

Pantoufle's Bistro Dinner Menu

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

Nibbles & Sharables

House Nuts

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

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

Turkey & Brie Croissant Panini

A buttery croissant filled with sliced roasted turkey, brie, mixed berry jam, arugula and Dijon pressed panini style. Comes with your choice of side salad or a cup of soup. (Contains wheat, and dairy) **\$14.49 *no alterations possible***

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**

Southwest Chicken Panini

A grilled chicken breast with pepperjack cheese, arugula, pickled onions and chipotle mayo panini pressed on an artisan bun. Comes with your choice of chips, side salad or a cup of soup. (Contains wheat and dairy). **14.49**

Philly Beef Melt Sandwich

Slow roasted shredded beef topped with melted provolone and grilled peppers & onions on a toasted bun. Comes with your choice of chips, side salad or a cup of soup. (Contains wheat and dairy). **14.49**

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**

Thai Red Curry Shrimp

Sauteed shrimp, bell peppers, onions and snow peas in an Asian red curry sauce. Served over rice and garnished with cilantro. Contains wheat, soy, coconut, and sesame. **25.87**

Vegan Nut Loaf (Vegan)

A savory slice of loaf made of a mixture of roasted nuts, white beans, herbs, mushroom and veggies. Served with a carrot ginger white bean sauce and sauteed veggies. **26.91** GF/DF/V

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**

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**

Salad du Jour

A salad concocted by our chef using fun ingredients that have showed up in the fridge. Ask your server for details. Add salmon fillet, cold rotisserie chicken, smoked salmon or prosciutto at additional charge. (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!)**

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**

Pompano & Veg

Pan seared Pompano fish with caper Dijon sauce aside sauteed veggies. Comes with choice of side salad or soup. DF/GF. **\$33.12**

Orange Chicken & Veggies

Sauteed chicken thighs in an Asian orange sauce with baby bok choy and snow peas. Served over rice and garnished with sesame seeds. Contains soy and sesame. **25.87**

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