

# 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**

### House Nuts

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

## 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**

### Roasted Chickpea & Hummus Wrap

A soft wheat tortilla filled with a Za'tar spiced roasted chickpea vegetable medley, hummus, cucumbers, mixed greens, roasted red peppers, and tahini sauce. Comes with your choice of chips, garden salad or a cup of soup. (Contains sesame, soy and wheat. Soy free wrap available upon request) (V,DF) **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**

## 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**

### Cod with Tomato-Olive Pearl Couscous

Pan seared cod on top of a bright tomato-olive-caper sauce dressed pearl couscous. **DF** (Contains wheat; Gluten allergy substitutions available). **28.98**

### Lamb Rogan Josh

Slow braised leg of lamb in a spicy red curry over top rice. Accompanied with yogurt and cucumbers with pickled onions. **GF** (Contains dairy) **28.98**

### Buffalo-Wagyu Momo

Three house made Nepalese style dumplings with a tomato achar dipping sauce. **DF** (Contains wheat and sesame) **9.26**

### Arepas

An open faced cornmeal arepa filled with sweet potato, pickled onion, and magic green sauce. **GF/DF/V** (Contains pistachio). **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. (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 12.42 half 7.24**

### 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**

### Moroccan Eggplant (Vegan)

Seared medallions of seasoned eggplant aside a salad of Za'tar spiced roasted chickpeas and tomatoes with arugula, pickled preserved lemon and drizzled with a lemony tahini sauce. Contains sesame. Add salmon fillet, smoked salmon or prosciutto for additional charge. **23.80 GF/DF/V**

### Seafood Red Curry (DF)

**\*\*SPICY\*\*** Stir fried shrimp, cod, and bell peppers in a red coconut curry sauce on top of steamed rice. Topped with cilantro. (Contains sesame, coconut and soy sauce that may contain wheat). **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 free GFA= Gluten free option available V=Vegetarian**

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PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. We handle tree nuts, peanuts, wheat, eggs, dairy, sesame, fish, and shellfish.

NOTE: Omissions of allergens from any dish may not guarantee an allergen free item.

**3.38% Cash Discount offered**



PANTOUFLE'S

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BISTRO

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FOOD · WINE · BEER