



MOUNTAIN BISTRO

SPECIALTIES AND COMBOS

Steak Bada Bing sliced sirloin steak, arugula, sautéed onion and bourbon mushrooms in a parmesan bowl with gorgonzola cream 24.95

Braised Pork Shank with roasted apple, white wine and fresh thyme 19.95

Chicken Marsala breast of chicken with shallots and mushrooms, in a marsala sauce over orzo primavera 18.95

Chicken Saltimbocca serrano ham, arugula and provolone in a sage white wine sauce over arugula and orzo primavera 19.95

Bourbon Street Combo 12 oz New York strip with barbecue shrimp in cajun butter sauce over penne alfredo 28.95

8 oz Filet with Gulf Shrimp horseradish-lemon cream 29.95

New York Strip and King Crab Legs 35.95

STARTERS

French Onion Soup au Gratin
topped with melted swiss 5.95

Soup du Jour bowl 4.75 cup 3.50

Baked Goat Cheese with sundried tomatoes and green onions 6.95

Artichoke Hearts and Spinach au Gratin
with parmesan and melted swiss 8.95

Baked 3 Cheese Garlic Bread 4.50

Chicken Quesadilla Grande with three cheeses, sour cream chili sauce 9.95

Red Pepper Hummus with pita 6.95

Buffalo Hot Wings "Dibello" with blue cheese dressing 7.75

SERVED AFTER 5PM:

Antipasto Board Genoa salami, capicola, provolone, ricotta salada, marinated artichoke hearts, roasted red peppers and crackers 8.95

Crispy Fried Calamari with marinara 8.95

Tuscan Prince Edward Island Mussels
sautéed with tomatoes, scallions, garlic, butter and white wine 9.95

Pepper-Seared Ahi Tuna with sesame seaweed salad, pickled ginger and wasabi 13.95

SALADS

Caesar romaine, parmesan, croutons and homemade dressing 7.95
add **grilled chicken** 11.95
add **crispy cajun shrimp** 12.95
add **salmon** 12.95

Yia Yia's Greek Salad feta, mixed olives, onions, cucumbers, oregano and homemade vinaigrette 8.95
add **grilled chicken** 11.95
add **calamari** 12.95

Blue Cheese Lettuce Wedge bacon, caramelized bourbon onions and crumbled blue cheese 7.95

Seared Scallop and Spinach Salad Morales Farms spinach, tomatoes, red onion, toasted pine nuts in a crispy parmesan bowl with warm bacon vinaigrette 14.95

Grilled Mahi Mahi Salad mixed greens, almonds, cranberries, sprouts and citrus vinaigrette 12.95

Seared Ahi Tuna Niçoise on summer greens with bliss potatoes, kalamata olives, grape tomatoes, hard boiled egg and white balsamic vinaigrette 13.95

Garden Salad 4.95 (with entree 2.95)

SEAFOOD

WITH ORZO PASTA AND ROASTED SEASONAL VEGETABLES

Seared Ahi Tuna sesame pepper crusted and prepared medium rare, with a trio of Asian sauces and mango relish 19.95

Baked Salmon topped with fresh herbs and lemon slices 19.95

Rocky Mountain Trout baked with toasted almonds 17.95

Mahi Mahi marinated in white wine, lemon pepper and herbs 19.95

King Crab Legs 20 oz. served with drawn butter 36.95

THE BROILER

WITH HOMEMADE MASHED POTATOES AND ROASTED SEASONAL VEGETABLES

☞ **Sterling Silver USDA, 21-Day Aged, Hand Cut Steaks** ☞

BBQ Baby Back Ribs tender, meaty and falling off the bone 23.95

Double Cut Pork Loin seared 12 oz boneless pork chop topped with a roasted garlic, caramelized onion and wild mushroom tapenade 18.95

New York Strip 12 oz charbroiled with a hint of seasoning 26.95

Filet Mignon 8 oz wrapped in bacon 27.95

14 oz Ribeye the locals' favorite 27.95

16 oz T-bone the steak-lover's first choice, as available 29.95

PASTA

Angel Hair Pomodoro grape tomatoes, garlic and fresh basil 12.95
add **shrimp scampi** 17.95

Pesto Linguini roasted red peppers, sun dried tomatoes and artichoke hearts 14.95

Wild Mushroom Pasta whole wheat linguine, spinach, garlic, olive oil and asiago cheese 16.95

Frutti di Mare shrimp, scallops and lobster with a light white wine marinara sauce over linguini 19.95

