

# Pantoufle's Bistro Dinner Menu

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

## Nibbles & Sharables

### 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**

### Cheese & Bread Plate

A plate of assorted cheeses with toasted baguette. Comes with a small olive oil/balsamic reduction dipping sauce. **12.42**

## Soups & Salads

### 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**

### 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

### 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, side salad or a cup of soup. (Contains soy, wheat and dairy. Soy free wrap may be available upon request) **14.49**

### Asian Duck Sliders

Two sliders filled with slow roasted pulled duck dressed in a blueberry five spice BBQ sauce, pickled onions and pepperjack cheese. Comes with choice of chips, side salad, or cup of soup. (Gluten friendly bun available – its larger so only one sando for this application). Contains soy. **16.25**

### Turkey & Mushroom Crepe

Herby crepes filled with a cheesy/creamy mushroom and turkey filling. Comes with your choice of side salad or a cup of soup. (Contains wheat, eggs, and dairy. Vegetarian & GF option available upon request) **\$14.49**

### Pesto Chicken Panini

A grilled chicken breast with fresh mozzarella, arugula, tomatoes, and pesto panini pressed in an artisan bun. Comes with your choice of chips, side salad or cup of soup. (Contains wheat and dairy). **14.49**

### Chicken & Veggie Steamed Dumplings

Four steamed chicken and veggie dumplings with ponzu-yuzu dipping sauce. (Contains wheat, soy, & sesame). **7.95**

### Caprese Flatbread

A lightly toasted flatbread topped with pesto, tomatoes, mozzarella, arugula, and balsamic glaze. (Contains wheat & dairy) **14.49**

### 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 rotisserie 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 veggies. Comes with choice of side salad or soup. DF/GF. **\$33.12**

### Orange Chicken & Snow Peas

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

### Roasted Eggplant & Veggies (Vegan)

A roasted eggplant & carrots with sauteed asparagus and zucchini atop a creamy, lemony white bean spread and drizzled with a roasted red pepper pomegranate sauce. Served with crusty bread. **26.91** GFA/DF/V

### 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. GF/DF Contains shellfish, soy, coconut, and sesame. **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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