



FIRSTS

Roasted Squash Hummus 11-
Locally grown Yellow Squash and Zucchini – Heirloom Cherry Tomato – Celery – Cucumber –
Grilled Pita

Chili Rubbed Wings 12-
Wing Sauce, Blue Cheese Dressing, Carrots, Celery

Lobster BLT Slider 14-
Smoked Chili Remoulade

Truffle Pub Wedges 11-
Parmessiano Reggiano – Fine Herbs – White Truffle Oil – Roasted Garlic Aioli

SALADS

Arugula and Kale 12-
Fresh Strawberries – Gorgonzola – Candied Pecans – Crispy Fried Shallot – Garden Herb
Vinaigrette

Cucumber Caprese Salad 14-
Fresh Spinach - Grape Tomatoes – Cucumbers – Fresh Mozzarella – Basil – White Balsamic
Vinaigrette – Baguette

BLTA Caesar 12-
Crisp Romaine – Bacon – Tomato – Avocado – Parmesan and Manchego cheeses – Sourdough
Croutons – Creamy Citrus Garlic Dressing

BURGERS

Classic Bacon Cheeseburger 14-
Applewood Smoked Bacon – New York White Cheddar – Lettuce – Tomato – Onion Roasted
Garlic Aioli

The Black n Blue 16-
Blackening Spice, Gorgonzola – Spinach – Roma Tomato – Dark Balsamic Reduction

The Bistro “H” 14-
Avocado – Muenster Cheese – lettuce – Tomato – Onion – Smoked Chili Remoulade

Bistro a la Carte

Fries 5-

Grilled Flatbread 5-

Vegetables(steamed/saute') 5-

Crudite vegetable 5-

Garlic Whipped Potato 5-

Rice Pilaf- Quinoa 5-





FLATBREAD PIZZA

Margherita 12-

Fresh Mozzarella – Parmessiano Reggiano - Tomato – Basil – Pomodoro

Italian “chopped” 16-

Fresh Mozzarella – Capicola- Salume – Garbanzo Beans - Squash- Spinach – Artichoke
– Capsicum – Arugala Pesto – Basil

Spicy Chicken 14-

Chipotle sauce – Grilled chicken – Bell Pepper - Avocado – Goat Cheese – Toasted
Pine Nuts

MAINS

Twin Filets of Beef Tenderloin (10oz.) 30-

Charbroiled – Fine herb Arugula Butter – Crispy Fried Shallot – Garlic Whipped Potato – Local
Seasonal Vegetable Baton

Pork Milanese 26-

Local Pork Bone Chop - Panko Herb Breadcrumb – Light Florentine Buerre Blanc - Fresh
Tomato-Basil Salad – Garlic Whipped Potato

Salmon Pesto 26-

Grilled Salmon – Red Pepper-Zucchini Pesto – Citrus Crema - Garlic Whipped Potato – Local
Seasonal Vegetable Baton

Pan Roasted Free Range Chicken – Sherry Chicken Jus - Creamed Utah Corn – Rice Pilaf –
Quinoa - Local Seasonal Vegetable Baton

Chefs Roast of the Evening - Market Price

Our Chefs selection of slow “emberred” roast specials to be determined daily.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne
illness.

(Please note an automatic 20% gratuity will be added to parties of 6 or more)



