



## Montrio Bistro

### APPETIZERS

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|---|---------------------|
| <b>1. Dungeness Crab Cake</b>   | <b>\$12.50</b>      |
| <i>with pickled radishes and spicy remoulade.</i>                           |                     |
| <b>2. Fire-Roasted "Ocean Mist Farms" Artichoke</b>                         | <b>\$ 1 0 . 0 0</b> |
| <i>with Mediterranean relish.</i>   |                     |
| <b>3. "Baker's" Bruschetta</b>  | <b>\$11.00</b>      |
| <i>with back bacon, arugula and pickled green apples.</i>                   |                     |
| <b>4. Lobster B.L.T.</b>  | <b>\$14.00</b>      |
| <i>with tomato and pancetta, brioche and chile-lime sweet potato fries.</i> |                     |
| <b>5. Steamed Pen Cove Mussels &amp; Cockles</b>                            | <b>\$ 1 3 . 5 0</b> |
| <i>with chorizo.</i>  |                     |
| <b>6. Gnocchi</b>   | <b>\$9.50</b>       |
| <i>with butternut squash, pistachios and sage brown butter.</i>             |                     |
| <b>7. Soup of the Day</b>   | <b>\$7.00</b>       |
| <b>9. Crispy Calamari</b>   | <b>\$8.50</b>       |
| <i>with smoked chile aioli.</i>   |                     |

### SMALL BITES

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| <b>8. Salt Cod Cake</b>                          | <b>\$4.50</b>     |
| <i>with lemon aioli.</i>                         |                   |
| <b>10. Oatmeal-Crusted Brie</b>                  | <b>\$4.50</b>     |
| <i>with cumberland sauce.</i>                    |                   |
| <b>11. Baby Artichoke-Risotto Fritters</b>       | <b>\$4.50</b>     |
| <i>with tomato pesto.</i>                        |                   |
| <b>12. Sautéed Mushrooms on Griddled Polenta</b> | <b>\$ 4 . 5 0</b> |
| <i>W/ Griddled Polenta</i>                       |                   |
| <b>13. Pancetta-wrapped Prawns</b>               | <b>\$6.50</b>     |
| <i>on Pickled Slaw (two prawns)</i>              |                   |
| <b>14. White Anchovies</b>                       | <b>\$4.50</b>     |
| <i>w/garlic toast &amp; lemon oil</i>            |                   |
| <b>16. Truffle Tater Tots</b>                    | <b>\$6.50</b>     |
| <i>with Grana Padano cheese.</i>                 |                   |
| <b>17. Dungeness Crab Fritters</b>               | <b>\$6.50</b>     |
| <i>w-pickled radishes and spicy remoulade</i>    |                   |
| <b>18. Lobster Mac'n Cheese</b>                  | <b>\$6.50</b>     |
| <b>19. Braised Pork</b>                          | <b>\$6.50</b>     |
| <i>on butternut squash with apple gastrique.</i> |                   |

### SALADS

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| <b>20. Classic Caesar</b>  | <b>\$9.00</b>  |
| <i>with garlic-parmesan croutons, Parmesan and Caesar dressing.</i>        |                |
| <b>21. Bistro Salad</b>  | <b>\$10.50</b> |
| <i>with mache, butter lettuce, warm bacon and Point Reyes blue cheese.</i> |                |
| <b>22. Organic Field Greens</b>  | <b>\$8.50</b>  |
| <i>with house-made croutons and tomato vinaigrette.</i>                    |                |
| <b>99. Roasted Beet Caprese</b>  | <b>\$11.00</b> |

*with oranges, basil and house-made mozzarella*

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| <b>99. Bacon and Egg Salad</b>   | <b>\$11.50</b> |
| <i>warm salad of local greens, with smoked bacon, poached egg, oven-dried tomatoes, and mustard vinaigrette.</i> |                |

