

Dinner

APPETIZERS

Cheese Quesadilla | 8
cheese blend in a chipotle pepper sauce with sauteed onions and peppers topped with shredded cheese inside a sun-dried tomato tortilla. served with sour cream and salsa. *add chicken \$3, sirloin \$5, pulled pork \$4, or mushrooms \$2.*

Pork Belly Burnt Ends | 12
bite size pork belly ends fried to perfection, served with choice of dipping sauce.

Loaded Potato Bites | 10
mashed potatoes loaded with cheese, bacon, green onions dipped in breadcrumbs. choice of dipping sauce: ranch, sour cream, or white or brown gravy.

Housemade Tortilla Chips & Dip | 11 [GF]
served with salsa and queso

Calamari | 11
hand battered and deep fried, served with siracha aioli.

Artichoke Dip | 9 [GF]
creamy cheese, spinach and artichoke dip served piping hot with housemade tortilla chips.

Duck Wontons | 12
savory duck with bacon stuffed in crispy wontons and served with sweet thai chili sauce, 5 per order.

18% gratuity may be added to all parties of 6 or more

SALADS

Black & Bleu Steak | 14 [GF] 
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 our housemade bleu cheese dressing.

Crispy/Grilled Chicken | 12 [GF]
mixed greens, shredded cheese, cucumber, and tomato topped with crispy chicken tenders or grilled chicken. served with homemade ranch.

CAULIFLOWER CRUST 10" PIZZA

Cream Cheese Philly | 12
cream cheese and swiss blend topped with sirloin, peppers, and onions.

Black & Bleu Pizza | 14 
tender Certified Angus Beef steak topped with bleu cheese crumbles, walnuts and a drizzle of balsamic glaze

Chicken Bacon Ranch | 12
chicken, bacon, onions, and tomato topped with jalapeno ranch and cheese. *make it gluten free by substituting to regular ranch.*

Grilled Veggie | 11 [GF]
grilled onions, mushrooms, and sweet peppers topped with parmesan and pesto.

PASTA

Pasta Alfredo | 9
alfredo sauce over cavatappi pasta served with crostini. *add chicken \$6, shrimp \$8, primavera \$2, steak \$7, mushrooms \$2, broccoli \$1*

Chicken Parmesan Pasta | 15
crispy chicken breast covered with a chunky marinara sauce, parmesan and mozzarella cheese over cavatappi pasta. served with crostini.

Gourmet Macaroni & Cheese | 9
creamy white cheddar macaroni and cheese covered with shredded cheese with your choice of optional toppings and served with garlic bread. *add grilled or crispy chicken \$6, bbq beef \$5, pork belly burnt ends \$5, pulled pork \$4, steak \$7, extra garlic bread \$1*



BISTRO
ON THE
LOUP

ENTREES

served with choice of soup or salad.

add ons: chimichurri sauce \$2

garlic butter / sauteed mushrooms \$2 / sauteed onions \$1

3 garlic butter shrimp \$5 / 3 coconut shrimp \$3

* jasmine rice available upon request

Grilled Salmon | 21

8oz charbroiled to perfection seasoned with salt, pepper, and garlic butter sided with wild rice pilaf* and sauteed vegetables.

Pecan Encrusted Salmon | 22

8 oz salmon fillet rolled in crushed pecans and garnished with a honey mustard vinaigrette, served over a bed of wild rice pilaf* and side of sauteed 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 pilaf* with a side of sauteed vegetables.

8 Oz Roast Beef Dinner | 17

slowly roasted beef roast, sliced and served with garlic mashed potatoes, beef gravy, and sauteed vegetables

Chimichurri Avocado

Portobello Mushroom Cap | 11

large portobello mushroom marinated in a vegan friendly blend topped with a housemade chimichurri sauce and avocados. Served with jasmine rice and sauteed vegetables.



Petite Tender | 21

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



Ribeye | 29

12 oz Certified Angus Beef ribeye steak, hand cut and seasoned. served with garlic mashed potatoes and sauteed vegetables.



Sirloin | 19

6oz Certified Angus Beef Sirloin served with garlic mashed potatoes and sauteed vegetables



Chicken Fried Steak | 13

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



Bistro Strip Steak | 31

14oz Certified Angus Beef New York cut with herb and garlic butter. served with garlic mashed potatoes and sauteed vegetables.

SANDWICHES & SUCH

served with choice of

steak fries, waffle fries, fruit,

steamed vegetables, side salad or soup

add ons: cheese \$1 / bacon \$2 / fried egg \$1

sauteed mushrooms \$2 / sauteed onions \$1

avocado \$1

Classic Reuben | 12

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

Flatbread Philly Cheesesteak | 12

tender beef, sauteed onions and peppers with cream cheese and swiss on toasted flatbread.

substitute queso for \$1



Platte River Melt | 13

Certified Angus Beef patty, sauteed onions, house made secret sauce, smoked bacon and swiss cheese on toasted rye bread



1/3 lb Bistro Burger | 11

Certified Angus Beef patty cooked to your liking and served on a toasted brioche bun with lettuce, tomato, pickle and onion on the side.



Prime Rib Dip | 15

slow roasted Certified Angus Beef, topped with sauteed onions, horsey mayo, and provolone cheese on a toasted ciabatta bun sided with au jus. add mushrooms \$2.

Coconut Shrimp Platter | 13

10 coconut breaded shrimp sided with sweet chili sauce, french fries and housemade coleslaw.

Veggie K-Bobs | 12 [GF]

fire roasted peppers, onions, mushrooms and tomatoes seasoned with garlic butter served with jasmine rice

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