

Appetizers

Cajun Shrimp

Shrimp and mushrooms sautéed in a white wine Cajun butter sauce, served with coleslaw. \$10.99

Pineapple Shrimp

Crispy fried jumbo shrimp served with spicy red pepper sauce and coconut lime sauce. \$10.99

Jumbo Lump Crab Cakes

Served pan seared w/ slaw, lemon aioli & Old Bay Oil. \$12.99

Steamed Clams

All natural or Bass Ale style served w/ garlic crustini & garlic aioli. \$11.99

Bistro Steak Kabobs

Marinated in a sweet & savory sauce, served with coleslaw & Teriyaki drizzle. \$10.99

Roast Artichoke Spinach & Red Pepper Crustini

Topped with seven cheese sauce, and shaved parmesan. \$8.99

Bistro 44 Sliders

100% ground Certified Angus Beef on a mini potato roll with onions, lettuce, tomato & garlic aioli. 3 per order with fries. \$9.99

Shrimp Flautas

Tomatillo sauce, sour cream drizzle & salsa fresca. \$10.99

Cornmeal Calamari Fries

Buttermilk and cornmeal fried served with smokey cocktail sauce and citrus vinaigrette. \$9.99

Baked Brie

Served w/ fruit compote, crackers, & fruit garnish \$12.99

Soup of the Day

Cup \$3.75 Bowl \$4.75

French Onion

Cup \$4.25 Bowl \$5.25

Mixed Green Salad

With grape tomatoes, julienne cucumbers, shaved red onion & a garlic crustini. \$3.95

Caesar Salad

House made Caesar dressing over chopped romaine with shaved parmesan cheese & a garlic crustini. \$4.95

Spinach Salad

Balsamic vinaigrette, dried cranberries, mushrooms and red onions. \$4.95

Caprese

Fresh sliced Willcox tomatoes, basil & mozzarella garnished w/ balsamic glaze. \$7.95



We proudly serve Certified Angus Beef



Consuming raw, or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Lunch

Salads

Roast Chicken

Pulled roasted Red Bird Chicken tossed w/ grapes, candied pecans, & dried cranberries in a creamy citrus vinaigrette served over bibb lettuce & topped w/ an orange ginger poached pear. \$9.99

Mediterranean Chicken

Basil grilled Red Bird Chicken Breast over mixed greens with roast artichokes, grape tomatoes, shaved red onion, Kalamata olives, roasted red peppers, toasted almonds & feta cheese. \$9.99

Steak & Blue Cheese

Grilled Certified Angus Beef Top Sirloin over mixed greens in red wine vinaigrette with grilled portobello mushrooms, red onions, blue cheese & potato straw. \$11.99

Grilled Chicken Caesar

Red Bird Chicken on romaine tossed in house made Caesar dressing w/ shaved parmesan cheese, garlic crustini, olives, & sun dried tomatoes. \$9.99 Substitute Grilled Shrimp or Salmon. \$12.99

Fajita

Grilled Red Bird Chicken Breast w/ mixed greens, salsa fresca, cheddar cheese, avocado, sour cream drizzle, tortilla chips, and fajita marinade. \$9.99

Sandwiches

Sandwiches served w/ fries.

Bistro 44 Burger

100% Certified Angus Beef grilled to order and served on a potato roll with lettuce, tomato, onion, & garlic aioli. \$8.99

Build your own burger. Add mushrooms, sautéed onions, blue cheese, bacon, avocado, or egg.

\$1.00 each

Steak & Cheese

Grilled Certified Angus Beef chopped & mixed with caramelized onions, peppers, & 7 cheese sauce on a sub roll (or substitute chicken).

\$11.99

Chicken Club

Sliced grilled Red Bird Chicken, pepper bacon, & corn cob smoked ham stacked with tomatoes & lettuce on toasted sourdough, w/ garlic aioli. \$9.99

Southwestern Chicken Wrap

Marinated chicken breast wrapped in flour tortilla, with avocado, bacon, lettuce, tomato and a chipolte ranch dressing. \$8.99

Hot Ham & Cheese

Thinly sliced corn cob smoked ham, swiss & white cheddar cheeses, tomato & garlic aioli on grilled sourdough bread. \$8.99

The BLT

Black pepper bacon & thick slices of Willcox tomatoes with lettuce and garlic aioli on toasted sourdough bread. \$7.99

California Chicken

Grilled & served on Potato roll w/ garlic aioli, avocado, roasted red peppers, tomato & jack cheese. \$8.99

Lunch

Pastas

Chicken & Tarragon Fettuccine

Grilled Red Bird Chicken Breast served with a roast tomato vodka cream sauce & tarragon oil. \$12.99

The Spaghetti Incident

A sauté of grape tomatoes, portobello mushrooms, baby spinach, green beans, & shaved parmesan in a chardonnay butter sauce. \$9.99 Add chicken breast \$3.00

Meatballs & Spaghetti

Italian style meatballs served over spaghetti with our classic marinara & shaved parmesan. \$9.99

Shrimp Scampi

Sautéed shrimp and grape tomatoes in a white wine garlic butter sauce over fettuccine. \$11.99

Entrées

Served with seasonal vegetables

Chicken & Dumplings

Slow cooked Red Bird Chicken with caramelized onions & tender herb dumplings. \$10.99

Bourbon Pecan Salmon

Grilled salmon served with a bourbon pecan brown sugar glaze & fingerling potatoes. \$13.99