### ENTREES

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|---|---------------------|
| <b>24. Roasted Duck Breast</b>  | <b>\$26.00</b>      |
| <i>with cornbread stuffing, kale and a sour cherry-port reduction.</i>                        |                     |
| <b>25. Lamb Tenders</b>   | <b>\$33.00</b>      |
| <i>over white bean cassoulet, butternut squash, kale.</i>                                     |                     |
| <b>26. Crab Louie Salad</b>   | <b>\$19.00</b>      |
| <i>with peppers, egg, jicama, green beans and butter lettuce.</i>                             |                     |
| <b>27. "Pork-trio"</b>  | <b>\$23.50</b>      |
| <i>bacon-wrapped pork tenderloin with shredded pork and dates over maple-parsnip puree.</i>   |                     |
| <b>28. Pesto-rubbed Prime Sirloin</b>   | <b>\$29.50</b>      |
| <i>with marinated prawns, spinach and a red wine veal reduction.</i>                          |                     |
| <b>29. Herb-cruste Arctic Char</b>  | <b>\$26.50</b>      |
| <i>with maple carrots, potato confit, arugula and tarragon butter.</i>                        |                     |
| <b>30. Slow-Braised Beef Short Rib</b>  | <b>\$28.50</b>      |
| <i>served over garlic-whipped potatoes with roasted pearl onions and oven-dried tomatoes.</i> |                     |
| <b>31. "Bistro Burger"</b>  | <b>\$14.00</b>      |
| <i>with portabella mushroom, Melodie cheese and bacon with frites.</i>                        |                     |
| <b>32. Artichoke Ravioli</b>  | <b>\$21.00</b>      |
| <i>with baby artichokes, smoked bacon, peas, Italian parsley and creme fraiche.</i>           |                     |
| <b>33. Roasted Portabella Mushroom</b>  | <b>\$ 1 9 . 0 0</b> |
| <i>with vegetable ragout and polenta.</i>   |                     |
| <b>34. Seared Sea Scallops</b>  | <b>\$28.00</b>      |
| <i>with Montrio "Mojo" and shellfish-red wine reduction.</i>                                  |                     |
| <b>35. Florida Prawns</b>   | <b>\$26.00</b>      |
| <i>over pearl pasta with watercress and saffron-lobster broth.</i>                            |                     |
| <b>36. Cappellini</b>   | <b>\$16.50</b>      |
| <i>with fresh and oven-dried Roma tomatoes, garlic, basil and parmesan.</i>                   |                     |
| <b>37. Wood-Roasted Brick Chicken</b>   | <b>\$ 2 3 . 0 0</b> |
| <i>Indian-spiced green beans, and pan jus.</i>  |                     |
| <b>99. Bistro Steak</b>   | <b>\$24.00</b>      |
| <i>with truffle fries</i>   |                     |

### SIDES

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|---|---------------|
| <b>39. Crispy Polenta</b>   | <b>\$5.00</b> |
| <i>with housemade, oven-dried tomato pesto.</i>                       |               |
| <b>40. Spiced Green Beans</b>   | <b>\$5.00</b> |
| <i>French beans with cumin and coconut.</i>                           |               |
| <b>41. Bistro Fries</b>   | <b>\$5.00</b> |
| <b>42. Maple-Tarragon Carrots</b>                                     | <b>\$3.95</b> |
| <i>organic carrots, parsnips and rutabaga with butter and nutmeg.</i> |               |
| <b>43. Mixed Mushrooms</b>  | <b>\$3.95</b> |
| <i>with parmesan cheese.</i>  |               |

### DESSERTS

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|---------------------------------|---------------|
| <b>45. Classic Creme Brulee</b> | <b>\$9.00</b> |
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44. **Warm White Chocolate-Brioche Bread Pu**  
 \$ 9 . 0 0  
*with passion fruit ice cream*
46. **Chocolate Ganache Cake** \$9.00  
*with caramel mousse, stout caramel, and coffee ice cream*
99. **Strawberry Shortcake** \$9.00  
*cream biscuit, white balsamic custard, basil ice cream*
48. **Three Scoops of House made ice cream**  
 \$ 7 . 0 0
49. **Seasonal Sorbet** \$7.00  
*With Fruit Compote*
47. **Ginger-pear Upside Down Cake** \$9.00  
*candied ginger ice cream*

## DESSERT BITES

50. **Sweet Carrot Cake** \$5.00  
*with coconut cream cheese ice cream.*
52. **S'more** \$5.00  
*marshmallow, chocolate, graham*
99. **Ice Cream Sandwich** \$5.00  
*oatmeal thins, candied bacon i/c*
53. **Chocolate Orange Mosse cones (NOT FOR**  
 \$ 5 . 0 0  
*NOT RECOMMEND FOR DELIVERY. chocolate truffle ice cream*
51. **Cardamom -orange brulee tart** \$5.00  
*earl grey ice cream*

## KIDS MENU

54. **Cheese Ravioli with Chicken** \$6.00  
*with tomato sauce, or butter sauce*
56. **Kids Hamburger or Cheeseburger**  
 \$ 6 . 0 0  
*with fries and all the fixins*
57. **Crispy Fried Chicken Strips** \$6.00  
*with peas and fries*
99. **Bread and Butter**  
*for 1 person \$0.00, for 2 people \$0.00, for 3 people \$0.00, for 4 people \$0.00, for 5 people \$0.00, for 6 people \$0.00, for 7 people \$0.00, for 8 people \$0.00.*
99. **Special Request Misc**