November 2026





Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 **Salisbury Steak** Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with sweet green peas. **$8.95**	2 **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**	3 **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**	4 **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**	5 **Pulled Pork Platter** Smoky pulled pork in a tangy BBQ sauce served with sweet potato fries, creamy cole slaw, and buttery cornbread. **$8.95**	6 **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**	7 **Souper Saturday**: Broccoli Cheddar with a side of garlic cheesy toast and side salad and a beverage **$8.50**
8 **Chili and Corn Bread** Big hearty bowl of homemade beef and bean chili served with all the fixing's, warm corn bread, and a beverage. **$8.00**	9 **French onion Pork Chops** Tender Bone- in pork chops baked until golden topped with caramelized onions and melted provolone cheese served with butter and chive mashed potatoes and glazed carrots. **$8.95**	10 **Blackened Shrimp Alfredo** Chef Steph presents her homemade garlic parmesan sauce. Served over al dente penne and topped with eight Cajun seared shrimp. Showered with parmesan & served with garlic toast and garlic broccoli. $8.95	11 Stuffed Flounder Chef Marcus' 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	12 **Macaroni and Cheese Day!** Celebrate with a bowl of Cynthia's Famous Mac and cheese topped with your choice of fried popcorn chicken, crisp bacon, green onions, diced tomatoes, and steamed broccoli. Served	13 **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**	14 **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**
15 **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**	16 **Bri's Pollo Asado Bowl** Mexican style BBQ pulled chicken in a smoky citrus marinade. Served over cilantro lime rice with a corn and black bean salsa, Monterey jack cheese, and a lime crema drizzle. **$8.50**	17 **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**	18 **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**	19 **Teriyaki Chicken Bowl** Chargrilled chicken breast in a sweet soy glaze over fluffy white rice. Served with crisp stir fry vegetables and a spring roll. **$8.50**	20 **Fried Chicken Friday** Buttermilk Marinated Chicken Lightly Breaded and Fried to a Golden Brown. Served with country green beans and macaroni and cheese **$8.95**	21 **Souper Saturday:** Hearty Minestrone Soup served with a buttery grilled cheese on Brioche and a beverage **$8.50**
22 **Cynthia's Famous Meatloaf** Seasoned Ground Beef & breadcrumbs baked & glazed in a Sweet Tomato sauce served with Creamed Potatoes & Sweet Green Peas **$8.95**	23 **Honey Old Bay Shrimp Bowl** Eight butter sauteed shrimp finished with a sweet and savory Chesapeake spiced honey. Served over cheddar grits with a broccoli cauliflower medley and fresh scallion garnish. **$8.95**	24 **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**	25 *Bistro will be serving a special Holiday Buffet from 3:00PM to 6:00PM. Reservations required for dine-in and to-go orders.*	26 *Bistro 66 will be closed for the Holiday*  	27 *Bistro 66 will be closing for service at 2:00 PM*	28 **Salisbury Steak** Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with country green beans. **$8.95**
29 **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**	30 **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**	1	2	3	4	5
6	7	Dinner				

Bistro 66 2026 Thanksgiving Buffet

Join us for a reservation only holiday buffet
served from 3:00 PM to 6:00 PM

All meals include your choice of specialty drink, fountain drink, fresh brewed tea, or coffee.



$17.95 per person.

Take out meals can also be reserved.
Refills cannot be taken home.



Bountiful Beginnings

Fall Caesar Salad ~ Mini Herbed Cheese Balls and Crackers ~ Deviled Eggs ~ ~Orange Cranberry Salad ~ ~Southern Cheese Straws~

Festive Feast

Herb Roasted Turkey Breast with Cornbread Stuffing ~ Apple Bacon Loin Chops ~ Homemade Macaroni & Cheese ~ Whipped Potatoes and Gravy ~ Sweet Potato Souffle with Candied Pecans ~ Harvest Brussels ~ Green Bean Casserole ~ Warm Rolls and Honey Butter

Cornucopia of Confections

~Pumpkin Pie with Cinnamon Whipped Cream ~ Sweet Potato Pie ~ ~ Warm Apple Turnovers ~

