



## EL DORADO HILLS



Executive Chef  
Fred Haines

33rd Street  
Bistro

Riverside  
Clubhouse

Bistro 33  
El Dorado Hills

Bistro 33  
Davis

Bistro 33  
Midtown

Suzie Burger

Tre

SRO Family

## SOUPS

**Bistro Clam Chowder**  
**Today's Fresh Soup**

Shot 1.95

Cup 3.95

Bowl 5.95

Sampler 5.95

**Cream of Roasted Tomato and Basil**

## SMALL PLATES

**French Onion Gratin**

6.95

**Sweet Potato Fries**

Housemade Peach Ketchup, Truffle Mayonnaise, Creamy Bleu Cheese Dipping Sauces

5.95

**Ahi Tuna Poke**

Fresh Ahi Tuna, Prawns, Avocado, Onions and Macadamia Nuts

14.95

**Dungeness Crab and Artichoke Dip**

with Parmesan Crostini

10.95

**Kobe Mini Burgers**

with Gouda Goat Cheese, Fried Onions and Baby Greens on a Toasted Potato Bun

13.95

**Grilled Pancetta Prawns**

with Lemon Aioli and Arugula White Bean Salad

12.95

**Coffee Rub Baby Back Ribs**

with Bistro Sexy BBQ Sauce, Lime Crème Fraîche

12.95

**Smoked Salmon Carpaccio**

House Smoked Salmon, Hard Boiled Egg, Capers, Fresh Dill, Lemon Zest, Red Onion & Meyer Lemon Oil & Housemade Bread Sticks

12.95

**Chorizo and Smoked Paprika Con Queso**

with Cilantro Pesto and Warm Lime Corn Chips

7.95

**Carnitas Street Tacos**

Slow Roasted Carnitas, Vera Cruz Salsa, Queso Fresco & Crema

12.95

**Dungeness Crab Enchilada Stack**

Pepper Jack Cheese, Dungeness Crab, Cilantro, Fried Egg and Queso Fresco

14.95

**Turkey Sliders**

Ground Turkey, Manchego Cheese, Micro Greens and Green Goddess Dressing

10.95

## SALADS

**Bistro Gardens**

Greens, Currants, Cracked Hazelnuts, Crumbled Oregon Bleu Cheese, Red Wine Vinaigrette

6.95

**Caesar**

Crisp Romaine, Fresh Lemon, Parmesan Cheese, Garlic Croutons, Anchovie

7.95

10.95

**E.D.H. Crab Louie**

Crisp Romaine, Cucumber, Red Onions, Tomato, "Off the Dock" Louie Dressing And Dungeness Crab

9.95

13.95

**Bistro Spinach**

Tender Baby Spinach, Dijon Vinaigrette, Crisp Pepper Bacon, Mushrooms, Toasted Almonds, Red Onion, Egg, Pecorino Cheese

7.95

10.95

**Oregon Bleu Cheese**

Spicy Buffalo Chicken, Toasted Walnuts, Crisp Romaine, Crumbled Oregon Bleu Cheese

8.95

12.95

**Chop Chop**

Smoked Turkey, Wine Salami, Provolone, Fresh Tomatoes, Grana Padano, Garbanzo Beans, Creamy Balsamic Vinaigrette

8.95

10.95

**Salmon Nicoise**

Wood Roasted Salmon, Grilled Radicchio, Baby Red Potatoes, Tomatoes, Haricot Vert, Hard Boiled Egg, Nicoise Olive Tapenade

13.95

**Mediterranean Chicken**

Roasted Chicken, Fresh Tomatoes, Cucumber, Red Onions, Sweet Peppers, Feta Cheese

12.95

Add Roasted Chicken to any salad 3.95

Split Charge

5.00

18% gratuity is added for parties of 6 or more



## EL DORADO HILLS

*A  
Fresh Taste  
Of The  
Northwest*

33rd Street  
Bistro

Riverside  
Clubhouse

Bistro 33  
El Dorado Hills

Bistro 33  
Davis

Bistro 33  
Midtown

Suzie Burger

Tré

SRO Family

## PANINI

### Pike's Market

Housemade Pesto, Marinated Artichokes, Fresh Basil, Roasted Red Peppers, Grilled Eggplants, Cambozola Cheese, Herb Focaccia Bread 8.95

### The Rainier

Roasted Chicken, Smoked Mozzarella, Caramelized Onions, Mango Mayonnaise, Herb Focaccia 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 Benz

Oven Roasted Turkey, Spinach Pesto, Roasted Red Peppers, Cambazola Cheese, Grilled Sourdough 8.95

### 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

### Roasted Sirloin Dip

with Swiss Cheese and Housemade Au Jus 10.95

### Grilled Chicken Club

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

## FLAT BREADS

**Rosemary Flat Bread** with Cambozola Cheese and Roasted Garlic Puree 12.95

**Chicken** with Roasted Red Peppers, Pesto Goat Cheese and Mozzarella 12.95

**Roasted Vegetables** with Jack Cheese & Sundried Tomatoes 12.95

**Andouille Sausage** with Pepperoni, and Mozzarella Cheese 12.95

**Roasted BBQ Chicken** with Jalapeno, Grilled Red Onions, Pepperjack Cheese 12.95

**Wild Mushrooms** with Roasted Shallot Goat Cheese Spread, Cut Chives 12.95

**Bianca** with Virgin Olive Oil, Arugula, Fontina, Garlic and Prosciutto 12.95

## LARGE PLATES

### Bistro Meatloaf

Fresh Ground Lamb and Pork Sausage, Roasted and Served with Cayenne Aioli and Mashed Potatoes 16.95

### Seared Prawns

with Fettuccine in a Sweet and Spicy Mamou Sauce 15.95

### Smoked Chicken with Wild Mushroom Ravioli

Sonoma Willie Bird Chicken Breast Roasted and Served In a Light Ginger Cream Sauce 18.95

### Pan Roasted Herb Half Chicken

with Wilted Lemon Spinach and Mashed Potatoes 17.95

### Herb Crusted Porkloin Chop

Pancetta Marinated Porkloin Chop, Gorgonzola Ravioli's and Spinach with Pancetta Rosemary Cream Sauce 18.95

### Alaskan King Crab Risotto

Tender Arborio Rice, Alaskan King Crab, Sundried Tomatoes, Parmesan Cheese 19.95

### Bistro Paella

Saffron Infused Jasmine Rice, Sweet Peppers, Shrimp, Andouille Sausage, Chicken with Artichokes, and Peas. 18.95

### Roasted Vegetable Lasagna

A Blend of Fontina, Mozzarella and Parmesan Cheeses, Roasted Vegetables, House Made Garlic Cream Sauce and a Wild Mixed Greens Garnish 16.95

### Chef's Choice Salmon

Ask your Server about Today's Preparation 24.95