

Pantoufle's Bistro Dinner Menu

(Thurs, Friday, and
Saturday Starting at 4PM)

Nibbles & Sharables

House Nuts

Pecans, walnuts, and almonds seasoned with maples syrup and herbs. Contains nuts (does not contain peanuts). **6.21**

White Truffle Oil Potatoes

Grilled mini potatoes that topped with white truffle oil and garnished with a fresh herb finishing salt made with JQ Salt works heirloom salt and served with a lemon garlic aioli. (GF, dipping sauce contains eggs). **8.28**

Mushroom Duxelles Flatbread

A duxelles made from finely chopped mushroom medley cooked to perfection with shallots and garlic atop a toasted flatbread that has been spread lightly with dijonnaise. Garnished with shredded pecorino and fresh thyme. (Vegetarian, contains wheat and dairy). **14.49**

Cheese & Bread Plate

A plate of assorted cheeses with toasted baguette. Comes with a small olive oil/balsamic reduction dipping sauce. s. Be adventurous! **12.42**

Soups, Salads and Lighter Fare

Ham & Cheese Crepe

A house made crepe filled with black forest ham, Dijon mustard and gruyere-swiss cheese. Comes with your choice of side salad or a cup of soup. (Contains wheat, dairy, and pork) Add egg for \$2.07 more **13.45** ****Gluten free crepe option may be available****

Grilled Chicken Cordon Bleu

Grilled chicken breast, ham and Swiss cheese served on a toasted bun with dijonnaise, pickled red onion and fresh local arugula. Comes with your choice of chips, side salad or a cup of soup. (Contains wheat, eggs, dairy, and pork). **14.49**

Chipotle Chicken Wrap

A soft wheat tortilla filled with shredded cold rotisserie chicken, chipotle mayonnaise, pickled onion, lettuces, cherry tomatoes and cheddar cheese. Comes with your choice of chips, garden salad or a cup of soup. (Contains soy, wheat and dairy). **14.49**

Salad du Jour

A salad concocted by our chef using fun ingredients that have showed up in the fridge. Ask your server for details. (Lettuce know your allergies to ensure our wild card salad is right for you). Add salmon fillet, smoked salmon or prosciutto at additional charge. **One size 13.45**

Bistro Garden Salad

A bed of greens with tomatoes, cucumbers, pickled red onion, and cheese. Choice of dressing- Green Goddess (GF) or Dijon vinaigrette (GF, V/DF). Add salmon fillet, smoked salmon or prosciutto for additional charge. **Full 13.45 Half 7.24**

Soup du Jour

A bowl of our soup of the day. Bowl served with two slices of toasted baguette, cup served with on slice of toasted baguette. Additional bread available at additional cost. Add a side salad for \$4.14.

Bowl 9.31 Cup 5.43

Mains

Braised Boneless Beef Short Ribs

Red wine braised beef with carrots and mushrooms served with creamy mashed potatoes. (GF, Contains dairy; Dairy allergy substitutions available) **28.98**

Portobello & Harissa Carrots (Vegan)

Creamy tahini sauce topped with seared harissa spiced baby portobello mushrooms, rainbow carrots and autumn squash. Garnished with fresh herbs, pinenuts and a pomegranate-red pepper drizzle. (Contains pine nuts and sesame). Add salmon fillet, smoked salmon or prosciutto for additional charge. **26.91** GF/DF/V

Cod with Tomato-Olive Pearl Couscous

Pan seared cod on top of a bright tomato-olive-caper sauce dressed pearl couscous. (DF, Contains wheat; Gluten allergy substitutions available). **28.98**

Pork Tenderloin Medallions

Sous vide pork tenderloin sliced into medallions topped with a mustard-wine cream sauce. Comes with mashed potatoes and sauteed vegetables. (GF, Contains dairy) **33.12**

Allergen Statement*Please be advised that food prepared here may contain milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shellfish.

GF= Gluten friendly DF= Dairy Free V=Vegetarian

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PLEASE ALERT YOUR SERVER OF ANY ALLERGIES.

3.38% Cash Discount offered



PANTOUFLE'S

BISTRO

FOOD · WINE · BEER