

THE PRAIRIE BISTRO

Your Place or Ours!

SMALL BITES

Bistro Bacon

Our own thick-cut candied bacon. Just a hint of heat. \$6

Salmon Goat Cheese Crostini

Tangy goat cheese spread on crostini, topped with thin slices of salmon. \$8

NEW! Lavosh

Crisp Armenian Cracker bread topped with shrimp, Havarti cheese and black olives. Enough for 4 as a starter \$18

ENTREES

Served with Roll, Fresh Salad, Potato, & Vegetable

Prime Rib (while it lasts)

14 ounces of everyone's favorite cut \$27

Ribeye

Hand-cut and grilled to perfection \$24

Tenderloin

6 succulent ounces of tenderloin, perfectly roasted to medium rare, dressed in garlic herb butter \$25

St. Louis Style Ribs

Fall-off-the-bone tender, sauce on the side

Whole Rack \$27 Half Rack \$21

Certified Angus Sirloin

Thick and juicy.

We recommend butterflying medium well and well done sirloins

6 ounce \$20

NEW! Pork Shank Drumsticks

2 succulent bone-in shanks. Like ham on a stick! \$18

Shrimp & Sirloin

2 huge shrimp and 6 ounces of sirloin \$23

Jumbo Shrimp

3 tiger, grilled or lightly breaded. \$20

Halibut

A favorite!

2 -4 ounce steaks \$25

Rosemary Chicken

Lightly seasoned and roasted to order \$14

Chicken Strips

Includes all the sides \$10

Just 3 strips \$5

Add on Shrimp Each \$3

Split Plate Charge \$5

SWEETS

Caramel Pecan Cheesecake

House favorite! Loaded with pecans, topped with more pecans and caramel \$6

Crème Brulee

Creamy custard topped with burnished sugar.

\$6

Chocolate Obsession Cake

Layers of fudgy cake, held together with rich, chocolate frosting.

\$8

*Thank you for choosing
The Prairie Bistro tonight!*

**We will see you March 16 & 17 for
March Madness Dinner!**

Check out our website at
www.theprairiebistro.com

Like us on facebook!

701-756-6441