

SWEETWATER AMERICAN BISTRO DINNER MENU

STARTERS & LIGHTER FARE

BISTRO SOUP DU JOUR
CUP \$3 BOWL \$4

BUFFALO STYLE "HOT WINGS"
1/2 DZ. \$6 1 DZ. \$10

CALAMARI
CORN MEAL DUSTED, CRISP
FRIED CALAMARI RINGS WITH
SPICY MARINARA SAUCE \$8

SPINACH & ARTICHOKE DIP
CREAMY SPINACH AND ARTICHOKE
HEART DIP WITH FETA CHEESE AND
GRILLED PITA CHIPS \$6

NACHOS
WARM TORTILLA CHIPS TOPPED
WITH SHREDDED BEEF, MELTED
CHEESE, SOUR CREAM, PICO DE
GALLO AND GUACAMOLE \$8

QUESADILLAS
TOASTED FLOUR TORTILLAS
STUFFED WITH CHICKEN, CHEESE,
GRILLED ONIONS, PEPPERS
AND SALSA \$6.50

HOUSE QUICHE
CLASSIC BAKED EGG DISH
WITH CHEDDAR AND LOCAL HAM,
WITH A SMALL BISTRO
SALAD \$9.50

OMELET
WITH FRESH HERBS, CHEESE
AND FRENCH FRIES \$6.50

FOUR CHEESE PIZZA
FRESH HERBS AND BLENDED
ITALIAN CHEESES WITH TOMATO
SAUCE \$9

BISTRO PIZZA
WHITE SAUCE, MUSHROOMS,
BACON AND SPINACH WITH GOAT
CHEESE \$9

FRESH TOMATO PIZZA
GARLIC, OLIVE OIL, TOMATOES,
MOZZARELLA CHEESE AND
FRESH BASIL \$9

CHICKEN BLT
GRILLED CHICKEN BREAST,
LEAF LETTUCE AND CRISP
BACON WITH
GARLIC MAYO \$8.50

SWEETWATER BISTRO BURGER
GROUND SIRLOIN WITH TOMATO,
LETTUCE AND ONION ON A
BAKERY ROLL WITH FRENCH
FRIES \$9.50

MAIN DISHES

BEEF TENDERLOIN STROGANOFF
SAUTÉED TENDERLOIN TIPS,
MUSHROOMS AND ONIONS IN SOUR
CREAM SAUCE OVER BUTTERED
NOODLES \$14

GARLIC ROSEMARY CHICKEN
PAN ROASTED 1/2 ORGANIC HEN
WITH FRESH HERB PAN SAUCE AND
GARLIC MASHED POTATOES \$12.50

WHITEFISH
PARMESAN HERB CRUSTED BAKED
WHITEFISH WITH RICE PILAF \$14

CHICKEN FRIED CHICKEN
BUTTERMILK BATTERED BONELESS
CHICKEN BREAST WITH SALT AND
PEPPER CREAM GRAVY \$12

SPAGHETTI AND MEATBALLS
SPAGHETTI NOODLES IN CHUNKY
FRESH TOMATO MARINARA SAUCE
WITH HANDMADE MEATBALLS \$12

BEEF BRISKET
SLOW COOKED BONELESS BEEF
BRISKET WITH RICH GRAVY AND
GARLIC MASHED POTATOES \$15

CHICKEN POT PIE \$10
TENDER CHICKEN WITH PEAS AND
CARROTS IN CHICKEN GRAVY, TOPPED
WITH A FLAKY PASTRY CRUST \$10

CAJUN STYLE CATFISH
SPICY BREADED FARM RAISED
CATFISH FILETS WITH TABASCO
BUTTER SAUCE AND DIRTY RICE \$14

BAKED MACARONI AND CHEESE
ELBOW NOODLES, GOUDA CHEESE,
SMOKED HAM AND TENDER PEAS
BAKED WITH A BUTTERY SEASONED
BREAD CRUMB CRUST \$11

LAMB SHANK
TENDER RED WINE BRAISED LAMB
SHANK WITH GARLIC AND THYME
SERVED OVER RICE \$15

"STEAK FRITES"
GRILLED SIRLOIN STEAK WITH
FRIES \$19

MELTED BLUE CHEESE
TOPPING ADD \$2

CHEESE RAVIOLI
EGG PASTA RAVIOLIS FILLED WITH
A BLEND OF THREE CHEESES IN
TOMATO BASIL CREAM SAUCE \$11

SALISBURY STEAK
PAN ROASTED SEASONED BEEF
WITH MUSHROOM GRAVY AND GARLIC
MASHED POTATOES \$12.50

FISH FRITES
ALE BATTERED COD FILETS WITH
FRENCH FRIES, LEMON AND
TARTAR SAUCE \$14

SALADS

CAESAR SALAD
TRADITIONAL CAESAR SALAD WITH
HOMEMADE DRESSING, CROUTONS
AND PARMESAN CHEESE \$6.50
ADD CHICKEN \$2.00

SWEETWATER MIXED GREENS
"HOUSE" SALAD
CRISP LEAF LETTUCE, TOMATO
WEDGE, SHAVED RED ONION,
SEASONED CROUTONS AND
CHOICE OF DRESSING \$4.50

CHICKEN WALDORF SALAD
CHICKEN SALAD TOSSED WITH
CELERY, APPLES, GRAPES,
WALNUTS AND CHERRIES \$7

BISTRO SALAD
LEAF LETTUCE, ROASTED BEETS,
FETA CHEESE, CRISP BACON AND
WALNUTS WITH RED WINE
VINAIGRETTE \$6

EXTRAS, SIDES & SMALL PLATES

BASKET OF FRENCH FRIES
OR SWEET POTATO FRIES \$4

BUTTERY GARLIC MASHED
POTATOES \$3

SAUTÉED GREEN BEANS \$3

SAUTÉED SPINACH WITH LEMON
AND GARLIC \$3

FOR THE KIDS

MACARONI & CHEESE \$5

SPAGHETTI
RED SAUCE OR PLAIN \$5

HOT DOG OR CORN DOG \$5

GRILLED CHEESE SANDWICH
ON WHITE BREAD \$5

JR. HAMBURGER OR
CHEESEBURGER \$5

HAND BREADED CHICKEN
TENDERS \$5

GRILLED CHICKEN BREAST \$5

CHEESE QUESADILLA OR
CHEESE NACHOS \$5

ALL KIDS' MEALS SERVED
WITH A CHOICE OF FRUIT,
VEGGIES OR FRIES