

Pantoufle's Bistro Dinner Menu

Nibbles & Sharables

Charcuterie

Chef's selection of three cheeses and four cured meats. Served with pickles, fruit jams, nuts, and crackers. Gluten free cracker available upon request. **\$24.84**

Deviled Eggs du Jour

House made deviled eggs with a little spin. Ask your server for the flavor of the day. (GF,V) **\$5.17 for a pair**

Soups, Salads and Lighter Fare

Croque Monsieur

A slice of toasted bread topped with a creamy bechamel sauce, 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 to make it a Madame for \$2.07 more **\$14.49**

Monte Cristo Sandwich

A grilled sandwich of oven roasted sliced turkey and ham, and Swiss cheese. Topped with powdered sugar. Comes with side of warmed four berry sauce and your choice of chips, garden salad or a cup of soup. (Contains sesame, wheat, dairy, and beef) **\$14.49**

Soup du Jour

A bowl of our soup of the day. Served with bread. Add a side garden salad for \$4.14. **Bowl \$9.31**

Mains

Braised Boneless Beef Short Ribs

Red wine braised beef with carrots and mushrooms served with creamy mashed potatoes. (GF, Contains dairy) **\$28.98**

Butter Chicken

Chicken in a curry spiced creamy sauce over rice. Topped with cilantro and yogurt. (GF, Contains dairy) **\$25.87** ****This has spice, aka not for wimps****

Bread & Oil

Crusty, toasted bread slices accompanied by olive oil and balsamic vinegar. **\$7.24**

Appetizer Specials offered frequently

Cha-Cha Cherry Bombe Salad (GF, V)

A bed of local grown greens with roasted sweet potatoes, dried cherry, pecans, and feta. Comes with our apple cider vinaigrette, but Green Goddess (GF) or Dijon vinaigrette (GF,V/DF) are also available. Add cold grilled chicken, smoked salmon, or prosciutto at additional charge. **Full \$12.42 half \$7.24**

Bistro Garden Salad

A bed of greens with tomatoes, cucumbers, pickled red onion, cheese, and house-made croutons. Choice of dressing- Green Goddess (GF), apple cider vinaigrette (GF, V/DF) or Dijon vinaigrette (GF, V/DF). Add chicken or prosciutto for \$4.00 more to make it an entrée. **Full \$12.42 Half \$7.24**

Autumn Squash Soup (V)

A smooth creamy soup made from assorted autumn squashes, vegetables, and coconut cream. Garnished with everything bagel croutons (omitted if GF) and parsley. Comes with sliced bread. (omitted if GF). Add a side salad for \$4.14. **Bowl \$9.31**

Autumn Squash (Vegan)

Seasoned oven roasted autumn squash over a bed of spinach, topped with a quinoa salad of beets, citrus, fresh herbs, and walnuts and drizzled with a tahini dressing. Comes with choice of side salad or soup. Contains sesame. **\$23.80 GF/DF/V**

Salmon Asparagus Orzo

Broiled salmon on top of a creamy asparagus orzo. Topped with shaved pecorino. Can be made with white rice for a GF option. (Contains wheat and dairy). **\$28.98**



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

GF= Gluten free GFA= Gluten free option available V=Vegetarian

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3.38% Cash Discount offered