

SOUPS

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|  Maui Onion | Tomato Basil | Clam Chowder | African Chicken |
| Shot 1.95 | Cup 3.95 | Bowl 4.95 | Sampler 4.95 |

SMALL PLATES

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|  Sweet Potato Fries House made Peach Ketchup, Malt Vinegar, Creamy Bleu Cheese Dipping Sauces | 5.95 |
|  White Bean And Artichoke Puree Topped with Kalamata Olive Tapenade, served with Parmesan Crostini | 6.95 |
| Crispy Calamari with Thai Sweet Chili and Lemon Aioli Dipping Sauces | 10.95 |
| Baked Hazelnut Crusted Goat Cheese with Andouille Sausage Rustic Tomato Sauce | 7.95 |
|  Shiitake Mushroom Spring Rolls with Hot Mustard, Plum and Soy Ginger dipping sauces | 9.95 |
| Ahi Tuna Poke Marinated in a Soy Ginger Chili Sauce, Shrimp, Macadamia Nuts | 13.95 |
| Fresh Ground Bison Enchilada Stack with Pepperjack Cheese, Cilantro and Garnished with Cotija Cheese | 8.95 |
| Kobe Sliders with Gouda Goat Cheese, Fried Onions and Baby Greens on a Toasted Bun | 13.95 |
| Dungeness Crab and Artichoke Dip with Parmesan Crostini | 10.95 |
| Bistro Street Tacos Ancho Pork, Vera Cruz Salsa, Queso Fresco, and Crema | 10.95 |
| Dungeness Crab Cakes with Red Pepper Currant Sauce & Chili Aioli | 14.95 |

SALADS

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|  Bistro Gardens Greens, Currants, Cracked Hazelnuts, Crumbled Oregon Bleu Cheese, Red Wine Vinaigrette | 6.95 |
|  Chiogga Beet Salad Chevre Crema, Balsamic Syrup and Micro Arugula | 8.95 |
| Shrimp Louie Wedge Crisp Iceberg Lettuce, Red Onions, Cucumber, Tomato, "Off the Dock" Louie Dressing and Bay Shrimp. | 12.95 |
| Bistro Spinach Tender Baby Spinach, Dijon Vinaigrette, Crisp Pepper Bacon, Mushrooms, Toasted Almonds, Red Onion, Egg, Pecorino Cheese | 7.95 9.95 |
| Caesar Crisp Romaine, Fresh Lemon, Parmesan Cheese, Garlic Croutons, Anchovie | 7.95 9.95 |
| Oregon Bleu Cheese Spicy Buffalo Chicken, Toasted Walnuts, Crisp Romaine, Crumbled Oregon Bleu Cheese | 8.95 11.95 |
| Chop Chop Smoked Turkey, Wine Salami, Provolone, Fresh Tomatoes, Grana Padano, Creamy Balsamic Vinaigrette | 8.95 11.95 |
| Salmon Nicoise Wood Roasted Salmon, Grilled Radicchio, Baby Red Potatoes, Tomatoes, Haricot Vert, Hard Boiled Egg, Nicoise Olive Tapenade | 12.95 |
| Mediterranean Chicken Roasted Chicken, Fresh Tomatoes, Cucumber, Sweet Peppers, Feta Cheese | 12.95 |

Add Roasted Chicken to any salad 2.95 Add Bay Shrimp to any salad 3.95

Split Charge 4.00

 Denotes Vegetarian Item

18% gratuity is added for parties of 6 or more

DAVIS



Executive Chef
Fred Haines



*A
Fresh Taste
Of The
Northwest*

33rd Street
Bistro

Riverside
Clubhouse

Bistro 33
El Dorado Hills

Bistro 33
Davis

Bistro 33
Midtown

SRO Family

PANINI

Pike's Market

House made Pesto, Marinated Artichokes, Fresh Basil, Roasted Red Peppers, Grilled Eggplants, Cambozola Cheese, Herb Foccacia Bread 8.95

The Rainier

Roasted Chicken, Smoked Mozzarella, Caramelized Onions, Mango Mayonnaise, Herb Foccacia Bread 8.95

The Mt. Hood

Fire Roasted Pork Loin, Gorgonzola Relish, Fresh Granny Smith Apples, Herb Mayonnaise, Grilled Ciabatta Bread 8.95

The Gorge

Turkey, Apple Smoked Bacon, Havarti Cheese, Field Greens, Herb Mayonnaise Grilled Ciabatta Bread 8.95

The Columbian

Grilled Salmon on Toasted Ciabatta with Lemon Caper Aioli 12.95

The Puget Sound

Dungeness Crab, Alaskan Bay Shrimp, Artichokes, Tillamook Cheddar Cheese, Crusted Sourdough Bread 11.95

Tillamook Cheddar Cheeseburger

with Hand Cut Fries 9.95

Grilled Chicken Club

Grilled Breast of Chicken, Pepper Bacon, Herb Mayonnaise, Lettuce and Tomato 10.95

Roasted Sirloin Dip


with Swiss Cheese and Housemade Au Jus 10.95

Bistro Housemade Garden Burger

Mushrooms, Oats, Almonds, Tofu, and White Cheddar Served on Toasted Ciabatta with Green Goddess Dressing 9.95

Flat Breads

Chicken Pesto with Roasted Red Peppers, Pesto Goat Cheese and Mozzarella 11.95

 **Wood-Fired Vegetable** with Jack Cheese & Sundried Tomatoes 11.95

Andouille Sausage, Pepperoni, and Mozzarella Cheese 11.95

Roasted BBQ Chicken, Jalapeno, Grilled Red Onions, Pepperjack Cheese 11.95

 **Wild Mushrooms**, Roasted Shallot Goat Cheese Spread, Cut Chives 11.95

 **Margherita**, Extra Virgin Olive Oil, Fresh Buffalo Mozzarella, Seasonal Tomato, Basil 11.95

Bianca, Virgin Olive Oil, Garlic, Fontina, Arugula, Prosciutto 11.95

Entrees

Mamou Seared Prawns

with Fettuccine in a Sweet and Spicy Mamou Sauce 14.95

Bistro Meatloaf

Fresh Ground Lamb and Pork Sausage, Roasted and Served with Cayenne Aioli and Mashed Potatoes 15.95

Four Cheese & Spinach Lasagna

A Blend of Ricotta, Parmesan, Mozzarella, and Fontina Cheeses, Spinach, Housemade Marinara, and a Wild Greens Garnish 13.95

Garlic Chicken and Sweet Pea Risotto

Arborio Rice, Garlic Marinated Chicken, Sweet Peas 15.95

Fettuccini Shiitake

with Pancetta Bacon, Shiitake Mushrooms, Tomatoes, Cream and Parmesan 14.95

Potato Gnocchi

With Roasted Butternut Squash in a Gorgonzola Cream Sauce 16.95

Wild Mushroom Ravioli

with Roasted Mushrooms and Ginger Cream Sauce 14.95

Niman Ranch Pork Chop

House Brined and Fire Grilled with a Dried Cherry Herb Jus 18.95

Chicken Milanese

Crisp Chicken Breast, Artichokes, Capers, Lemon Butter Sauce and Arugula Salad 12.95