

EST. 1995

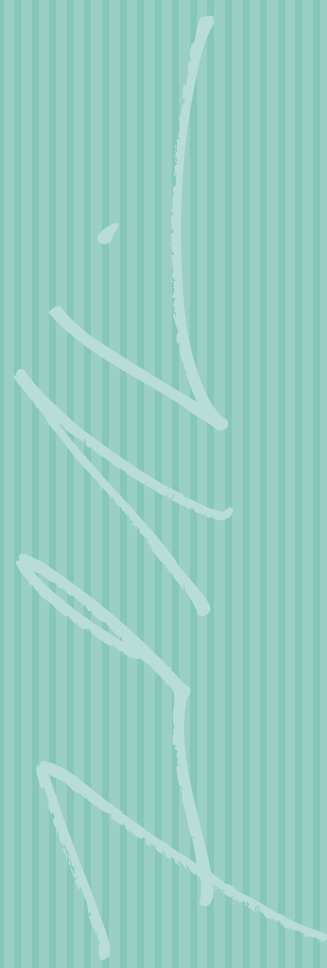


Street
B I S T R O

EAST SAC



Executive Chef
Fred Haines



Chef Pamela Cantu
GM Sophia Diaz

SOUPS

Cream of Roasted Tomato and Basil - Bistro Clam Chowder - Soup Of The Day

Cup 2.95

Bowl 5.95

Small Plates

Bistro Original Herb Cheese Flat Bread 5.95

Sweet Potato Fries 5.95
Housemade peach ketchup, truffle mayonnaise, creamy bleu cheese dipping sauces

Crispy Artichokes 7.95
with creamy cilantro curry dipping sauce

Carnitas Street Tacos 10.95
Slow roasted carnitas, Vera Cruz salsa, avocado cream and queso fresco

Baked Chevre Cheese 6.95
with sundried tomato pesto and crostini

Buffalo Chicken Lettuce Wraps 8.95
with celery salad and creamy blue cheese dipping sauce

Grilled Pancetta Prawns 12.95
with lemon aioli and arugula white bean salad

Dungeness Crab & Artichoke Dip 10.95
with parmesan crostini

Uncle Bum's Jerk Ribs 11.95
with Jamaican BBQ sauce and lime crème fraîche

Dungeness Crab Cakes 14.95
with cayenne aioli & red pepper currant sauce

Ahi Tuna Poke 14.95
Soy, ginger, shrimp, macadamia nuts, avocado, onion with crisp wonton chips

SALADS

Bistro Gardens 6.95
Field greens, currants, cracked hazelnuts, crumbled oregon bleu cheese, red wine vinaigrette

Caesar 7.95 10.95
Crisp romaine, fresh lemon, grana parmesan, and garlic croutons

Oregon Bleu Cheese 8.95 11.95
Spicy buffalo chicken, toasted walnuts, crisp romaine, crumbled Oregon bleu cheese

Bistro Spinach 7.95 10.95
Tender baby spinach, dijon vinaigrette, crisp pepper bacon, mushrooms, toasted almonds, red onion, egg, parmesan cheese

Chop Chop 9.95 11.95
Smoked turkey, wine salami, provolone, fresh tomatoes, grana parmesan, creamy balsamic vinaigrette

Salmon Niçoise 13.95
wood roasted salmon, grilled radicchio, baby red potatoes, tomatoes, haricot vert, hard boiled egg, niçoise olives

Mediterranean Chicken 12.95
Roasted chicken, fresh tomatoes, cucumber, sweet peppers, feta cheese

Add To Any Salad Roasted Chicken 3.95

Bay Shrimp 4.95

Grilled Skirt Steak 5.95

Split Charge 5.00

18% gratuity is added for parties of 6 or more



Street
B I S T R O

EAST SAC

*A
Fresh Taste
Of The
Northwest*

33rd Street
Bistro

Riverside
Clubhouse

Bistro 33
El Dorado Hills

Bistro 33
Davis

Bistro 33
Midtown

SRD Family

PANINI

Pike's Market

Housemade pesto, marinated artichokes, fresh basil, roasted red peppers, grilled eggplant, cambozola cheese, herb foccacia 8.95

The Rainier

Roasted chicken, smoked mozzarella, caramelized onions, mango mayonnaise, herb foccacia 8.95

The Mt. Hood

Fire roasted pork loin, gorgonzola relish, fresh apples, herb mayonnaise, grilled ciabatta 8.95

The Gorge

Turkey, apple smoked bacon, havarti cheese, field greens, herb mayonnaise, grilled ciabatta 8.95

The Bistro Reuben

Tender corned beef, Swiss cheese and sauerkraut relish on toasted rye bread 9.95

The Puget Sound

Crab, Alaskan bay shrimp, artichokes, Tillamook cheddar cheese, crusted sourdough 11.95

Ken's Big Daddy Turkey Burger

Jack cheese, green goddess dressing, served on a grilled ciabatta 9.95

Tillamook Cheddar Cheeseburger

with hand cut fries 8.95

Roasted Sirloin Dip

with swiss cheese mayonnaise and housemade au jus 10.95

Grilled Chicken Club

with herb mayonnaise, pepper bacon, lettuce, and tomato 10.95

WOOD FIRED FLAT BREADS

Chicken roasted red peppers, pesto goat cheese and mozzarella 12.95

Andouille Sausage, pepperoni, and mozzarella cheese

Roasted BBQ Chicken, jalapeno, grilled red onions, pepper jack cheese

Wild Mushrooms, roasted shallot goat cheese spread, cut chives

Bolognese Calzone spicy Italian sausage, tomato, roasted red pepper and mozzarella cheese

LARGE PLATES

Pan Roasted Herb Half Chicken

with wilted lemon spinach and Yukon Gold mashed potatoes 17.95

Pan Seared Salmon with Blackberry Ketchup

with slow roasted sweet onion and lemon spinach 18.95

Bistro Meatloaf

fresh ground lamb and pork sausage, wood roasted and served with cayenne aioli and mashed potatoes 16.95

Pappardelle Bolognese

spicy Italian sausage, ground beef, tomato, roasted red pepper and cream 14.95

Shrimp & Andouille Sausage Ravioli

Tossed with A Sweet & Spicy Mamou Sauce 14.95

Grilled Skirt Steak with Myers Rum Butter

and Mushroom Risotto 19.95

Red Wine Braised Short Rib

with parmesan polenta and sauteed lemon spinach 19.95

Wood Grilled 14oz New York Steak

with seared gnocchi and a light truffle butter sauce 26.95

Split Charge..... 5.00