a side of green beans and cornbread. \$7.95	Salmon Cakes Flaky salmon patties with Chef Bri's special seasonings seared to a golden brown. Served with potatoes & a vegetable medley, and a house made remoulade. \$9.95	Teriyaki style Riblets Tender riblet pieces with a sweet and sticky teriyaki glaze served with white rice and ginger glazed carrots \$8.95.
6	7	8	9	10	11	12
Honey Mustard Pork Chops Tender pork loin chops marinated in sweet and tangy honey mustard and chargrilled until juicy. Served with herb roasted potatoes and vegetable medley . \$8.95	 Bistro will be closed for the holiday.	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. \$7.95	Cotter's Maple Glazed Salmon Tender salmon filet roasted with brussels sprouts and apples in a sweet and spicy maple glazed served over parmesan mashed potatoes. \$10.95	Friday Fried Chicken Crispy breaded bone in chicken, Cynthia's famous macaroni and cheese, and country green beans. Served with a warm apple hand pie. \$10.95	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
13	14	15	16	17	18	19
Salisbury Steak Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with sweet green peas. \$8.95	Shepherd's Pie Ground angus beef in a rich gravy with fresh peas, onions, and carrots. Topped with creamy mashed potatoes and served with a side salad. \$8.95	BBQ Chicken Quarters Mesquite seasoned chicken quarters chargrilled and glazed with a smoky sauce. Served with macaroni salad and country baked beans. \$8.95	Steph's Apple Cider Pork Chops Tender pork chops braised in apple cider and smothered with sauteed apples and onions. Served with roasted sweet potatoes and brussel sprouts. \$8.95	Macaroni and Cheese Day! A bowl of Cynthia's Famous Mac & cheese topped with your choice of fried popcorn chicken, crisp bacon, green onions, diced tomatoes, and steamed broccoli. Served with a beverage. \$8.95	Join us at Bistro 66 as we host a classic car show! Bistro will serve diner classics from 12 PM to 3:30 PM 	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
20	21	22	23	24	25	26
Tosha's Fried Chicken Livers Tender chicken liver fritters deep fried until golden brown served with brown onion gravy, garlic mashed potatoes and country green beans. \$8.50	Jay's Hibachi Bowl Ginger chicken stir fried with zucchini & onions in a savory hibachi sauce. Served over vegetable fried rice with a spring roll and chopsticks \$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	Lasagna Day!! Tender pasta layered with Italian spiced beef, hearty marinara, creamy ricotta, and mozzarella., Baked until bubbly and served with a side salad and garlic toast. 8.95	Blackened Salmon Cajun seared Salmon filet served over a bed of creamy parmesan orzo with a broccoli medley and a side of house made remoulade. \$9.95	Cynthia's Famous Meatloaf Seasoned Ground Beef & breadcrumbs baked & glazed in a Sweet Tomato sauce served with Creamed Potatoes & Sweet Green Peas \$8.95	Chicken Alfredo Bake Al dente penne pasta tossed in a creamy alfredo sauce mixed with steamed broccoli and parmesan cheese. Served with garlic bread. \$8.50
27	28	29	30	1	2	3
Mashed Potato Bowl A bowl full buttery mashed potatoes topped with pepper fried crispy chicken, golden corn kernels, & gravy. Served with a balancing side salad. \$8.50	Shepherd's Pie Ground angus beef in a rich gravy with fresh peas, onions, and carrots. Topped with creamy mashed potatoes and served with a side salad. \$8.95	Brunswick Stew Smoky pulled pork and tender chicken in a tangy stew with corn, limas, potatoes, and tomatoes. Served with warm buttery cornbread. \$7.50	Pulled Pork Platter Smoky pulled pork in a tangy BBQ sauce served with sweet potato fries, creamy cole slaw, and buttery cornbread. \$8.95			
4	5					



Bistro's Car Show Diner

September 18th

Noon to 3:30 PM

~Cruise in for some classics~



Your choice of:

