

Bistro Favorites

Antipasti

<u>Artichoke Spinach Dip</u> - creamy parmesan, marinated artichokes and spinach served with crusty baguette	8.00
<u>Calamari</u> – lightly breaded and fried imported calamari served with a marinara sauce and a tangy aioli sauce	10.00
<u>Bacon-Wrapped Shrimp</u> – 4 large shrimp fried to a crunchy golden brown served with a tangy chipotle sauce	14.00
<u>Crab Cakes</u> – 2 cakes packed with crab, sautéed and served with a tomato beurre blanc and a touch of ginger and fresh greens	12.00
<u>Carpaccio</u> – thinly shaved beef tenderloin in a lemon aioli with fresh arugula, capers and shaved parmesan	14.00
<u>Sliders</u> – 3 minis grilled served with fresh made potato chips For a treat add bacon \$3.00, cheese, mushrooms or onions \$2.00	10.00
<u>Antipasti</u> – 3 cheeses, 3 meats, roasted red peppers, hearts of palm, artichokes and olives (see server for meat and cheese choices)	12.00

Insalata & Zuppa *Add meat to any salad - chicken or steak \$5; salmon \$6*

<u>French Onion</u> – Bistro style with mozzarella, parmesan and croutons	6.00
<u>Soup of the Day</u> – Ask your server for the homemade soup	6.00
<u>Greek Salad</u> – Fresh greens with feta, cucumbers, tomatoes, onions and olives	10.00
<u>Lemon Basil Goat Cheese</u> – fresh greens, balsamic vinaigrette and lemon basil drizzle	
<u>Insalata Nizzarda</u> – tuna, green beans, hard boiled eggs, tomatoes, onion, olives, and potatoes served over fresh greens with a balsamic vinaigrette	12.00
<u>Endive with Pears</u> – d'anjou pear and endive, topped with toasted pine nuts, blue cheese crumbles and house vinaigrette	10.00
<u>House Special Salad</u> – tangy salad of artichokes, hearts of palm, tomato and avocado with mixed baby greens and house vinaigrette	10.00
<u>Caesar Salad</u> – homemade anchovy parmesan dressing over fresh romaine with croutons	10.00

Panini and More *Sandwiches include choice of soup, salad or fries (sweet fries \$2.00)*

<u>Bistro Burger</u> – Your choice of buffalo, beef, veggie, or ahi tuna hand packed and cooked to order, cheese + 1.00	12.00
<u>Italian Deli</u> – Capicola, salami and prosciutto with spicy peppers, lettuce, tomato and onion topped with a tangy aioli on a baguette	12.00
<u>Prosciutto di Parma</u> – & fresh mozzarella, basil and tomato on a baguette	12.00
<u>French Dip</u> – thinly sliced beef, Swiss cheese on a baguette with au jus	12.00
<u>Mahi Mahi BLT</u> – Our own special BLT with grilled Mahi Mahi	15.00
<u>Macaroni & Cheese</u> – Rich & creamy 4 cheese sauce with a house salad	10.00
<u>Pork Riblets</u> – Fall off the bone tender, served with a tangy BBQ sauce and French Fries or side salad	12.00
<u>Seafood Crepe</u> – Shrimp, scallops, and fish wrapped in a crepe with a sherry béchamel sauce	13.00
<u>Chicken Mushroom Crepe</u> – Chicken and mushrooms in a crepe with a sherry béchamel sauce	11.00
<u>Greek Goddess Omelette</u> – 3 eggs, crumbled feta, spinach, red onion and tomato, a house favorite with fries and fruit	11.00
<u>Goat Cheese & Spinach Omelette</u> – With fries and fruit	11.00
<u>Eggs Benedict</u> – classically prepared with fries and fruit	12.00

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Build Your Own
\$10.00

Sandwich

- Choice of Bread:
- Panini
 - Baguette
 - Croissant
- Choice of Meats
- Turkey
 - Ham
 - Roast Beef
- Choice of Cheese:
- Cheddar
 - Swiss
 - Brie
- Choice of sides
- French Fries
 - Soup
 - Salad

Or you may choose 2
½ Sandwich
A cup of soup
Side salad

Pasta

- Choice of Pasta
- Capellini
 - Spaghetti
 - Fettucini
- Choice of Sauce
- Tomato basil
 - Marinara
 - Alfredo

Add from following
Meatballs \$5
Chicken \$5
Sausage \$5
Shrimp \$6

Visa, Mastercard and American Express, personal checks not accepted. We reserve the right to add 20% to parties of 4 or more.

