

SMALL PLATES

AHI TUNA • 12

sesame seed dusted • sriracha aioli • soy syrup • cucumber slices

PORTABELLO MUSHROOM RAVIOLI • 10

3 ravioli • parmesan cream • chiffonade vegetable slaw

LOBSTER NACHOS • 13.5

saffron cream • tomato • scallion • pepperjack • cajun corn chips

YUMMY YUMMY SHRIMP • 11

crispy fried • thai chili aioli • lettuce chiffonade

BLACKENED GROUPE BITES • 12

spicy cajun rub • lemon aioli • radish sprouts

CHICKEN SKEWERS • 12

maple glazed • candied walnut dusting • lemon aioli

SOUP & SALADS

*entrees include a small house salad or
substitute one of the items below for a small upcharge*

CHOPPED WEDGE • 10

stilton bleu • egg • crisp bacon • tomato • red onion • house made french

CAESAR SALAD • 9

housemade dressing • shaved parmesan • basil croutons

TUSCAN SALAD • 10

romaine • ditalini • tomato • stilton bleu • red onion
crisp bacon • house made honey mustard

LOBSTER BISQUE • 10

chunky lobster meat • silky sherry cream • chive crème fraîche

SALAD TOPPERS

grilled salmon • 8 sautéed garlic shrimp • 7
chicken (blackened/hot/cold) • 5

SANDWICHES

served w/ potato chips or homemade potato salad...add fries +1.50

FRENCH DIP • 12

shaved prime beef • swiss • caramelized onion • toasted bun • au jus

BLACKENED GROUPE SANDWICH • 15

chiffonade vegetable slaw • lemon aioli • toasted bun

CRAB CAKE SANDWICH • 14

chipotle aioli • chiffonade vegetable slaw • toasted bun

**raw or undercooked meats, poultry, seafood/shellfish, or eggs
may increase risk of food borne illness.
20 % gratuity is added to parties of 6 or more*

ENTREES

SEAFOOD THERMIDOR • 28

jumbo shrimp • crab • lobster • mussels • basil butter • tomatoes
• scallions • garlic • lobster cognac cream sauce • cavatappi pasta

TRUFFLE LOBSTER MAC n CHEESE • 22

tomatoes • scallions • lobster meat • smoked cheddar cheese sauce
• white truffle oil • buttered panko parsley crumbs • cavatappi pasta

S.W. CHICKEN PASTA 🌶️ • 21

cajun spiced chicken breast • tomatoes • roasted peppers • scallions
• chicken • basil butter • garlic • splash of cream • penne pasta

BLACKENED TUNA • 29

house blend cajun rub • pan blackened • roasted garlic cream

PAN SEARED SALMON • 26

roasted garlic chive cream sauce • chefs risotto & vegetable

TnT STUFFED GROUPEL • 28

spicy crab stuffing • lobster cream sauce • toasted butter crumbs
• chefs risotto & vegetable

VEAL PICCATA • 26

flour dusted pan seared • lemon caper beurre blanc
• chef's risotto & vegetable

LAMB LOLLIPOPS • 31

3 lamb lollipops • cajun butter & cast iron blackened • balsamic
redux • chef's potato & vegetable du jour

FILET MIGNON • 6oz 28 / 8oz 35

our most tender cut of lean, midwestern beef hand cut to size
• whiskey peppercorn demi • chef's potato & vegetable du jour

HANGER • 27

8oz, rich, full beef flavor a.k.a. "butchers cut" (*best prepared mr/m*)
• red wine demi • chef's potato & vegetable du jour

TOPPERS

sherry mushrooms • 3 caramelized onions • 3
butter poached lobster • 3(per oz.) sautéed garlic shrimp • 7

SIDES

RISOTTO du JOUR • 6

BLEU CHEESE GNOCCHI • 7

POTATO du JOUR • 5

VEGETABLE du JOUR • 5

Keith A. Koenig
Chef Owner / Proprietor

Bistro70 continues its dedication to my vision of providing the complete dining experience and offers something for everyone through its diverse, seasonal and locally sustainable menu. If you have an allergy, or require special dietary needs please let our staff know so that something can be prepared especially for you.