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# 1528

THE BISTRO

## APPETIZERS

### Tuna Tostadas\*

Mango, Cucumber, Avocado, Jalapeno, Ginger BBQ, Wasabi Cream 12

### Griddled Crab Cake

Smoked Tomato Butter, Fennel-Radish Salad 14

### Shrimp & Crab Cocktail

Remoulade, Cocktail Sauce 13

### Dos Equis Drowned Shrimp

Garlic, Sonoran Spice, Cilantro Butter Sauce 12

## SOUPS

### French Onion Soup Gratinee

6/8

### Soup of the Moment

MKT

## SALADS

### Baby Green Salad

Baby Greens, Bleu Cheese, Pears, Candied Pecans, White Balsamic Vinaigrette 8

### Traditional Caesar\*

Croutons, Parmesan, or substitute Black Kale 8

### Wedge

Iceberg, Bleu Cheese, Olives, Tomatoes, Bacon, Onion, Creamy Dressing 9

### Chopped Salad

Romaine, Tomato, Egg, Onion, Bleu Cheese, Olive, Cucumber, Pepperoncini, Ranch Dressing 8



*Encanterra's culinary team supports local farmers and purveyors by serving fresh and sustainable ingredients when available.*

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THE BISTRO

## ENTREES

### Chicken Pot Pie

Carrots, Celery, Onion, Peas, Cream Sauce, Pastry 17

### Meatloaf

Mashed Potatoes, Peas, Carrots, Mushroom Gravy 19

### Roasted Chicken

Mashed Potatoes, Broccolini 21

### Shrimp & Bucatini Pasta

Tomato Confit, Asparagus, Mushrooms, Parmesan Cream 16

### Club Burger\*

Lettuce, Onion, Tomato, Pickle, Brioche Bun 11

### Macaroni & Cheese

Penne Pasta, Comte, Parmesan, Fontina, Goat Cheese 12

### Veal Marsala

Fettuccini, Pearl Onions, Wild Mushrooms, Asparagus 29

### Braised Short Ribs

Truffle Mashed Potatoes, Root Vegetable 26

## SIMPLY GRILLED

With Choice of 2 Sides

Salmon\* 27 

8 oz Beef Tenderloin\* 36

Roasted Chicken 21 

12 oz New York\* 34

12 oz Ribeye\* 32

### Sides

Mashed Potato

Green Beans

Baked Potato

Broccolini

Mac & Cheese

Asparagus

Parmesan

Baby Carrots

Risotto

French Fries

Spinach



\* These items are cooked to temperature. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. An automatic gratuity of 20% will be added to all parties of six or more.