

# Dinner Menu

Bistro on Main

8 Main St. Lexington, VA 24450

540-464-4888

## **Soup and Salad**

<b>Soup of the Day</b>	Cup	3
<b>Bistro Salad</b> – Fresh greens with sliced pears, goat cheese, and toasted almonds, topped with Poppy Seed Vinaigrette.		5
<b>House Salad</b> – Romaine lettuce, tomatoes, shredded carrots, croutons, and sunflower seeds. Served with your choice of homemade dressing: Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Ranch, or Poppy Seed Vinaigrette.		3
<b>Caesar</b> – Romaine lettuce tossed with croutons, Romano cheese, and our homemade Caesar dressing.		3

## **Appetizers**

<b>Pecan-crusted Brie</b> – Wedge of warm Brie crusted with pecans with cranberry chutney and served with baguette slices.		8
<b>Crab Cakes</b> – Maryland style, lump crab cakes served with lemon-dill beurre blanc.		7
<b>Fried Oysters</b> – Fried oysters served with remoulade sauce.		8
<b>Spring Rolls</b> – Cabbage, carrots, and a hint of ginger lightly fried with a sweet teriyaki glaze.		6
<b>Tapenade and Hummus Plate</b> – Puréed kalamata olives and roasted Red Pepper Hummus, topped with goat cheese, and balsamic marinated tomatoes and onions. Served with toasted pita points.		7
<b>Cheese Plate</b> – An assortment of fine cheeses and fruit.		7

## **Casual and Lite Fare**

<b>Bistro Burger</b> – Six ounces of organic ground beef topped with cheddar cheese. Served with beer battered fries and lettuce and tomato on the side. <i>Add bacon for 1.00, sautéed mushrooms, or onion for .50 each.</i>		9
<b>Crab &amp; Shrimp Chimichanga</b> – A folded flour tortilla filled with crabmeat and shrimp and topped with a cream sauce. Served over rice or a bed of lettuce.		11
<b>Four Cheese Spinach Lasagna</b> – Romano, mozzarella, ricotta, and Monterey jack cheese between layers of sautéed spinach and pasta. Served with a tomato basil cream sauce and grilled garlic bread.		12
<b>Almond Encrusted Chicken</b> – A pan-seared chicken breast encrusted with almonds. Served on a bed of fresh spinach with our homemade Citrus Vinaigrette.		11

## Entrées

- Grilled Portobello Mushroom** – Topped with a tomato basil cream sauce. Served with sun dried tomato risotto and sautéed spinach. 13
- Linguini Pomodoro** – Fresh tomatoes, shallots, garlic, and basil in a white wine butter sauce over linguini. *Add chicken or shrimp for 3.00.* 12
- Chicken Roulade** of Sun dried tomatoes, feta cheese, spinach, and mushrooms with tomato Florentine cream sauce. Served with mashed potatoes and the vegetable of the day. 15
- Sautéed Duck Breast** – A tender duck breast with a cranberry demi glace. Served with creamy polenta and asparagus. 19
- Grilled Salmon** – With a sweet molasses bourbon glaze, served over fried polenta cakes and sautéed spinach with red onions. 18
- Grilled Ahi Tuna** – Grilled tuna with a honey-soy glaze. Served with Asian slaw and a Jasmine rice cake. 19
- Shrimp and Grits** – Shrimp sautéed with mushrooms, scallions, and garlic in a white wine cream sauce blended with creamy cheddar grits. 16
- Creole Catfish** – A fried cornmeal breaded catfish filet served with a spicy Creole sauce, cheese grits, and the vegetable of the day. 16
- Crab Cakes** – Two baked Maryland style crab cakes topped with lemon-dill beurre blanc sauce, served with mashed potatoes and the vegetable of the day. 22
- Jambalaya** – Andouille sausage and chicken sautéed with tomato and bell pepper in a spicy tomato sauce. 13
- Medallions of Beef** – Grilled tenderloin medallion with a wild mushroom cabernet demi glace served with mashed potatoes and asparagus 24
- Filet Mignon** – A seven-ounce center cut beef tenderloin grilled to perfection, topped with a rich shallot cognac cream sauce. Served over mashed potatoes with asparagus. 24
- New York Strip** – A tender twelve-ounce strip steak grilled to perfection, topped with garlic butter. Served with mashed potatoes and sautéed spinach. 21