



BISTRO  
ON THE  
LOUP

Monday - Saturday: 11am - 2pm, 5pm- 9pm  
Sunday: 5pm - 9pm

*18% gratuity added to tables of 8 or more*

# APPETIZERS

## CALAMARI 10

hand battered and deep fried, served with siracha aioli

## LOADED NACHOS

LARGE ORDER 10

HALF ORDER 7

housemade tortilla chips topped with carnitas pulled pork, shredded lettuce, diced tomato, green onions, black olives, jalapeños and shredded cheese. served with salsa and sour cream

## BLACK & BLEU PIZZA\*\* (GF) 14

tender Certified Angus Beef® steak topped with bleu cheese crumbles, walnuts and a drizzle of balsamic glaze served on a crispy cauliflower crust

## CHICKEN BACON RANCH PIZZA (GF) 12

chicken, bacon, onions and tomato, topped with ranch and cheese, served on a crispy cauliflower crust

*GF - menu items are gluten-free with little or no modification. we do NOT have a dedicated fryer.*

## ARTICHOKE DIP (GF) 8

creamy cheese, spinach and artichoke dip served piping hot with choice of housemade tortilla chips or crudité

## SMOKED CHICKEN QUESADILLA 9

smoked chicken in a chipotle pepper sauce with sauteed onions and peppers, topped with shredded cheese inside a sundried tomato tortilla. served with sour cream and salsa

## WINGS

8 BONE IN WINGS 10

12 BONE IN WINGS 13

coated with your choice of honey bbq, buffalo or bourbon sauce

## CARAMELIZED VEGGIE PIZZA (GF) 10

caramelized onions, mushrooms and sweet peppers, topped with parmesan and pesto served on a crispy cauliflower crust

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# SALADS

dressing choices: Dorothy Lynch, housemade ranch, honey lime (GF), or bleu cheese (.5)

## BLACK & BLEU STEAK SALAD (GF)\*\* 14

tender Certified Angus Beef® steak with mixed greens, cucumber and tomato sprinkled with bleu cheese crumbles, walnuts and a drizzle of balsamic glaze. served with a bleu cheese dressing

## SMOKED SALMON SALAD (GF) 14

mixed greens, dried cranberries, candied almonds, tomato, onion and shaved parmesan, topped with smoked salmon, served with honey lime dressing

## CRISPY/GRILLED CHICKEN SALAD (GF) 12

mixed greens, shredded cheese, cucumber and tomato topped with crispy tenders or grilled chicken. served with homemade ranch

# STARTERS

# SANDWICHES

served with choice of fries, soup, or fruit.  
additional charges for substitutions.

## GOURMET GRILLED CHEESE 9

gooey goodness of melted muenster, white cheddar, and American cheeses. toasted on your choice of marble rye, wheat or white bread

## CLASSIC REUBEN 13

slow roasted sliced corned beef piled high with tangy sauerkraut and creamy housemade spread. served on toasted marble rye bread

## PLATTE RIVER MELT 13

Certified Angus Beef® patty, sautéed onions, housemade “secret sauce”, applewood smoked bacon and swiss cheese on rye bread

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

## 1/3 LB BISTRO BURGER\*\* 10.5

Certified Angus Beef® patty cooked to your liking and served on a toasted bun with lettuce, tomato, and onion. add ons: sautéed onions (1), cheese (1) fried egg (1), sautéed mushrooms (2), bacon (3)

## PHILLY CHEESE STEAK 11

tender beef, sautéed onions and peppers with swiss cheese on a toasted bun

## CHICKEN SALAD CROISSANT 10

fresh, homemade chicken salad with leaf lettuce on a butter croissant

## CLUB WRAP 10

ham, turkey, bacon, lettuce, tomato, onion and mayo wrapped in a sun dried tomato tortilla

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# ENTRÉES

served with choice of soup or salad

## PECAN ENCRUSTED SALMON 19

7 oz. salmon fillet rolled in crushed pecans and garnished with a honey mustard vinaigrette, served over a bed of rice with a side of sautéed vegetables

## CHICKEN PICCATA 16

8 oz. lightly breaded chicken breast, pan seared and garnished in a lemon caper sauce and served over a bed of rice with a side of sautéed vegetables

## APRICOT CHICKEN 16

8 oz. grilled chicken breast, topped with apricot sauce, sprinkled with pecans and served over a bed of rice with a side of sautéed vegetables

## PETITE TENDER\*\* 20

8 oz. Certified Angus Beef® teres major steak, best cooked medium or medium rare. served with potatoes and sautéed vegetables

## RIBEYE\*\*

8 OZ. 22

12 OZ. 28

Certified Angus Beef® ribeye steak, hand cut and seasoned. served with potatoes and sautéed veggies

## 10 OZ. BISTRO STRIP STEAK\*\* 26

10 oz. Certified Angus Beef® New York Cut with herb garlic butter, served with potatoes and sautéed vegetables

## CHICKEN FRIED STEAK 13

8oz Certified Angus Beef, lightly battered, served with potatoes and sautéed mixed vegetables. choice of white or brown gravy

# MAINS

# DRINKS

GOURMET COLUMBIAN COFFEE 2.5  
FLAVORED COFFEE OF THE DAY 2.5  
SODA 2.5  
LEMONADE 2.5

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CHINA MIST BREWED ICED TEA 2.5  
GOURMET HOT TEA 2.5  
MILK 2.5

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# DESSERTS

CHOCOLATE TRUFFLE TART 5.95  
chocolate, caramel and pecans on sugar cookie crust  
BISTRO BROWNIE DELIGHT 5.95  
dark chocolate and cream cheese brownie served warm with vanilla bean ice cream  
VANILLA BEAN ICE CREAM 1.95  
premium vanilla bean ice cream, sold by the scoop

CHOCOLATE EXPLOSION 5.95  
chocolate cupcake filled with chocolate ganache and served warm with vanilla bean ice cream  
CARROT CAKE CHEESECAKE 5.95  
a combination of carrot cake and cheesecake with cream cheese frosting

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# SIDES

SALAD 4

FRIES 4

ONION RINGS 5

SOUP CUP 4

SOUP BOWL 6

FRUIT 3

MUFFIN 3

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# PASTA

TUSCAN CHICKEN PASTA 15  
chicken and cavatappi noodles in tomato-pesto sauce with artichokes and mushrooms served with crostini  
SEVEN LAYER LASAGNA 13  
layers of sausage, sassy marinara sauce, pasta and mozzarella cheese served with crostini

PASTA ALFREDO 12  
creamy alfredo sauce served over noodles with crostini. add ons: primavera (1), chicken (3), shrimp (5)

# PASTA & MORE