



BISTRO ON THE LOUP

ask your server about our
DAILY SPECIALS

ENTREES

HOT CHICKEN CASSEROLE 9.95

diced chicken, almonds, garden rice, a creamy sauce (and a long list of secret ingredients) served with fruit and a muffin

SEVEN LAYER LASAGNA 10.95

layers of sausage, sassy marinara sauce, pasta and mozzarella cheese served with crostini and garden salad

CHICKEN ALFREDO PASTA 10.95

grilled chicken with alfredo sauce over pasta served with crostini and garden salad

WRAPS

served with choice of side: soup, fruit or fries

CLUB WRAP 9.95

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

SMOKED TURKEY RASPBERRY WRAP 9.95

thinly sliced smoked turkey breast with raspberry jalapeño cream cheese spread, raisins, swiss cheese, red onion and mixed greens rolled up in a sun dried tomato tortilla

18% gratuity added to tables of 8 or more

SANDWICHES

served with choice of side: soup, fruit or fries

CLASSIC REUBEN 10.95

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

BISTRO BURGER 10.45**

Certified Angus Beef® patty cooked to your liking and served on a toasted bun with lettuce, tomato, and onion

CHICKEN SALAD CROISSANT 9.95

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

HAM, APPLE BRIE GRILL 9.95

thin sliced smoked ham, apple slices, brie cheese and chutney cream cheese spread served on toasted housemade cinnamon bread

PHILLY CHEESE STEAK 10.95

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

SALADS

SMOKED SALMON SALAD (GF) 13.95

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

CRISPY/GRILLED CHICKEN SALAD 11.95

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

BLACK & BLEU STEAK SALAD (GF) 13.95**

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

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

LIGHT FARE

CHICKEN TENDERS 8.95
4 crispy tenders with choice of dipping sauce

CHICKEN QUESADILLA 8.95
served with salsa and sour cream

COMBO LUNCH 8.95
1/2 turkey raspberry wrap or 1/2 chicken salad
croissant with chips and choice of fruit or soup

CARAMELIZED VEGGIE PIZZA (GF) 9.95
caramelized onions, mushrooms and sweet
peppers, topped with parmesan and pesto on a
crispy cauliflower crust

CHICKEN BACON RANCH PIZZA (GF) 11.95
chicken, bacon, onions and tomato, topped
with ranch and cheese, served on a crispy
cauliflower crust

DESSERTS

VANILLA BEAN ICE CREAM 1.95
rich vanilla bean premium ice cream, sold by
the scoop

CHOCOLATE TRUFFLE TART 5.95
chocolate, caramel and pecans on a sugar
cookie crust

BISTRO BROWNIE DELIGHT 5.95
dark chocolate and cream cheese brownie
served warm with vanilla bean ice cream

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

A LA CARTE

SOUP
cup 4.00
bowl 6.00

SALAD 4.00

FRUIT 3.00

MUFFIN 3.00

FRIES 4.00

ONION RINGS 5.00

BEVERAGES

GOURMET COLUMBIAN COFFEE 2.50
fresh ground Columbian "medium roast"

FLAVORED COFFEE OF THE DAY 2.50
fresh ground gourmet coffee - aromatic and
flavorful, not sweet

CHINA MIST BREWED ICED TEA 2.50
freshly brewed tea, not sweet

GOURMET HOT TEA 2.50
choose from our selection of teas

MILK 2.50
white or chocolate

SODA 2.50

LEMONADE 2.50

RESERVATIONS

(402) 562 - 9506

join our
BIRTHDAY CLUB

*sign up to receive a complimentary dessert
when you dine at the Bistro for your birthday!*
