

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 Dukka, chives, and spicy chili oil! Served with pita chips. GF option available upon request. (Contains sesame, wheat, dairy, nuts) **12.42**

Deviled Eggs of the Day

A duo of deviled eggs filled with whatever floats our boat! Check with us for the specific allergens. **5.17**

Soups & Salads

Soup du Jour

A bowl of our soup of the day. Bowl served with two slices of baguette, cup served with one 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

Caprese Chicken Sandwich

Sliced cold chicken breast, pesto, sliced tomatoes, fresh mozzarella and balsamic reduction on a hearty roll. Comes with a choice of chips, side salad or a cup of soup. (Contains dairy & wheat. GF option available upon request) **14.49**

Southwestern Chicken Salad Wrap

Chicken salad blended with chipotle mayo, black beans, fresh corn, lime zest, shredded cheddar, lettuce and tomato in a soft tortilla wrap. Comes with a choice of chips, side salad or a cup of soup. (Contains soy, dairy, eggs, wheat. GF option available upon request) **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**

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**

Burrata Caprese

Fresh local tomatoes with fresh burrata, pesto, balsamic reduction and garnished with fresh basil! YUM (Contains dairy). Add toasted baguette for additional cost. **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 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**

Thai Coconut Curry Chicken

Chicken thighs in a spicy red curry coconut sauce with bell pepper, and green onions. Served over rice. Contains coconut, fish, 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 & bay scallops in a tomato-olive-caper sauce. Served over rice and garnished with parsley. Contains shellfish. **26.91**

Creamy Cajun Chicken Sausage Pasta

A spicy creamy-cheesy sauce with Cajun chicken sausage, served over pasta and garnished with parsley & parmesan. (Contains dairy & wheat). **25.87**

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.

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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