

Lunch: Monday - Saturday
10:30 a.m.- 3:00 p.m.
Dinner: Tuesday – Saturday
5.00pm-Close



Call or e-mail for Lunch delivery
928-301-9318 info@DansBistro.com

Dinner

Appetizers

	Small	Regular
Soup Du Jour	3	5
Jumbo Bacon Wrapped Sea Scallops	9 (3)	13 (6)
Roasted Asparagus With Gorgonzola, Balsamic Syrup and XVOO	-	7
House Smoked Trout with Horseradish Herb Cream	-	8
Roasted Garlic Artichoke Spinach Dip	6	9
Grilled Vegetable and Hummus Plate for Two		10
Antipasti / Charcuterie Platter for Two		12

Salads

House Salad Mixed Greens, Seasonal Vegetables, Choice of Dressing	4	7
Classic Caesar Salad		8
Strawberry Salad With Baby Greens, Strawberries, Candied Pecan's, Goat Cheese and Raspberry Vinaigrette	5	8
Dan's Chopped Salad Chopped Salad with Heirloom Tomato, Avocado, Red Onion, Celery, Goat Cheese, Pine Nuts, Choice of Dressing		9
Add to any Salad: Chicken Breast, Petite Sirloin, Baked Salmon or Poached Shrimp		6

Entrees

Strozzapreti- Rolled flat pasta Roasted Garlic, Spinach, Pear Tomato, Basil and Parmesan Regiano Add - Roasted Chicken Breast, Shrimp or Salmon \$5		12
Fettuccine Alfredo - Classic Preparation Add: Roasted Chicken Breast, Shrimp or Salmon \$5		14
Fettuccine Frutti de Mar Scallops, Shrimp and Mussels in Plum Tomato, Olive, Caper Sauce		18
Beef Bourguignon en Croûte Beef Tenderloin Tips with Mushrooms, Cabernet Sauce, Baked with Pastry, Chef's Vegetable		16
Herb Roasted Half Chicken With Roasted Garlic Fork Mashed Red Potatoes, Chef's Vegetable, Sauce Supreme		15
Pan Fried Trout With Bistro Fries, Lemon Caper Butter Sauce and Chef's Vegetable		15
Pork Roulade Pork Loin Rolls filled with Ham, Gruyere, Mushrooms and Tomatoes, With Roasted Garlic Fork Mashed Red Potatoes and Chef's Vegetable		16
Bistro Steak New York Strip with Mushroom Dijon Sauce or Herb Butter, Bistro Fries and Chef's Vegetable		18
Macadamia and Cranberry Crusted Salmon With Cranberry Lemon Buerre Blanc, Pasta and Chef's Vegetable		20

Desserts

House Made Bread Pudding with Caramel Sauce	5
Flourless Chocolate Cake with Chantilly Cream and Berries	6
Seasonal Fruit Tart	6
Daily Selections	Market Price

French Pressed Coffee, Tea and Soft Drinks BYOB

BYOB Corkage Fee	4 per bottle
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