

Pantoufle's Bistro Dinner Menu

Nibbles & Sharables

House Nuts

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

Caprese Flatbread

Toasted flatbread topped with pesto, fresh cherry tomatoes, fresh mozzarella, local arugula, and balsamic reduction. (Contains wheat, dairy, pinenuts) **14.49**

Fig & Prosciutto Flatbread

Toasted flatbread topped with fig jam spread, local arugula, walnut stilton cheese, and prosciutto. (Contains wheat, dairy, nuts) **14.49**

Crispy Polenta Caprese Plate

Rounds of crispy pan-fried polenta with a small salad of fresh cherry tomatoes, fresh mozzarella, local arugula, pesto, and balsamic reduction. GF (Contains dairy and pinenuts) Dairy free option available. **14.49**

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****

Buffalo Chicken Wrap

A soft wheat tortilla filled with shredded cold rotisserie chicken, buffalo sauce, blue cheese crumbles, pickled onion, lettuces, and blue cheese dressing. Comes with your choice of chips, garden salad or a cup of soup. (Contains soy, wheat and dairy. Soy free wrap may be available upon request) **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. Soy free wrap available upon request) **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. **Full 14.49 Half 9.31 Side Salad Upgrade additional 3.10**

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 12.42 Half 7.24**

Soup du Jour

A bowl of our soup of the day. Served with bread. 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; Gluten and dairy allergy substitutions available) **28.98**

Poached Cod with Veggies

Cod poached in olive oil comes with sauteed seasonal vegetables, grilled potatoes and drizzled with an Italian salsa verde (parsley, basil, garlic, lemon, capers, and olive oil). **DF GF 28.98**

Pork Tenderloin Medallions

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

Eggplant Caponata (Vegan)

Creamy medley of roasted eggplant, roasted red pepper, olive, pine nuts, garlic and lemon atop olive oil confit cannellini beans. Served with crusty bread and arugula dressed in olive oil and lemon juice. Add salmon fillet, smoked salmon or prosciutto for additional charge. **23.80 GF/DF/V**

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****

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