Bistro Grille

Add a side salad or Caesar \$5.00

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<u>Petite Bistro Steak</u> – 6 oz or 8 oz served with parsley red mashers and seasonal veggies	16.00 21.00
<u>Ribeye Steak</u> – 8 oz served grilled prime served with parsley red mashers and seasonal veggies	24.00
<u>New York Steak</u> - perfectly seasoned and grilled to order served with parsley red mashers and seasonal veggies	20.00
<i>Steaks served with your choice of béarnaise, peppercorn blue cheese or bordelaise sauce</i>	
<u>Lamb Lollipops</u> – 4 tender ribs grilled, with apple mint sauce, served with parsley red mashers and seasonal veggies	22.00
<u>Grilled Salmon</u> - with roasted red pepper sauce, rice and veggies	22.00

Specialita della Casa

<u>Herb Roasted Chicken</u> (allow 1/2 hour)- ½ chicken over roasted with fresh herbs, made to order, served with mashers & veggies	15.00
<u>Chicken Marsala</u> –traditional sweet marsala wine and mushrooms	20.00
<u>Lasagna Bolognese Al Forno</u> – Oven-baked pasta layered with authentic Bolognese meat sauce and cheese topped with marinara	15.00
<u>Veal Scallopini</u> – Tender veal cutlets, lightly breaded with a mushroom sauce	22.00
<u>Ossobuco</u> – braised veal shanks sprinkled with gremolata a mix of parsley, garlic and lemon peel	20.00
<u>Braised Beef Fettuccine</u> – chunks of tenderloin beef tips, shitake mushrooms, carrots and onions simmered in a red wine sauce	18.00
<u>Parmesan</u> – choice of veal, chicken or eggplant, served with a side of pasta of your choice (veal add \$4.00)	18.00
<u>Eggplant Rollatini</u> – lightly breaded eggplant, stuffed with ricotta cheese, baked until golden brown topped with marinara and mozzarella	18.00
<u>Ravioli in Lemon Crème Sauce</u> – 1 grande cheese and 1 grande mushroom ravioli smothered in sauce and a sprinkling of parmesan	18.00
<u>Cioppino</u> – Tasty tomato broth full of shrimp, scallops, and calamari	21.00

See server for risotto and fish daily specials

Pizza and Calzone *Any pizza becomes a calzone*

<u>Margherita</u> – Mozzarella and fresh basil, marinara sauce	12.00
<u>Basalt</u> – Chicken, pesto, mozzarella and shaved parmesan	14.00
<u>Carne</u> – Pepperoni, sausage and ground beef	14.00
<u>California</u> – Ham, artichokes, black olives and mushrooms	15.00
<u>Hawaiian</u> – Ham and pineapple, add chilies \$1.00	12.00
<u>Sicilian</u> – Tomatoes, olives, capers, chilies and anchovies	15.00
<u>Rapini</u> – Garlic, sausage, mozzarella	14.00
<u>Carbonara</u> – Pancetta, red onion and oregano	14.00
<u>Prosciutto</u> – with arugula and fresh mozzarella	14.00
<u>Formaggi</u> – Oil and garlic, mozzarella, parmesan, and asiago	12.00

Ask your server for a list of our desserts. Children's items also available.

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A Bit of Bistro History

Former Aspen Junction Mayor, Walter Frey owned and operated this building as a general store in the late 1880's. In later years the building housed the infamous Midland Bar & Café. The diverse clientele were often engaged in fights so look closely at the ceiling for bullet holes. The Bistro as it stands today was founded in 1994.

The Bistro Today

Current owners, Chip and Jody Alexander ventured to the valley to pursue their skiing passion. Chip currently teaches at Snowmass Mountain and Jody can be found here daily.

Our philosophy is to provide outstanding food at an affordable price in a casual, comfortable environment.

Thanks for
joining us