*Hatchback Hamburger, Chevy
Cheeseburger,
or Cadillac Corn Dog*

Comes with:

Fast Fries

Speedy Slaw

Bel Aire Beverage

\$8.75

Bistro Soda Fountain

~Creamsicle Float~

~Classic Coke Float~



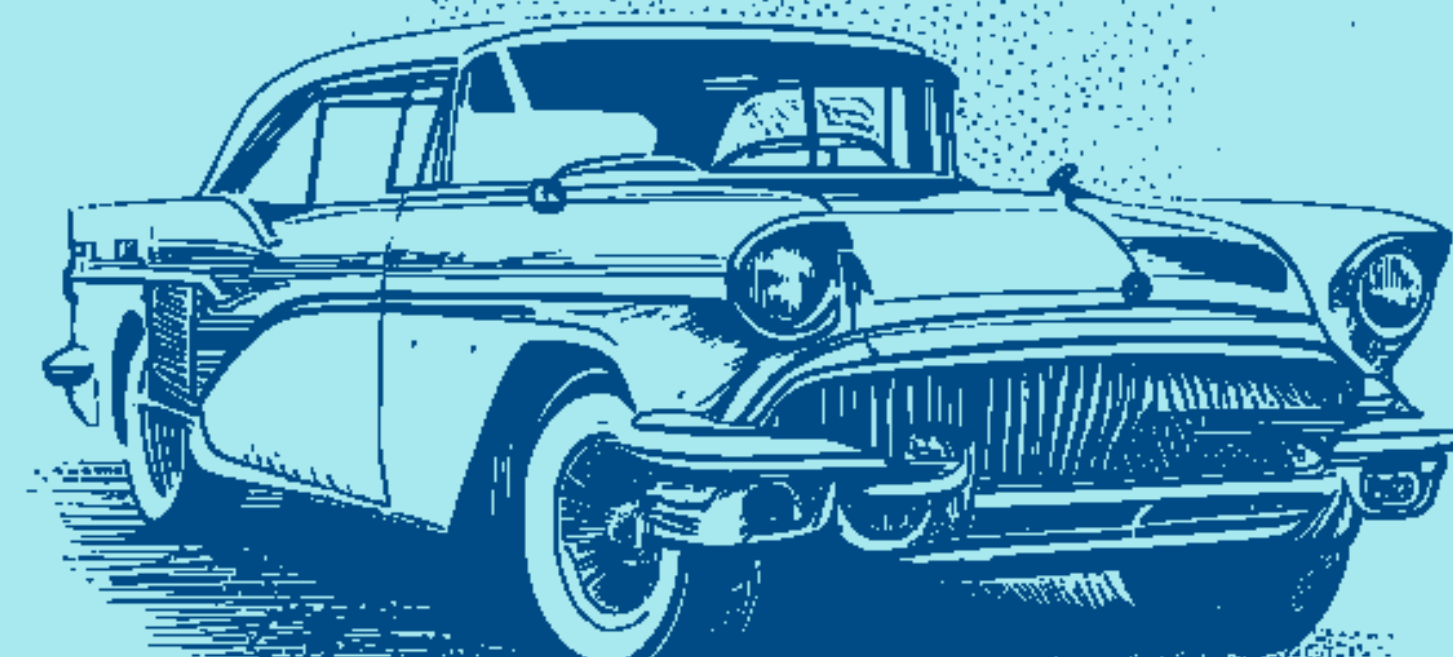
\$5.65



Friendship
NORTH CAMPUS

Vintage Carshow

Free
Entry!



12PM-2PM

Sep.18,2026

Friendship
North

ALL CARS/BIKES
WELCOME

FOOD & DRINK
AVAILABLE FOR PURCHASE

1 PLACE WINNER
BEST IN SHOW

MUSIC W/
DJ SKINNER



327 Hershberger Rd NW, Roanoke, VA 24012

Contact: Lacey Ashworth
if interested -540-777-4612