



*Three-Course Prix Fixe Menu...29*

**FIRST COURSE**

(half portions)

*Mixed Green Salad*

with dried tomatoes & shaved cheese,  
tossed in a walnut vinaigrette

*Traditional Caesar Salad*

with red onions, cheese & tomatoes

*Smoked Tomato Soup*

topped with crème fraîche & chives

*Creamy French Onion Soup*

our signature version of this  
well-loved classic

**MAIN COURSE**

(full entrée portions)

*Penne Pasta*

with Zeke's spicy house-made sausage,  
marinara & ricotta salata

*Whole Wheat Fettuccini*

house-made pasta with wild mushrooms,  
arugula & goat cheese

*Butternut Squash Risotto*

with toasted pumpkin seeds & prosciutto

*Shrimp Tagliatelle*

in light tomato-cream sauce with  
fresh herbs & shaved Parmigiano-Reggiano

*\*Grilled Pork Tenderloin*

over creamy polenta with  
roasted apples & Brussels sprouts

*Roasted Chicken "Coq au Vin"*

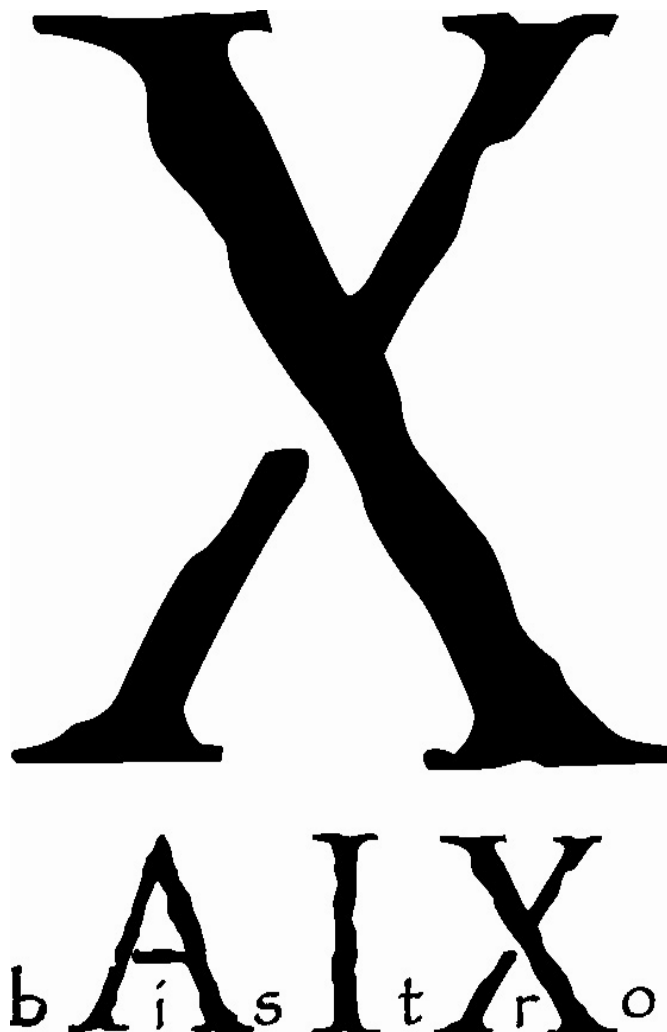
whipped potatoes, pearl onions,  
cremini mushrooms & green beans

*\*Steak Frites*

bistro "Onglet" steak with green beans  
& red wine shallot sauce

*Mussels Frites*

steamed in white wine, thyme  
& garlic with saffron aioli



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**Prix Fixe menu does not include tax or gratuity.  
Available only during limited times.  
No substitutions, please.**

Corkage Fee...15      BYO Dessert Fee ...2.5 per person  
20% gratuity added to tables of eight or more.

\*We will cook the noted items to your desired temperature, but please be aware of the following consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We use only 100% trans fat-free cooking oils in all  
of our cooking and frying oils.

**Executive Chef:** Tom Gray

**Sous-Chefs:**

Al Fuentes, Brad Hoke, Chris Jones & Zeke Mears

Visit us at [www.BistroX.com](http://www.BistroX.com)

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Please see our dessert menu for  
dessert selections.