

SUPER BOOK

Bistro

ON THE BOULEVARD

521 Lake Boulevard,
St. Joseph, MI
(269) 983-3882

bistroontheboulevard.com

The Bistro on the Boulevard, located at The Boulevard Inn in St. Joseph Michigan, is a culinary delight from sunrise to nightfall. The food is extraordinarily delicious, but not pretentious. Whether coming from the beach, or with arms full of shopping bags from a day spent in Downtown St. Joe, our staff will always make you feel welcome and at home. Our ingredients are personally chosen for freshness, and our food is a refreshing reminder of the simplicity of high quality cuisine. If the food isn't enough to make you stay for the phenomenal sunset from our seasonal patio, the libations are sure to do the trick. Our collection of craft Michigan beers are always on tap, and Wine Spectator has honored The Bistro with its coveted award of excellence for offering "one of the best restaurant wine lists in the world". Yet even the wine list is eclipsed by the breathtaking view of Lake Michigan. All of these reasons will tempt you to linger longer.

Breakfast - Continental Buffet

Monday-Friday 6:30am-9:30am; Saturday-Sunday 7:30am-10:00am

Lunch - Sunday-Friday 11:30am-2:00pm

Dinner - Sunday-Thursday 5:00pm-9:00pm; Friday & Saturday 5:00pm-10:00pm

Wednesday Flight Night - 5:00pm-9:00pm

You and your guest are cordially invited to enjoy up to
\$12.00 off any entrée when a second entrée
of equal or greater value is purchased
Sunday thru Thursday

OR

up to \$10.00 off any entrée when a second entrée of equal
or greater value is purchased Friday or Saturday.

*Valid for Dinner after 5:00 pm 7 Days a Week.
Not Valid for Flight Night Pairings. Casual attire welcome.*

Offer expires December 31, 2019

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Use Dinner Card Punch #1

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SNACKS & SHARES

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| <p>HOT HONEY CAULIFLOWER panko encrusted · serrano honey · scallions · blue cheese mousse 10</p> <p>CHILI RUBBED SHRIMP GF grilled · smoky chili rub · lemon aioli 2/Ea</p> <p>CHICKEN LIVER MOUSSE GA buttery blend · shallots · cognac · mustard · pickles · apricot mostarda · crostini 11</p> <p>*TUNA TATAKI GF black pepper & toasted sesame encrusted yellowtail · yuzu · white soy · jicama salad · wasabi aioli 16</p> <p>BISTRO TAPAS PLATE GA jambon de bayonne · camembert · spiced almonds · olives · cherry confit · bacon & onion tart · salted butter · herb baguette 16</p> <p>CACIO E PEPE FRIES parmesan · black pepper · parmesan mousse 7</p> <p>TEMPURA LOBSTER TAIL GF lemon confit mashed · peas · hot honey butter 21</p> | <p>SEA SCALLOPS GF pancetta · mint · pea & orzo ragout · lemon beurre blanc 19</p> <p>CHICKEN THIGHS GF roasted · stuffed w/ chorizo & blue cheese 14</p> <p>DEVILED EGGS panko encrusted · bed of baby greens & red onion salad 10</p> <p>PIMENTO CHEESE RILLETTE GA bacon · scallions · toasted crostini · saltines 10</p> <p>*BEEF MEDALLIONS GF fontina & nduja grits · honey bordelaise · pickled petite sweet peppers 19</p> <p>LAMB MEATBALLS simple tomato sauce · parmesan mousse · crostini 12</p> <p>GOAT CHEESE, BACON & OLIVE QUICK BREAD salted scallion butter 7</p> <p>SMALL FRY GA sautéed lake perch · pearl onions · Wisconsin cheese curds · green tartar sauce · arugula & red onion salad 15</p> |
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LARGE PLATES

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| <p>HALIBUT GA panko encrusted · Israeli couscous · sautéed spinach · bacon-burgundy mushroom sauce 33</p> <p>WALLEYE GA sautéed filet · smashed red potatoes w/peas & pearl onions · dill beurre blanc 27</p> <p>SALMON GF fresh filet · dijon-honey glaze · romanesco cauliflower · melted leeks & raisins 30</p> <p>BLACKENED CATFISH GF mango salsa · citrus beurre blanc · lemon infused mashed potatoes 20</p> <p>DUCK CONFIT GF crispy, braised breast & leg · parmesan crusted potatoes · grand marnier sauce 28</p> <p>ROASTED CHICKEN GF airline breast · apples · spinach · madeira demi-glace · veg du jour 22</p> | <p>*DECONSTRUCTED WELLINGTON GA 8 oz center cut filet · mushroom duxelles · chicken liver mousse · puff pastry · madeira demi-glace · sour cream mashed · veg du jour 36</p> <p>*STEAK FRITES GA 12 oz prime, center cut NY strip · green peppercorn sauce · cacio e pepe frites · parmesan mousse 36</p> <p>*LAMB LOIN GA herb marinated & grilled · mashed potato strudel · veg du jour · romesco demi-glace 32</p> <p>BUCATINI PASTA GA bucatini pasta · pulled chicken · pancetta · scallions · spinach · smoked gouda · lemon confit 18</p> <p>LENTIL CHILI VG / GF lentils · spiced bean mélange · spinach · soft polenta · herb crème fraîche 19</p> |
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SANDWICHES

CHOICE OF FRIES OR SIDE HOUSE SALAD

***BISTRO BURGER** GA
8 oz prime · caramelized onions · house cured pickles · white American · bacon aioli · bistro burger bun | 13
*classic burger w/American | 11

GRILLED SHRIMP SANDWICH GA
chili rubbed shrimp · fire roasted tomatoes · pancetta · lemon aioli · crisp lettuce · ciabatta roll | 14

