



BISTRO58



APPETIZERS

CRISPY BOCCE MOZZARELLA

Lightly fried balls of mozzarella served with Pomodoro dipping sauce **\$15**

LOBSTER MAC & CHEESE

Cavatappi pasta, poached lobster, cream cheese & toasted breadcrumbs **\$22**

BBQ PORK END SLIDERS

Slow roasted pork butt burnt ends tossed in smoky BBQ sauce & topped with crunchy slaw. Served on Hawaiian sweet buns **\$17**

SHRIMP COCKTAIL

Chilled & poached shrimp served with cocktail sauce & lemon **\$18**

CRISPY DILL PICKLE CHIPS

Lightly battered dill pickle chips served with horseradish chipotle sauce **\$14**

EVERYTHING PRETZEL

Buttered jumbo pretzel sprinkled with everything bagel seasoning & served with IPA beer cheese **\$14**



SALADS

THE STILTON

Arugula, beets, candied walnuts & Stilton bleu cheese Tossed in our signature Honey Dijon vinaigrette **\$16**

CALIFORNIA COBB

Romaine lettuce, bacon, bleu cheese, blistered grape tomatoes, hard boiled eggs, avocado, & grilled chicken. Tossed in our signature Rosemary Vinaigrette **\$19**

MANDARIN CRUNCH

Mixed greens, Napa cabbage, mandarin oranges, crushed peanuts, scallions, crispy wontons, & cilantro Tossed in our signature Soy-Sesame dressing **\$16**

QUINOA EARTH BOWL

Organic quinoa, romaine lettuce, grilled chicken, avocado, hardboiled eggs & grape tomatoes Tossed in our signature Sweet Vidalia dressing **\$16**

GARDEN SALAD

Field greens, grape tomatoes, cucumbers, onion, & carrots Served with our Signature House Vinaigrette on the side **\$13**

CAESAR SALAD

Hearts of romaine, garlic croutons & parmesan cheese Tossed in creamy Caesar dressing **\$13**



HOT SOUP DU JOUR

CUP \$6
BOWL \$9

SALAD TOPPERS

Grilled Chicken \$6
Seared Salmon* \$14
Grilled Steak* \$14
Lobster Salad \$15
Grilled Shrimp \$9

SALAD DRESSINGS

House Vinaigrette
Soy Sesame
Bleu Cheese
Buttermilk Ranch
Sweet Vidalia Onion
Thousand Island
Honey Dijon

WINGS

Tossed in your choice of sauce:
Buffalo, Korean BBQ,
Garlic Parmesan, or BBQ



BONE-IN WINGS \$16

All Flats add \$4

BONELESS WINGS \$15

CHICKEN STRIPS \$18

SANDWICHES

Served with french fries or side salad

SANTA CRUZ CHICKEN

Crispy chicken breast topped with bacon, smashed avocado, Swiss cheese, lettuce, tomato, pickled red onion, & lemon-pepper aioli. Served on a toasted brioche bun **\$17**

GRILLED PRIMAVERA WRAP

Grilled zucchini, yellow squash, eggplant, roasted red peppers, fresh mozzarella, & pesto aioli. Rolled onto a flour tortilla **\$18**

TUSCAN TURKEY PANINI

Smoked turkey, provolone cheese, marinated tomato, avocado, & roasted red pepper aioli. Served on a ciabatta roll **\$17**

MAINE LOBSTER ROLL

Chilled lobster salad prepared Maine style. Served on a grilled New England roll **\$26**

DOUBLE BACON LT

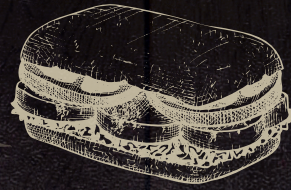
Traditional BLT stuffed with extra Applewood smoked bacon, lettuce, tomato, & mayo. Served on toasted country white bread **\$18**

CLASSIC DINER REUBEN

Slow cooked corned beef brisket pressed with Swiss cheese, thousand island dressing, & sauerkraut. Served on marble rye **\$19**

CHEESEBURGER DELUXE *

8oz Angus burger, cheddar cheese, bacon, lettuce, tomato, & onion. Served on our J58 potato bun **\$18**



FLATBREADS

MARGHERITA

Rustic tomato sauce, fresh mozzarella & basil **\$15**

BBQ CHICKEN

Grilled chicken, cheddar cheese, red onion, & cilantro with a BBQ drizzle **\$15**

SPINACH & ARTICHOKE

Creamy spinach & artichoke topped with mozzarella, & parmesan cheese **\$15**



TRADITIONAL PEPPERONI

Rustic tomato sauce, mozzarella cheese, & sliced pepperoni **\$16**

BUFFALO CHICKEN

Buffalo chicken, bleu cheese crumbles, & parmesan cream sauce **\$15**

SOUTH PHILLY

Shaved beef, cheese sauce, onions, banana peppers, & mozzarella cheese **\$15**



GRAND SLAM BURGER *

Two 4oz grass-fed beef patties layered with American cheese and topped with caramelized onions, dill pickle slices & Bistro burger sauce. Served on our J58 signature brioche bun **\$19**

