

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**

Spinach Artichoke Tart

A buttery pastry shell filled with creamy cheesy sauce topped with sauteed spinach and artichoke hearts. Comes with choice of side salad or soup. (Contains wheat and dairy). **\$13.45**

Chicken Salad on a Croissant

Croissant stuffed with house made chicken salad (pulled chicken, mayo, celery). Comes with choice of side salad, chips or soup. (Contains wheat). **\$13.45**

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 jasmine rice. Topped with cilantro and yogurt. (GF, Contains dairy) **\$25.87**
****This has spice, aka not for wimps****

Salmon Asparagus Orzo

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

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

Mulligatawny Soup

A bowl of curry spiced red lentil soup with sweet potatoes, apples, and vegetables. Served over rice with cilantro garnish and sliced bread (omitted if GF). Add a side salad for \$4.(V,GF) **Bowl \$9.31**

Autumn Squash (Vegan)

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 side salad. Contains sesame. **\$23.80 GF/DF/V**

Pan Seared Duck Breast

Duck breast pan seared to medium rare and served alongside mashed potatoes, zucchini ribbons, orange segments, blueberry gastrique, and orange scented bread crumbs. (dairy free and gluten free options available) **\$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 free GFA= Gluten free option available V=Vegetarian

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3.38% Cash Discount offered