BISTRO TO GO DINNFR **TAKEOUT & ROOM SERVICE** 5PM - 10PN

STARTERS

CALAMARI

\$8

\$11

Lightly dusted and fried, served with sweet chili sauce

CHICKEN QUESADILLA

Flour tortilla layered with chicken, Monterey Jack cheese, green onion, tomatoes. Served with salsa & sour cream

BUFFALO CHICKEN WINGS \$11

Served with celery sticks and ranch dressing

SOUP & SALADS

SOUP du JOUR

\$5

Featured Soup of the Day

GRILLED CHICKEN CAESAR SALAD \$12

Traditional Caesar salad with grilled chicken & diced tomatoes

FRESH FRUIT PLATE

\$9

Seasonal fruit served with yogurt and baked banana bread

PIZZA \$17

SIGNATURE 14" CHEESE PIZZA

Additional toppings \$1.50 each: pepperoni, sausage, ground beef, peppers, onions, pineapple, ham, bacon, black olives, mushrooms (Half pizza additional toppings \$.75 each)

PIZZA SUPREME

Fully loaded pizza with all the toppings \$23

SPECIALTY - GLUTEN FREE PIZZA ALFREDO BIANCA (WHITE PIZZA)

Olive oil, fresh garlic, Alfredo sauce, cheese pizza amd our special cheese blend \$17 \$17

SANDWICHES

* Sandwiches served with terra chips

* GRILLED BURGER \$11 Lettuce, tomato, onion, pickles served on our Challah burger bun add cheese \$.75 add bacon \$1.00

* CUBAN SANDWICH \$11

Roasted pork, ham, Swiss cheese topped with mustard and pickles.

\$11 PORTABELLA MUSHROOM SANDWICH

Portabella mushroom, grilled tomatoes, caramelized onions, micro greens and a red pepper mayonnaise served with a side of fresh fruit

* TURKEY BLT CROISSANT \$11

Sliced turkey, bacon, lettuce and tomato

ENTREES

* Entrees served with mashed potatoes & vegetable of the day

* 12 OZ. RIB EYE STEAK Char-grilled as you like it

SPAGHETTI WITH MEAT SAUCE

* 8 OZ. FILET MIGNON

\$21

\$23

Grilled to perfectionServed with Hollandaise Sauce

* 12 OZ. MANGINO'S CHICKEN \$19

Smothered with BBQ sauce, Jack Cheese, green onions and bacon

\$21

* PAN SEARED SALMON With Dill sauce

PORK SCHNITZEL \$19 Lightly breaded Pork over a bed of Spaetzle with Hunter's Sauce

JUNIOR MENU \$8

\$18

(ages 9 and under)

CHICKEN TENDERS & FRUIT GRILLED CHEESE & FRUIT

SPAGHETTI WITH MEAT SAUCE **KID'S BURGER WITH FRUIT**

PIZZA MARGHERITA

Fresh Mozzarella and tomatoes, garlic, olive oil and basil

\$18



BAKED WINGS MILD W/ BLEU CHEESE OR RANCH & CELERY

FAMILY

PARTY

COMBO

2 LITER OF SODA COKE PRODUCTS



BISTRO TO GO TAKEOUT Thursday - Sunday 5PM - 10PM

BEVERAGE MENU

COFFEE \$2.25 (free refills while dining in)

Seattle's Best - Regular or Decaf

HOT TEA \$2.25

HOT CHOCOLATE \$2.25

SOFT DRINKS

(free refills while dining in) \$3 Coke, Diet Coke, Sprite, Pink Lemonade, Root Beer

ICED TEA

(free refills while dining in) \$3 Unsweet or Sweet

BOTTLED WATER \$3

FROM THE BAR...