OLDE TYME ICE CREAM FLOATS \$10

SARANAC ROOT BEER

Saranac Classic Root Beer, vanilla ice cream & a cherry



SARANAC ORANGE CREAM

Saranac Orange Cream soda, vanilla ice cream & a cherry

COCKTAILS

ESPRESSO MARTINI

Van Gogh vanilla vodka, Kahlua, espresso & simple syrup **\$16**

BOURBON GINGER RICKEY

Angel's Envy bourbon, lime juice & Gosling's ginger beer **\$15**

RUBY RED PALOMA

Deep Eddy Ruby Red vodka, red grapefruit juice & club soda **\$15**

GREEN ENVY

Malibu Rum, lemon-lime soda, orange juice & Blue curacao **\$14**

LYCHEE LEMONADE

Passion fruit vodka shaken with lychee puree & lemonade **\$16**

MIDNIGHT PASSION

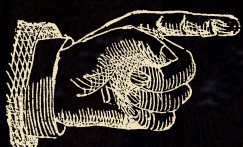
Hennessey Cognac & Midnight Alize on the rocks **\$18**

GODFATHER 100

Jack Daniels 100 proof Bonded & Amaretto Disaronno **\$17**

SPARKLING PINK

Pink lemonade vodka, pomegranate juice & lemon-lime soda **\$14**



Present your Player's Club card and I.D. to redeem your Tier Discount
Bronze 5% - Silver 10% - Gold 15% - Platinum 20% - Black Diamond 25%
Tier rewards, coupons, or discounts cannot be combined with any other comps or offers

15% Gratuity will be added to all checks that include any points, comps, offers or coupons



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MEATS



SEARED ANGUS FILET*

Pan seared 8oz certified angus filet mignon served with garlic spinach & mashed russet potatoes **\$42**

N.Y. STRIP STEAK*

Grilled 14oz hand cut grass fed beef served with mashed russet potatoes & sautéed broccolini **\$39**

VEAL MILANESE

Tender, crispy veal cutlet topped with arugula, cherry tomatoes, fresh mozzarella & balsamic reduction **\$28**

KOREAN BBQ HALF RACK OF RIBS

Slow roasted pork ribs smothered in Korean BBQ sauce & Gochujang peppers. Served with mashed russet potatoes & corn on the cob **\$25**

FISH



CATCH OF THE DAY*

Chef's choice preparation of the fresh fish of the day **MP**

BAJA TACOS

Crispy fried battered cod, crunchy slaw, avocado & cilantro-lime crema served in flour tortillas **\$17**

CLASSIC FISH & CHIPS

Basket of batter fried cod filets & French fries. Served with zesty tartar dipping sauce **\$20**

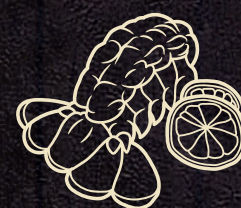
SEARED SALMON*

8oz center cut Atlantic salmon served with charred lemon, asparagus & mashed russet potatoes **\$27**

LOBSTER

TWIN LOBSTER TAILS

4oz broiled cold water lobster tails served with mashed russet potatoes & sautéed broccolini **\$44**



SURF & TURF*

8oz filet mignon with a 4oz broiled cold water lobster tail. Served with mashed russet potatoes & sautéed broccolini **\$48**

PASTAS

NONNA'S RAVIOLI

Jumbo baked ravioli made with fresh mozzarella & house marinara sauce **\$20**

CHICKEN PARMESAN

Crispy thin chicken cutlets baked with rustic tomato sauce & mozzarella over spaghetti **\$25**

MEDITERRANEAN RIGATONI

Grilled herb chicken, roasted red peppers, grape tomatoes, spinach, & Chablis garlic sauce **\$23**



SIDE DISHES

Russet Mashed Potato **\$6**

Onion Rings **\$7**

Sautéed Broccolini **\$8**

Corn on the Cob **\$5**

French Fries **\$6**

Grilled Asparagus **\$8**

Cole Slaw **\$4**

Sautéed Spinach **\$8**

ENTRÉE EXTRAS

Grilled Chicken **\$6**

Seared Salmon* **\$14**

Grilled Steak* **\$14**

Lobster Tail **\$15**

Grilled Shrimp **\$9**

Cup of Soup **\$4**

Side Garden Salad **\$4**

COFFEES



IRISH COFFEE

Jameson's Irish whiskey, crème de menthe & whipped cream **\$12**

HOT WHITE RUSSIAN

Van Gogh Double Espresso vodka, Kahlua & whipped cream **\$13**

ALMOND JOY

Malibu coconut rum, amaretto, chocolate & whipped cream **\$11**

RUMCHATA & BAILEY'S

RumChata, Bailey's Irish Cream & whipped cream **\$12**

ORANGE IRISHMAN

Jameson's Orange Irish whiskey, Grand Marnier & whipped cream **\$13**

KENTUCKY JAVA

Woodford Reserve Bourbon, brown sugar & whipped cream **\$12**

DESSERTS



TRIPLE CHOCOLATE CAKE

Chocolate cake layered with fudge and chocolate ganache **\$10**

BERRIES & CREAM

Seasonal berries topped with vanilla mascarpone cream **\$11**

5-LAYER CARROT CAKE

Traditional carrot cake layered between cream cheese frosting **\$9**

COCONUT SORBET

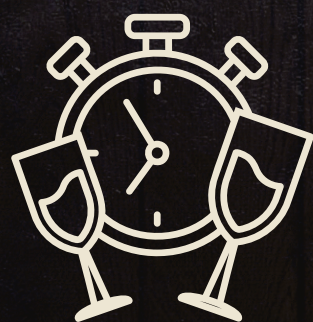
Creamy coconut sorbet served a natural coconut shell **\$8**

NY CHEESECAKE

Classic NY style cheesecake served with whipped cream **\$9**

CHURRO JUMBO PRETZEL

Cinnamon sugar pretzel served with caramel & chocolate dipping sauces **\$14**



IT'S 5 O'CLOCK SOMEWHERE

\$6

AVAILABLE DAILY FROM 11AM-2PM

MIMOSAS SCREWDRIERS BLOODY MARYS SEABREEZES

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