



### WHY BISTRO 58?

we love our area, the lake is the source of many happy memories for all of us. table rock lake was created in 1958, we will honor that year as the beginning of many great memories in this area we call home.

15038 Business Hwy 13 (just north of Kimberling City)  
Branson West, MO 65737 417-739-1985 Lunch: Tues-Sat 11am-2pm;  
Dinner: Friday 5pm – 8pm

## STARTERS

### stuffed peppadew pepper

garlic herb cream cheese stuffed peppadew peppers, wrapped in hickory smoked bacon and drizzled w/ 18 year balsamic. 1.50 per

### stuffed dates

jalapeno cream cheese stuffed, wrapped in hickory smoked bacon, drizzled w/ 18 year balsamic. 1.75 per

### olive bowl

greek olive medley with oregano & sea salt. 4

### warm gorgonzola & bacon

our classic dip. served with kettle chips, granny smith apple slices. 8

### asiago spinach

our house-made variation of the classic spinach artichoke dip. 8

## SOUP / SALAD

### soup of the day

made from scratch daily. bowl 5, cup 3

### house salad

mixed greens tossed with traditional dark balsamic & olive oil, topped with three cheese blend, tomatoes and red onion. 5

add chicken 2, add shrimp 6, add steak 5

### caesar salad

chopped romaine dressed with our house-made caesar dressing. 6

add chicken 2, add shrimp 6, add steak 5

### asian chicken salad

mixed greens tossed in our house-made honey sesame dressing and topped with baked pretzel breaded chicken, won ton strips & carrots. 10

### gorgonzola steak salad

chopped romaine tossed in our house-made gorgonzola dressing, topped with thin sliced flank steak, red onion and crumbled gorgonzola. 11

## ENTRÉES

all served with golden potato casserole and green beans

### french onion chicken

slow roasted chicken breast, finished with our house-made french onion & cheese. 15

### tex-mex stuffed pork loin

stuffed with our house-made creamy tex-mex roasted corn and tomato stuffing. 18

### garden herb butter beef filet

pan seared filet finished with our fresh garden herb butter. 23

### cedar plank salmon

finished with a lemon caper cream sauce. 19

## WINE

myx fusions moscato 6.5 (happy 4.5)

da luca prosecco, italy 9 (happy 7)

frisk wines riesling, australia

8 (happy 6)

cannonball sauvignon blanc, ca

9 (happy 7)

the ned pinot gris, new zealand

9 (happy 7)

imagery chardonnay, ca 10 (happy 8)

angels & cowboys rose, california

9.5 (happy 7.5)

wine by joe pinot noir, oregon

10.5 (happy 8.5)

conundrum red blend, ca 9 (happy 7)

zolo malbec, argentina 8 (happy 6)

the patriarch 'volume two', lodi, ca

12 (happy 10)

viaje red blend, lodi, ca 12 (happy 10)

angeline cabernet sauvignon, ca

11 (happy 9)

## UPCOMING EVENTS



### Italian Wine Dinner Sat, Sept. 21<sup>st</sup> @ 6 pm

We're heading to Italy and want YOU to join us...or at least we'll be channeling our inner Italian-self with this fantastic dinner featuring wines from all over Italy along with food pairings featuring our twist on classic favorites.

4 wines + 4 courses =  
\$45 per person



### Fall Tailgate: Wine, Beer, and Tapas Sat, Sept. 28<sup>th</sup> @ 6 pm

Fall is here and what better way to spend a Saturday evening than enjoying a little tailgating!

This will be an "all inclusive" tailgate...no need to bring your "favorite beverage" or a "covered dish"...just show up and have some FUN! We'll be headed down to "The Hangout" to enjoy some tailgate themed tapas along with some amazing wine and beer pairings...heck will even have football on the tv's!

Cost is just \$35 per person