

## Tapas

**Gambas al Ajillo (Shrimp with Garlic)**  
Sautéed shrimp, garlic, red pepper and olive oil 9

**Calamari**  
Calamari lightly battered and fried - served with house made marinara 9

**Scallops**  
Seared scallops (3) with dill cream 9

**Spanish Potato Omelet**  
Spanish style potato omelet (Tortilla Espanola) served in a wedge with aioli 6

**Whole Roasted Garlic with Olive Oil** 5

**Bistro Cheese Board**  
"Marfa Made" goat cheese, Manchego, Port Salut, smoked Gouda 9

**Bistro Carpaccio**  
Pepper crusted slices of rare beef tenderloin served with aioli 12

**Crab Cakes**  
Louisiana style fried crab cakes made with fresh crab meat - served with rémoulade 12

**Stuffed Mushroom Caps**  
Stuffed with fresh herbs, bleu cheese, bacon and bread crumbs 8

**Gouda Cheese Fries**  
Smoked Gouda cheese sauce with bacon over crispy fries 8

**Texas Charcuterie Board**  
Summer sausage and salami from Sandy Trail Farms (Kerrick, Tx) , Prosciutto, cornichons, olives 9

## Soup and Salad

**Tomato Basil Bisque**  
Cream based with fresh basil, tomatoes, onions and garlic Bowl .....7 Cup ..... 4

**Soup of the Day** Bowl ..... 7 Cup ..... 4

**Caesar Salad**  
Classic salad with romaine, house made croutons, parmesan and dressing 8  
Add grilled chicken breast ... 6  
Small Caesar 5

**Greek Salad**  
Romaine with feta, red onion, cucumbers, a medley of olives, boiled egg, tomatoes and vinaigrette 13

**Caprese Salad**  
Fresh mozzarella, Fort Davis tomatoes, fresh basil, olive oil and sea salt 8

**Bistro Wedge Salad**  
Crisp Iceberg wedge topped with crisp bacon, bleu cheese, red onion and Fort Davis tomatoes 9

**Side Salad** 4

## Entrees

**Steak and Frites**  
Classic grilled 12 ounce ribeye steak topped with herbed butter and served with your choice of "frites" or potato of the day 29

### **Beef Bourguignon**

Slow roasted beef with a rich and complex Burgundy wine sauce - served with mushrooms, pearl onions and potatoes. A French Bistro Classic! 19

### **Grilled Salmon Filet**

Grilled 8 oz filet with citrus chili sauce 25

### **Mocha Crusted Pork Tenderloin**

Mocha crusted tenderloin served with redeye gravy 19

### **Mountain Trout**

Whole trout grilled with lemon caper sauce 19

### **Granny Smith Stuffed Pork Chop**

12oz bone in porterhouse chop with a savory apple stuffing 21

### **Chicken with Sun Dried Tomatoes and Penne Pasta**

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

### **Pulled Pork Sliders**

Tender pulled pork with house made barbecue sauce, fried onion garnish and fries 12

### **Bistro Burger**

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

Add provolone, cheddar or bleu cheese - 1 Add crispy bacon - 2

**Linguine with Scallops and Shrimp in a dill cream sauce** 20

**Vegetarian Entrée of the day** 17

Add grilled chicken 6 Add grilled shrimp 7

### Desserts

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

Add ice cream 2

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

*Blue Mountain Bistro*

AT THE LIMPIA

Please note: Gratuity of 20% will be added to parties of 8 or more. We are unable to split tickets more than four ways per table.

3/7/15