

# Blue Mountain Bistro

## Tapas

### **Gambas al Ajillo (Shrimp with Garlic)**

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*

### **Scallops**

Seared scallops (3) with dill cream 11

*McPherson Viognier (Texas)*

### **Spanish Potato Omelet**

Spanish style potato omelet (Tortilla Espanola) served in a wedge with aioli 7

*Cap Rock Dry Rosé*

**Whole Roasted Garlic with Olive Oil** 5

*Erath Pinot Noir*

### **Bistro Cheese Board**

"Marfa Made" goat cheese (when avail.), Manchego, Port Salut, smoked Gouda 11

*Seven Falls Chardonnay or The Crossings Sauv. Blanc*

### **Hummus**

Garlic infused fresh hummus drizzled with Extra Virgin olive oil, garnished with olives 7

*Barone Fini Pinot Grigio*

### **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 8

*Buehler Zinfandel*

### **Gouda Cheese Fries**

Smoked Gouda cheese sauce with bacon over crispy fries 9

*Ruta 22 Malbec*

### **Texas Charcuterie Board**

Summer sausage and salami from Sandy Trail Farms (Kerrick, Tx), Prosciutto, cornichons, olives 11

*Ruta 22 Malbec*

## 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 Add Grilled Shrimp (6) 8

### **Greek Salad**

Romaine with feta, red onion, cucumbers, a medley of olives, Greek peppers, tomatoes, vinaigrette 13

### **Caprese Salad**

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

### **Bistro Wedge Salad**

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.  
4/11/16

## Entrees

### **Steak and Frites**

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

*McPherson Cabernet Sauvignon (Texas) or Montecillo Reserva Rioja*

### **Mocha Crusted Pork Tenderloin**

Mocha crusted tenderloin served with redeye gravy 19

*Sangre de Toro Tempranillo*

### **Beef Bourguignon**

Slow roasted beef with a rich and complex Burgundy wine sauce - served with mushrooms, pearl onions and potatoes. A French Bistro Classic! 22

*Erath Pinot Noir*

### **Grilled Salmon Filet**

Grilled 8 ounce filet with lemon dill cream 25

*Seven Falls Chardonnay or Erath Pinot Noir*

### **Mountain Trout**

Whole trout grilled with lemon caper sauce 19

*Torres Verdeo*

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

12oz 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*

### **Pulled Pork Sliders**

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

*Sangre de Toro Tempranillo*

### **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

*Seven Falls Cabernet Sauvignon or Ruta 22 Malbec*

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

*McPherson Viognier (Texas)*

### **Spanakopita**

Spinach and ricotta cheese layered with buttered phyllo (vegetarian) 17

*Crossings Sauvignon Blanc or Sonoma Cutrer Chardonnay*

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