

Birch Street Bistro

Entrees

- *Filet Au Poivre* - 23.
with wild mushroom raviolis in a brandy cream sauce and grilled asparagus
- *Steak Frites* - 22.
grilled 12oz. sirloin with roasted garlic and rosemary butter served with hand cut fries
- Colorado Lamb Chops* - 22.
with honey balsamic glaze, sweet potato puree and grilled asparagus
- Spinach and Crabmeat stuffed Whole Trout* -21.
in a saffron and tomato fume with grilled asparagus
- Muqueca of Salmon* -19.
seared salmon in a light coconut broth topped with two fried shrimp
- Grilled French Pork Chop* - 19.
with roasted apple and parmesan risotto
- Seared Sea Scallops* - 20.
with a proscuitto, asparagus and parmesan risotto
- Chicken Marsala* - 16.
sautéed chicken breast with portabella, shitake, & button mushrooms in a marsala sauce with linguini
- Slow Roasted Chicken* - 15.
with roasted potatoes and the vegetable du jour
- Rigatoni Alla Vodka* - 14.
sweet Italian sausage, roasted bell peppers and parmesan cheese
- Spinach and Butternut Squash Ravioli* - 15.
shitake mushrooms, grape tomatoes in a cinnamon cream sauce

Sides

(All \$4 unless otherwise noted)

roasted potatoes parmesan risotto(\$7) hand cut fries
grilled asparagus vegetable du jour polenta fries

Created by Executive Chef Marcelo de Oliveira

* Items cooked to order and or consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Non-Alcoholic

Lg San Pelligrino - 4.
Sm San Pelligrino - 3.
IBC Root Beer -2.50
Orangina - 2.50

Please ask your server about menu options for children.

Please make your server aware of any food allergies.

Birch Street Bistro may be rented for private events.

American Express, Discover, MasterCard, Visa, Traveler's Checks and cash accepted.