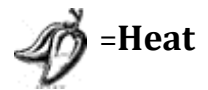


6/24/2019-6/29/2019
Soup of the Week

Cup \$3.00 Bowl \$4.00
Cream of Asparagus



Bistro to go Orders
425-557-4990



Featured Salad

Mediterranean Tuna Salad

Appetizer/Side Salads

Baby Wedge \$3

Baby Iceberg, Gorgonzola Cheese,
Smoked Bacon, Roma Tomatoes,
Chopped Eggs

Classic Caesar \$3

Romaine, Creamy Caesar Dressing,
with Parmesan Cheese, Lemon Wedge
and Croutons

TR House Salad with Choice of Dressing (GF) \$3

Romaine Iceberg Blend, Shredded Carrots, Red Cabbage, Grape Tomatoes,
English Cucumbers, Sliced Mushrooms, Black Olives, Bell Peppers

Entrée Salads

Entrée Salads include your Choice of a Cup of the Soup of the Day or Soup of the Week.

Blackberry Bacon Blue Cheese Half \$10 / Full \$12

Fresh Blackberries, Crispy Bacon Crumbles & Scallions, Cucumber with Mixed Field Greens.
Suggested Salad Dressing ****Balsamic Vinaigrette**
Add Chicken Breast \$4.00 Salmon \$5.00

Chopped Kale Power Salad Half \$10 / Full \$12

Chopped Kale, Cucumbers, Cherry
Tomatoes, Chick Peas, Dried Cranberries,
Sliced Almonds, Crumbled Feta Cheese,
Kalamata Olives & Avocado **with Your**
Choice of Dressing Add Chicken
Breast \$4.00 Salmon \$5.00

****Check This Out****

Ala Carte Options

6oz Grilled Plain Salmon \$9.00
6oz Grilled Plain Chicken Breast \$8.00
Grilled Portabella Mushroom \$6.00
Side of Potatoes \$1.00
Side of Vegetables \$1.00
Side of Rice \$1.00

Classic Comforts

All Entrées include your Choice of Soup or Side Salad and Two Accompaniments

Lamb Shepard's Pie \$10

Tender Pieces of Lamb with Peas & Carrots, Onions in a Rich Brown Sauce Topped with Creamy Potatoes

Swedish Meatballs \$10

Tender Beef Meatballs Simmered in Rich Sauce of Beef Stock, Dijon Mustard & Cream Served
with Egg Noodles

Salisbury Steak \$10

Tender Beef with Herbs & Spices and Topped with a Rich Brown Mushroom Gravy

Consuming Raw or Under Cooked Foods May Increase Your Risk of Foodborne Illness



Steaks and Chops

Steak Diane \$18 (GF)

Tender 6oz Ribeye Steak Seasoned with Salt & Pepper & Served with a Rich Brandy Cream Sauce

Cherry Balsamic Pork Tenderloin \$15 (GF)

Grilled Pork Tenderloin with a House Made Cherry Balsamic Glaze

Seafood

King Salmon \$17

Ask your Server for Today's Preparation

Sea Scallops with Bacon Fennel Cream (GF) \$15

3 Large Tender Scallops Simmered in a Bacon & Fennel Cream Sauce over Parmesan Grits

Citrus & Basil Cod (GF) \$14

Alaskan Cod Grilled and Served with a Citrus Basil Butter Sauce and Fresh Herbs

Poultry

Herb Roasted Game Hen \$12 (GF)

Italian Herb Roasted Game Hen Served with a Side of Mustard Thyme Sauce ****Contains Garlic**

Coconut Lime Marinated Chicken Breast \$12 (GF)

Marinated in Coconut Milk, Fresh Lime Juice, Cilantro, Ginger & Brown Sugar

TR Classic Marinated Boneless Chicken Breast \$12

****Plain unseasoned Chicken Breast also available upon request****

Pasta

Creamy Italian Sausage Penne Pasta \$10

Ground Italian Sausage, Garlic, Onions, Spinach & Parmesan Cheese Simmered in Heavy Cream and Tossed with Penne Pasta. Served with Fresh Basil & Parmesan and Slice of Garlic Toast

Stuffed Shells with 3 Cheeses \$10

2 Pasta Shells Stuffed with Ricotta, Parmesan, Asiago Cheeses, Topped with Marinara Sauce and Fresh Basil and Parmesan

Vegetarian / Vegan

Vegetable Pot Pie \$10

Tender & Flaky Pie Crust with a Rich and Creamy Sauce of Peas, Carrots, Celery, Mushroom and Onions

Vegetarian Enchilada Stuffed Portabella Mushroom (GF) \$10

Black Beans, Corn and Scallions topped with Enchilada Sauce and Cheddar Mozzarella Cheese Blend

Tuscan White Bean Ragu \$10

Cannellini Beans, Garlic, Tender Spinach, Basil, Cherry Tomatoes Simmered Together and Served with Brown Rice

Side Accompaniments

Baked Potato, Mashed Potatoes, Baked Yams, Lentil Pilaf, Italian Roasted Tomato, Mushrooms, Cauliflower Blend, Succotash (Corn, Lima Beans, Bell Peppers, Tomato, Bacon, Chives)