

The Bistro

3000 Marion Country Road

Weirsdale FL 32195

PH: 352-750-9500

Appetizers

CAPRESE 11

Fresh vine ripened tomato slices with mozzarella cheese and basil drizzled with balsamic vinegar and olive oil

FRIED MOZZARELLA 10

Hand breaded fresh mozzarella with house made marinara

STUFFED MUSHROOMS 10

Crab stuffed mushroom caps

FRIED ZUCCHINI 9

Breaded and deep fried zucchini sticks. Served with ranch

POTATO SKINS 10

Stuffed with jack and cheddar cheese with bacon and chives. Sour cream

SALADS

HOUSE SALAD 8

Mixed greens, tomatoes, cucumber, shredded jack and cheddar cheese and onion

Add a scoop of chicken salad 3

BISTRO SALAD 13

Mixed greens with strawberries, pecans and bleu cheese with Raspberry Vinaigrette

Add chicken 5, Shrimp 7, Salmon 9

COBB SALAD 13

Mixed greens with grilled chicken, bacon, egg, tomato, avocado, and bleu cheese crumbles

CAESAR SALAD 10

Fresh chopped romaine lettuce, grated parmesan cheese with croutons and our Caesar dressing

Add Chicken 5, Shrimp 7, Salmon 9

STEAK SALAD 18

Perfectly cooked Sirloin steak atop a bed of greens with blue cheese, egg, red onion, and cherry tomatoes. Choice of dressing

Burgers and Chicken

BISTRO BURGER 15

Certified Angus beef and short rib patty topped with bacon, lettuce, and sliced tomato with your choice of cheese

MUSHROOM SWISS BURGER 14

Sauteed mushrooms with Swiss cheese

BYOB 12

Start with a burger, bun, lettuce and tomato. Add ingredients to make it your own

American Swiss, cheddar, bleu cheese, bacon, avocado, mushroom, grilled onion 1 each topping

GRILLED CHICKEN CLUB 13

Grilled Chicken breast topped with bacon, lettuce and tomato with Swiss cheese served on Brioche bun

CHICKEN PARMESAN SANDWICH 13

Breaded chicken topped with house made marinara and melted mozzarella cheese served on a hoagie

CHICKEN FINGERS 12

Served with french fries

At The Bar

PREMIUM WELL

Bourbon: Jim Beam

Whiskey: Canadian Club

Gin: Beefeaters

Scotch: J&B

Tequila: Jose Cuervo

Vodka: Titos

Rum: Bacardi

Bottled Beer

Bud Light

Coors Light

Corona

Guinness Draught

Heineken

Lagunitas IPA

Michelob Ultra

Stella Artois

White Claw (Can)

Yuengling

Budweiser

Heineken 00

SANDWICHES AND WRAPS

SERVED WITH HOUSE MADE KETTLE CHIPS
BREAD CHOICES: TOMATO BASIL OR SPINACH WRAP, RYE,
SOURDOUGH OR CROISSANT

CHICKEN SALAD 12

House-made chicken salad with lettuce, and tomato served on croissant

CLUB SANDWICH 14

Our version of the famous sandwich. Oven roasted turkey breast, bacon, lettuce, tomato between two slices of thick grilled sourdough bread.

BLT 10

Bacon, lettuce & tomato on your choice of sourdough

CHICKEN WRAP 12

Choose from grilled or crispy chicken, lettuce, tomato & Monterrey jack and cheddar cheese

BEEF TENDERLOIN WRAP 15

Sliced beef tenderloin with lettuce, tomato and onion with a horseradish mayo

PRIME RIB DIP 15

Sliced Certified Angus prime rib with melted Swiss cheese served on a hoagie roll with house made Au Jus
Add sautéed mushrooms 2

PHILLY 16

Sliced prime rib, bell pepper, onion and melted Swiss cheese served on a hoagie

REUBEN 14

Thinly sliced corned beef, sauerkraut, thousand island dressing and melted Swiss cheese on grilled rye bread

RACHEL 14

Corned beef, thousand island, Cole slaw, melted Swiss cheese on grilled Rye bread

TURKEY REUBEN 14

Turkey, thousand island, sauerkraut, melted Swiss cheese on grilled rye bread

FISH SANDWICH 15

Hand breaded cod served with lettuce and tomato on a brioche bun with a spicy tartar sauce and served with house made chips

SAUSAGE AND PEPPERS 14

Mild sausage, bell peppers, onions and melted Parmesan cheese on a hoagie roll

Lunch Portions

CHICKEN MARSALA 15

Chicken breast topped with a light Marsala wine sauce and served with choice of pasta

BISTRO MEDALLIONS 24

6oz. Beef filets with a Cabernet wine sauce served with mashed and house vegetable

FETTUCINE ALFREDO 12

Fettuccine noodles tossed in our house made alfredo sauce
Add Chicken 5 shrimp 7, salmon 9

DESSERTS

HOMEMADE CANNOLI (2) 8

Sweetened Ricotta in a homemade cinnamon waffle shell with chocolate chips, confectioner's sugar & homemade chocolate sauce

CREME BRÛLÉE CHEESECAKE 8

BOURBON PECAN PIE 8

Traditional pecan pie with a touch of bourbon

DECADENT CHOCOLATE CAKE 8

Rich and creamy triple layer chocolate cake

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% Gratuity for parties of 8 or more

DINNER SPECIALS

Dinner starts at 4pm

WEDNESDAY:

HOUSEMADE MEATLOAF
SERVED WITH MASHED &
VEGGIES \$ 15

THURSDAY:

PORK RIB EYE
SERVED WITH MASHED OR
BAKED WITH VEGGIES \$18

FRIDAY:

**TWIN LOBSTER TAILS OR
CATFISH**
SERVED WITH MASHED
OR BAKED POTATO AND
VEGGIES \$39/16

SATURDAY:

**CERTIFIED ANGUS
PRIME RIB**
SERVED WITH MASHED
OR BAKED POTATO &
VEGGIES
12OZ \$28 / 14OZ \$31

SOUP

Soup of the Day

Cup \$5 Bowl \$7

Soup and Sandwich 12

Cup of Soup and Full Sandwich
BLT, Grilled ham and cheese, turkey
melt or grilled cheese

DRINKS

Soda 3.29
Coke, Diet Coke, Coke Zero, Sprite, Root
Beer

Iced Tea 3.29

Fresh brewed sweet or unsweet

Premium Tea 3.29

Black or Earl Grey

Coffee 2.99

Regular or Decaf, unlimited in-house
refills

Lemonade 3.29

Fresh made

SIDES

French Fries 3

Fresh Vegetable 4

Garden Salad 5

Rice 4

Sauteed Mushrooms 4

Kettle Chips 4

Pasta Salad 4