Bistro 44 Sweet Chile Rubbed Salmon

Pan seared served with a honey mustard drizzle with fingerling potatoes. \$13.99

Fish Tacos (2)

Flour tortillas w/cilantro-lime sauce, avocado, salsa fresca, sautéed onions, & peppers on a bed of cabbage. \$8.99

Pork Tenderloin

Served w/ apple jack veal glaze & fingerling potatoes. \$9.99

Certified Angus Beef Top Sirloin

10 oz Steak with cabernet reduction & buttermilk chive mashed potatoes. \$13.99

Bistro 44 Steak Diane

Our version of the classic. Seared beef tenderloin medallions in a brandy sauce with mushrooms and whole grain mustard, over buttermilk chive mashed potatoes. \$15.99

Grilled Red Bird Chicken Breast

Served w/ buttermilk chive mashed potatoes. \$8.99



Dinner

Salads

Steak & Blue Cheese

Grilled Certified Angus Beef Top Sirloin over mixed greens in red wine vinaigrette with grilled portobello mushrooms, red onions, blue cheese & potato straw. \$14.99

Grilled Chicken Caesar

Red Bird Chicken on romaine tossed in house made Caesar dressing, w/ shaved parmesan cheese, garlic crustini, olives & sun dried tomatoes. \$12.99 Substitute Grilled Shrimp or Salmon. \$15.99

Roast Chicken

Pulled roasted Red Bird Chicken tossed w/ grapes, candied pecans & dried cranberries in a creamy citrus vinaigrette served over bibb lettuce & topped w/ an orange ginger poached pear. \$13.99

Mediterranean Chicken

Basil grilled Red Bird Chicken Breast over mixed greens with roast artichokes, grape tomatoes, shaved red onion, Kalamata olives, roasted red peppers, toasted almonds & feta cheese. \$13.99

Fajita

Grilled Red Bird Chicken Breast w/ mixed greens, salsa fresca, cheddar cheese, avocado, sour cream drizzle, tortilla chips, and fajita marinade. \$13.99

Sandwiches

Sandwiches served w/ fries

Bistro 44 Burger

100 % Certified Angus Beef grilled to order and served on a potato roll with lettuce, tomato, onion, & garlic aioli. \$9.99

Build your own burger. Add mushrooms, sautéed onions, blue cheese, bacon, avocado, or egg. \$1.00 each

Steak & Cheese

Grilled Certified Angus Beef chopped & mixed with caramelized onions, peppers & 7 cheese sauce on a sub roll (or substitute chicken). \$12.99

Hot Ham & Cheese

Thinly sliced corn cob smoked ham, swiss & white cheddar cheeses, & tomato on grilled sourdough bread w/ garlic aioli. \$9.99

Chicken Club


Sliced grilled Red Bird Chicken, pepper bacon & corn cob smoked ham stacked with tomatoes & lettuce on toasted sourdough w/ garlic aioli. \$10.99

The BLT

Black pepper bacon & thick slices of Willcox tomatoes with lettuce and garlic aioli on toasted sourdough bread. \$8.99

Fish Tacos (3)

Flour tortillas w/ cilantro-lime sauce, avocado, salsa fresca, sautéed onions, & peppers on a bed of cabbage. \$12.99





Dinner

Pastas

The Spaghetti Incident

*A sauté of grape tomatoes, portobello mushrooms, baby spinach, green beans & shaved parmesan in chardonnay butter sauce. \$12.99
Add chicken breast \$ 3.00*

Shrimp Diablo

Sautéed shrimp & cajun andouille in a spicy marinara sauce over fettuccine. \$16.99

Chicken & Tarragon Fettuccine

Grilled Red Bird Chicken Breast served with a roasted tomato vodka cream sauce & tarragon oil. \$15.99

Meatballs & Spaghetti

Italian style meatballs served over spaghetti with our classic marinara & shaved parmesan. \$13.99

Entrées

Served with seasonal vegetables

Chicken & Dumplings

Slow cooked Red Bird Chicken with caramelized onions & tender herb dumplings. \$14.99

Bourbon Pecan Salmon

Grilled served with a bourbon pecan brown sugar glaze & fingerling potatoes. \$18.99

Bistro 44 Sweet Chile Rubbed Salmon

Pan seared served with a honey mustard drizzle & wild rice pilaf. \$18.99

Pepper Bacon Wrapped Filet

Pan roasted Certified Angus Beef 8 oz tenderloin filet w/ cabernet veal glaze, served over garlic au gratin potatoes. \$25.99

Pork Tenderloin

Seared with fingerling potatoes, vegetables & a brandy veal glaze. \$15.99

Bistro 44 Chicken Oscar

Crab crusted Red Bird Chicken Breast served w/ asparagus tips & lemon hollandaise sauce over buttermilk chive mashed potatoes. \$19.99

Bistro Tender

Peppered & seared w/ mashed potatoes & veal glaze. \$17.99

Bistro 44 Steak Diane

Our version of the classic. Seared beef tenderloin medallions in a brandy sauce with mushrooms and whole grain mustard over buttermilk chive mashed potatoes. \$23.99

Bistro 44 Mixed Grill

Certified Angus Beef Bistro Tender with a smokey tomato veal glaze, Scallops, and Shrimp served w/ garlic au gratin potatoes. \$19.99

Chile Relleno

Polano chile stuffed with shrimp and melted cheese topped with a red pepper chile sauce served with wild rice & mixed greens. \$15.99

