

Blue Mountain Bistro

Tapas

Spanish Potato Omelet

Tortilla Espanola served in a wedge with aioli 7

Moutin Cadet Rosé

Gambas al Ajillo (Shrimp with Garlic) GF

Sautéed shrimp, garlic, red pepper and olive oil 10

Torres Verdeo

Bistro Chef's Board

A selection of fine cheeses and cured meats (Texas made Summer Sausage) fruit, olives, 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

Gouda Cheese Fries GF

Gouda cheese sauce, bacon, scallions, crispy fries 9

Ruta 22 Malbec

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

Calamari

Calamari lightly battered and fried - with house made marinara 10

Torres Verdeo

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

Caprese Salad GF

Fresh mozzarella, Fort Davis tomatoes, fresh basil, olive oil and sea salt 9

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

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

Crossings Sauvignon Blanc or Erath Pinot Noir

Veal Piccata

Tender sautéed veal medallions with capers, garlic and white wine 26

Torres Verdejo or Barone Fini Pino Grigio

Mountain Trout GF

Whole trout grilled with lemon caper sauce 20

Torres Verdejo

Mocha Crusted Pork Tenderloin

Mocha crusted tenderloin served with redeye gravy 19

Sangre de Toro Tempranillo

Herb Roasted Balsamic Chicken and Peppers GF

Herb crusted bone in chicken roasted over sweet peppers and onions with balsamic glaze 19

Seven Falls Chardonnay or Mouton Cadet Rosé

Wild Mushroom Sacchetti with Rosemary Cream Sauce

Mini pasta "purses" stuffed with mushrooms and Italian cheeses 20

Add grilled chicken 6 Add 6 grilled shrimp 8

Seven Falls Chardonnay or McPherson Viognier (Texas)

Bistro Burger

Half pound grilled beef burger served on a toasted Brioche bun with fries. 12

Add provolone, cheddar or bleu cheese - 2 Add crispy bacon - 3

Add Grilled onions or mushrooms - 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

Please note: Gratuity of 20% will be added to parties of 8 or more. We are unable to split tickets more than 4 ways. Consuming **raw** or **undercooked** meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.