NO SEPARATE CHECKS, PLEASE! ☼ 20% GRATUITY WILL BE ADDED ON PARTIES OF SIX OR MORE

OUR PRIME PORK PRODUCTS ARE HORMONE AND ANTIBIOTIC FREE ☼ OUR COOKING OILS ARE TRANS FAT FREE

WE USE MORALES FARMS FRESH, LOCALLY GROWN PRODUCE WHENEVER POSSIBLE

Serving **pizzas, pub fare, salads & starters** from 3pm 'til close

PIZZA

12 INCH INDIVIDUAL PIES

Cheese 10.95

Margherita fresh basil, tomato, mozzarella 12.95

Berkeley Boulder mushrooms, peppers, artichokes, onions, tomatoes 13.95

DiCola South Side sausage, onions, mushrooms 13.95

Asbury Park everything but anchovies 14.95

Rustica fontina cheese, artichokes, roasted peppers, caramelized onions, mushrooms...a white pie 14.95

Pesto & Shrimp fontina cheese, caramelized onions, grape tomatoes 15.95

PUB FARE

Half Pound Old Fashioned Burger 9.95

toppings .75 each
cheddar, American, Swiss, sautéed mushrooms, bacon, sour cream, grilled onions

Cajun Burger cajun spices, cheddar and grilled onions 10.95

Hickory Burger cheddar, bacon and BBQ sauce 10.95

Pepper Blue Burger cracked black pepper and bleu cheese 10.95

Gyro lamb and beef on pita with tomatoes, onions, shredded lettuce and cucumber yogurt sauce 8.95

Grilled Chicken Pesto Sandwich grilled chicken breast with melted provolone, arugula, bacon and a sundried tomato-onion-red pepper relish 9.95

Hickory Chicken "Teddy" Sandwich grilled chicken breast with BBQ sauce, bacon and melted cheddar 8.95

Shrimp PoBoy cajun battered rock shrimp with a sweet chili mayo 10.95

Prime Rib French Dip served with rosemary au jus 10.95

WINES BY THE GLASS

white	glass	bottle
House Chardonnay	5.50	
House White Zinfandel	5.50	
Beringer "Stone Cellars" Chardonnay [California]	6.50	
Chateau St. Jean Chardonnay [California]	7.50	28.50
Nobilo Sauvignon Blanc [New Zealand]	7	27
Boniface Apremont [France]	9.50	32
Cavit Pinot Grigio [Italy]	6.50	22
Bottega Vinaia Pinot Grigio [Italy]	9.50	32
 red	glass	bottle
House merlot	5.50	
House Shiraz	6	
McManis Merlot [California]	7.50	28
Beringer Third Century Merlot [California]	9	30
Dos Lomos Malbec [Argentina]	6.50	22
Los Cardos Cabernet Sauvignon [Argentina]	6.50	22.50
Alexander Valley Cab. Sauvignon [California]	9.50	32
Kenwood Zinfandel [California]	6.50	27
De Loach Pinot Noir [California]	8.50	28
Les Salice Pinot Noir [France]	7	27
McManis Petite Sirah [California]	7.50	28.50
Ruffino Chianti [Italy]	6.50	22.50

BEERS

draft	16 oz	pitcher
Budweiser	3	11
Coors Light	3	11
O'Dells 90 Shilling	3.75	12.75
Fat Tire	3.75	12.75
Blue Moon Wheat Ale	3.75	12.75
1554	3.75	12.75
Longboard Lager	3.75	12.75
Pilsner Urquell	4.25	15
Guinness	4.50	15
Seasonal Micro	3.75	12.75
 bottle		
Budweiser & Bud Light	3	Newcastle Brown Ale [UK] 4
Coors & Coors Light	3	Becks [Germany] 4
Michelob Ultra	3.25	Paulaner Hefeweizen [Ger] 4
Miller & Miller Lite	3	Heineken [Holland] 4
Sierra Nevada Pale Ale	3.75	Harp [Ireland] 4
Carlsberg [Denmark]	4	Corona [Mexico] 4
Bass Ale [UK]	4	Tecate [Mexico] 3.75

non-alcoholic bottle

Haake Beck [Germany] 3.75 O'Douls Amber [Colorado] 3

COCKTAILS

Apple Tini	8	Peach Margarita	7
Cosmo	9	Gold Margarita	6
Deno Tini	9	Bistro Margarita	8
Pomegranate Tini	8		