

Pantoufle's Bistro Dinner Menu

(Thursday,
Friday, and
Saturday starting
at 4PM)

Nibbles & Sharables

Whipped Feta & Date Spread

Feta whipped with lemon, cream cheese, and olive oil with chopped dates folded in. Topped with house made Dukkha, chives, and spicy chili oil! Served with pita chips. GF option available upon request. (Contains sesame, wheat, dairy, nuts) **12.42**

Southern Style Pickled Shrimp

Cold shrimp(6) marinated in our house pickling liquid- slightly spicy, tangy, dilly and more! (Contains shellfish) **14.49**

Soups & Salads

Soup du Jour

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

Bowl 9.31 Cup 5.43

Bistro Garden Salad

A bed of greens with tomatoes, cucumbers, pickled red onion, and cheese. Choice of dressing- (GF, V) (Contains dairy) **7.24**

Mains

Classic Chicken Salad Wrap

A soft wheat tortilla filled with creamy chicken salad made with mayo, celery, and lemon zest. Also in the wrap: lettuce, tomatoes, and pickled onion. Comes with a choice of chips, side salad or a cup of soup. (Contains soy and wheat) **14.49**

Smoked Trout Crepe

Herby crepes filled with a COLD creamy smoked trout spread (yogurt, mayo, lemon, cuke, & herbs). Topped with a lemon caper sauce. Comes with a choice of side salad or a cup of soup. (Contains wheat, eggs, and dairy. GF option available upon request) **14.49**

Chicken Cordon Bleu Panini

A grilled chicken breast topped with prosciutto, swiss cheese, and Dijon-mayo spread panini pressed in an artisan bun. Comes with a choice of chips, side salad, or cup of soup. (Contains wheat and dairy, GF bun available upon request). **14.49**

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**

Cantaloupe & Prosciutto Plate

Fresh local cantaloupe with fresh mozzarella, all draped with salty prosciutto and garnished with fresh basil! YUM (Contains pork & dairy. **14.49**

Cheese & Cracker Plate

A plate of assorted cheeses with assorted crackers, pickles, fruit spread, and olives. Contains wheat & dairy. GF option available upon request. **12.42**

Salad du Jour

A salad concocted by our chef using fun ingredients. Ask your server for details. (Lettuce know your allergies to ensure our wild card salad is right for you) **13.45 (one size, substitutions are rarely allowable- so enjoy the adventurous salad!)**

Dressings & Additions

Green Goddess (GF), apple-Maple vinaigrette (GF/DF/V) or Dijon vinaigrette (GF, DF/V).

Add cold rotisserie chicken, smoked salmon, or prosciutto for \$4.00 more to make it an entrée or

Add seared trout fillet for \$14.49.

Smoke in Chimney's Trout Fillet & Veg

Pan seared local trout fillet with lemon-caper Dijon sauce aside sauteed seasonal veggies. DF/GF. **\$33.12**

SPICY Kung Pao Chicken

Sauteed chicken thighs in a Kung Pao sauce with peanuts, red bell pepper, and green onions. Served over rice. Contains wheat, peanuts, soy and sesame. **25.87**

Roasted Beets & Eggplant (Vegan)

A creamy, lemony, garlicky spread of roasted eggplant topped with roast local beets and butternut squash, drizzled with balsamic reduction, and topped with microgreens. Served with crusty bread. **26.91** GFA/DF/V

Seafood in Tomato Olive Sauce

Sauteed shrimp, squid, & bay scallops in a tomato-olive-caper sauce. Served over rice and garnished with parsley. Contains shellfish. **26.91**

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

NOTE: Cash discount does not apply to split checks, sorry for any inconvenience.