***LAMB BURGER** GA
seasoned lamb · fontina · caramelized onions · romesco mayo · crisp lettuce · artisan bun | 16

BROCCOLINI CHEESESTEAK VG / GA
roasted broccolini · gouda · apricot-cherry mostarda · romesco aioli · gourmet hoagie bun | 12

GRILLED CHICKEN SANDWICH GA
grilled breast · pickled onions · jicama · cilantro & cucumber salad · smoked gouda · spicy mayo · crisp lettuce · artisan roll | 13

CHORIZO GRILLED CHEESE GA
chorizo · fontina · white american · gouda · charred scallions · sourdough | 12

SOUP & SALADS

SOUP DU JOUR
ask your server about today's selection | 5

HOUSE SALAD VG / GF
seasonal greens · sweet grape chery · parmesan crisps · red wine vinaigrette | 6

GREEN GODDESS BOWL VG / GF
avocado · zucchini · cucumbers · baby greens · sugar snaps peas · jammy eggs · green goddess dressing · pistachio granola | 13

BURRATA GF
sugar snap peas · toasted almonds · arugula · manchego cheese · serrano ham · burrata · honey-pepper vinaigrette | 16

CHICKEN GA
panko encrusted chicken thighs · apples · pancetta · brie fritters · mixed greens crispy chicken skin vinaigrette | 13

ADD PROTIEN TO ANY SALAD
· chicken | 5 · shrimp | 2/Ea · salmon | 12 · steak | 8

If you have any dietary restrictions or food allergies, please let your server know. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

PARTIES OF 8 OR MORE WILL RECEIVE ONE CHECK; AN 18% GRATUITY WILL BE ADDED AUTOMATICALLY.

SNACKS & SHARES

HOT HONEY CAULIFLOWER
panko encrusted · serrano honey · scallions · blue cheese mousse | 10

CHILI RUBBED SHRIMP GF
grilled · smoky chili rub · lemon aioli | 2/Ea

CHICKEN LIVER MOUSSE GA
buttery blend · shallots · cognac · mustard · pickles · apricot mostarda · crostini | 11

***TUNA TATAKI** GF
black pepper & toasted sesame encrusted yellowtail · yuzu · white soy · jicama salad · wasabi aioli | 16

BISTRO TAPAS PLATE GA
jambon de bayonne · camembert · spiced almonds · olives · cherry confit · bacon & onion tart · salted butter · herb baguette | 16

CACIO E PEPE FRIES
parmesan · black pepper · parmesan mousse | 7

TEMPURA LOBSTER TAIL GF
lemon confit mashed · peas · hot honey butter | 21

SEA SCALLOPS GF
pancetta · mint · pea & orzo ragout · lemon beurre blanc | 19

CHICKEN THIGHS GF
roasted · stuffed w/ chorizo & blue cheese | 14

DEVILED EGGS
panko encrusted · bed of baby greens & red onion salad | 10

PIMENTO CHEESE RILLETE GA
bacon · scallions · toasted crostini · saltines | 10

***BEEF MEDALLIONS** GF
fontina & nduja grits · honey bordelaise · pickled petite sweet peppers | 19

LAMB MEATBALLS
simple tomato sauce · parmesan mousse · crostini | 12

GOAT CHEESE, BACON & OLIVE QUICK BREAD
salted scallion butter | 7

SMALL FRY GA
sautéed lake perch · pearl onions · Wisconsin cheese curds · green tartar sauce · arugula & red onion salad | 15

LARGE PLATES

HALIBUT GA
panko encrusted · Israeli couscous · sautéed spinach · bacon-burgundy mushroom sauce | 33

WALLEYE GA
sautéed filet · smashed red potatoes w/peas & pearl onions · dill beurre blanc | 27

SALMON GF
fresh filet · dijon-honey glaze · romanesco cauliflower · melted leeks & raisins | 30

BLACKENED CATFISH GF
mango salsa · citrus beurre blanc · lemon infused mashed potatoes | 20

DUCK CONFIT GF
crispy, braised breast & leg · parmesan crusted potatoes · grand marnier sauce | 28

ROASTED CHICKEN GF
airline breast · apples · spinach · madeira demi-glace · veg du jour | 22

***DECONSTRUCTED WELLINGTON** GA
8 oz center cut filet · mushroom duxelles · chicken liver mousse · puff pastry · madeira demi-glace · sour cream mashed · veg du jour | 36

***STEAK FRITES** GA
12 oz prime, center cut NY strip · green peppercorn sauce · cacio e pepe frites · parmesan mousse | 36

***LAMB LOIN** GA
herb marinated & grilled · mashed potato strudel · veg du jour · romesco demi-glace | 32

BUCATINI PASTA GA
bucatini pasta · pulled chicken · pancetta · scallions · spinach · smoked gouda · lemon confit | 18

LENTIL CHILI VG / GF
lentils · spiced bean mélange · spinach · soft polenta · herb crème fraîche | 19

SANDWICHES

CHOICE OF FRIES OR SIDE HOUSE SALAD

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seasoned lamb · fontina · caramelized onions · romesco mayo · crisp lettuce · artisan bun | 16

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grilled breast · pickled onions · jicama · cilantro & cucumber salad · smoked gouda · spicy mayo · crisp lettuce · artisan roll | 13

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FLIGHT NIGHT

DRINK & NOSH PAIRING

EVERY WEDNESDAY | BEGINS AT 5PM | 4 TASTES & 4 BITES | \$15 PER PERSON



Join us each week as we pour
sampler flights from our wine,
beer or spirits list and pair
them with flavorful bites.

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