MILK \$3 Whole or Chocolate

JUICE \$3

Apple, Orange, Cranberry, Pineapple or Tomato

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\$8

\$26

\$26

\$23

\$32

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\$6.5

\$6.5

\$6.5

\$6.5

\$6.5

SPARKLING

Zonin, Prosecco, Brut, Italy Korbel, Brut, California Avive, Pink Grapefruit, France Graham Beck, Brut Rose, South Africa

HOUSE

COPPERRIDGE VINEYARDS

White Zinfandel Pinot Grigio Chardonnay Merlot Cabernet Sauvignon



SEASONAL SELECTIONS





Chipotle Pineapple Margarita

Siempre Anejo Triple Sec / I.O. Margarita Mix / Monin Chipotle Pineapple Syrup

Mexican Mule

Siempre Silver Lime Juice / Barritts Ginger Beer

Reposado ()Id Fashioned

Siempre Reposado Simple Syrup / Orange Wheel / Cherry / Angostura Bitters

WHITE

	7	
Heinz Eifel, Reisling Auslese (Mosel)	\$7	\$26
Heinz Eifel Shine, Gewurztraminer (Rheinhessen, Germany)	\$7	\$26
Fess Parker, Riesling (Santa Barbara, California)	\$8	\$32
Vigneti Del Vulture, Pipoli Greco-Fiano (Basilicata, Italy)	\$8	\$30
The Inquisitor, Chenin Blanc (South Africa)		\$21
Martin Codax, Albarino (Rias Baixas, Spain)		\$23
Marques De Caceres, 'Deusa Nai' Albarino (Rias Baixas, Spain)		\$23
Tommasi, Pinot Grigio (Veneto, Italy)	\$8	\$32
Mer Soleil, Silver "Unoaked" Chardonnay (Monterey, California)	\$9	\$36
William Hill, Chardonnay (Napa Valley, California		\$36

RED		
Funf, Sweet Red (Germany)	\$7	\$23
Fantini Sangiovese (Abruzzo, Italy)	\$7	\$28
Fantini Montepulciano D' Abruzzo (Abruzzo, Italy)	\$7	\$28
IL Poggione, Rosso Di Montalcino, (Tuscany, Italy)		\$46
Don Miguel Gascon, Malbec (Mendoza, Argentina)	\$8	\$32
Grayson, Cabernet Sauvignon (California)	\$8	\$32
Louis M. Martini, Cabernet Sauvignon (Sonoma County, California)	4.2	\$36

COCKTAILS

SHADES OF GREEN COCKTAIL \$9 A fruity blend of Midori, vodka, pineapple juice, & orange juice.

BREEZE IN THE SHADE \$9 A delicious combination of rum, triple sec & fruit juices, topped with grenadine.

OLD FASHIONED \$10 Maker's 46 or Knob Creek Rye

SIEMPRE MARGARITA \$10.5 Rocks or Frozen

100% Agave Siempre Tequila combined with Island Oasis Margarita mix and Grand Marnier.

PASSION FRUIT MOJITO \$9 Bacardi Light Rum, Monin Passionfruit, fresh limes & mint leaves topped with soda water.

LONG ISLAND ICE TEA \$10 The perfect combination of vodka, rum, gin, tequila, triple sec mixed with sweet-n-sour and a splash of Coca-Cola.

KENTUCKY CORPSE REVIVER \$10 A fun twist on a classic made with Lafayette Spiced Bourbon, triple sec, dry vermouth & lemon juice.

BEER/CIDER

BOTTLE SELECTION \$6.5 Bud lic

Bud light	Red Bridge
Budweiser	Odoul's Č
Coors light	Heineken
Miller lite	Corona
Angry Orchid	

ON TAP 16 oz

3 Wise Guys Porter Yuengling Amber Lager Caribe Pineapple Cider Alcatraz 2x IPA	\$7 \$6.5 \$7 \$7
Alcatraz ZX IPA	\$/

FROZEN COCKTAILS

Strawberry / Banana / Pina Colada Mango / Mudslide \$8 Available alcohol free for \$4.95

MIMOSA & BLOODY MARY \$8