

Blue Mountain Bistro

Tapas

Gambas al Ajillo (Shrimp with Garlic) GF
Sautéed shrimp, garlic, red pepper and olive oil 10
Torres Verdeo

Calamari
Calamari lightly battered and fried - served with house made marinara 10
Torres Verdeo

Spanish Potato Omelet GF
Spanish style potato omelet (Tortilla Espanola) served in a wedge with aioli 7
Moutin Cadet Rosé

Bistro Chef's Board
A selection of fine cheeses and cured meats (Texas made Summer Sausage) with fruit, olives and cornichons 15
Seven Falls Chardonnay or Erath Pinot Noir

Spanish Meatballs
Savory beef and pork meatballs (Albóndigas) served with our spicy marinara 9
Sangre de Toro Tempranillo

Croquetas de Jamón
Crispy croquettes of béchamel and prosciutto – the ultimate Spanish street food! 9
Sangre de Toro Tempranillo

Crab Cakes
Louisiana style fried crab cakes made with fresh crab meat - served with rémoulade 13
McPherson Viognier (Texas)

Stuffed Mushroom Caps
Stuffed with fresh herbs, bleu cheese, bacon and bread crumbs 9
Earthquake Zinfandel

Gouda Cheese Fries GF
Smoked Gouda cheese sauce with bacon and scallions over crispy fries 9
Ruta 22 Malbec

Whole Roasted Garlic with Olive Oil GF 5
Day Owl Rosé

Soup and Salad

Tomato Basil Bisque GF
Cream based with fresh basil, tomatoes, onions and garlic Bowl8 Cup 4

Soup of the Day Bowl 8 Cup 4

Caesar Salad
Classic salad with romaine, house made croutons, parmesan and dressing 8
Small Caesar 6 Add grilled chicken breast ... 6 Add Grilled Shrimp (6) 8

Greek Salad GF
Romaine with feta, red onion, cucumbers, olive medley, Greek peppers, tomatoes, EV olive oil, red wine vinegar 13
Add grilled chicken breast ... 6 Add Grilled Shrimp (6) 8

Kale Salad GF
Seasonal kale mix with dried cranberries, feta, prosciutto, scallions, toasted pecans, balsamic 10

Bistro Wedge Salad GF
Crisp Iceberg wedge topped with crisp bacon, bleu cheese, red onion and Fort Davis tomatoes 10

Side Salad 6

Please note: Gratuity of 20% will be added to parties of 8 or more. We are unable to split tickets more than 4 ways.
9/22/17

Entrees

Steak and Frites GF

Classic grilled 12 ounce ribeye steak topped with herbed butter and served with your choice of "frites" or potatoes au gratin 32

Becker Reserve Cabernet Sauvignon (Texas) or Montecillo Reserva Rioja

Beef Bourguignon

Slow roasted beef with a rich and complex Burgundy wine sauce - served with mushrooms, pearl onions and potatoes. A French Bistro Classic! (note: contains bacon) 23

Erath Pinot Noir

Grilled Salmon Filet GF

Grilled 8 ounce filet with fresh herb cream 25

Seven Falls Chardonnay or Erath Pinot Noir

Veal Scaloppini

Tender sautéed veal medallions with a Porcini infused Marsala sauce 22

Mcperson Viognier(Texas) or Canoe Ridge Merlot

Mountain Trout GF

Whole trout grilled with lemon caper sauce 20

Torres Verdeo

Granny Smith Stuffed Pork Chop

12 ounce bone in porterhouse chop with a savory apple stuffing 23

Colome Malbec

Chicken with Sun Dried Tomatoes and Penne Pasta

Sautéed chicken breast with sun dried tomatoes, mushrooms, black olives, scallions 19

Seven Falls Chardonnay or The Crossings Sauvignon Blanc

Grilled Vegetables over a bed of Quinoa with Marinara GF 17

Add grilled chicken 6 Add 6 grilled shrimp 8

Bistro Burger

Half pound beef burger grilled medium well*. Served on a toasted Brioche bun with fries. 12

Add provolone, cheddar or bleu cheese - 2 Add crispy bacon - 2

Add Gouda, bacon and scallions to fries - 4

Seven Falls Cabernet Sauvignon or Ruta 22 Malbec

Desserts

A selection of house made desserts – Ask your server for today's selection! 7

Add ice cream 2

Port (Taylor's 10 Year Old Tawny) and after dinner liqueurs available.

Kids Plate

Grilled Cheese or ½ Grilled Chicken Breast or Pasta with Butter and Cheese

Served with choice of fries or fresh fruit 7

*We discourage ordering hamburgers less than medium well. Customer assumes all risks for food borne illnesses if hamburger is ordered less than medium well.