

BIX

BISTRO

EVENING

FALL/
WINTER

2014

Beginnings

GINGER BEER-STEAMED CLAMS • 13

Fresh little neck clams with saranec ginger beer, locally grown herbs from our chef's garden and chili pepper

SPINACH ARTICHOKE DIP • 11

Wilted fresh spinach with hearts of artichokes, cream cheese, grated parmesan, mozzarella, herbs, and fresh cream served with baked pita and baby carrots

SHRIMPS & GRITS • 11.5

Sautéed shrimp with a beer buerre blanc rosemary sauce. Served over house-made white cheddar grits

FRIED BRUSSELS SPROUTS • 10

Pan-fried brussels sprouts seasoned with thyme, chili flakes, batons of carrots, pearl onions and an orange butter sauce

FLASH-FRIED CALAMARI • 12

Baby calamari and spinach leaves served with a dusting of asiago cheese. Accompanied by cocktail sauce and a lemon aioli for dipping

GRILLED BEEF TENDERLOIN • 15

Aged filet tips sautéed with house-made Maytag bleu cheese sauce, scallions, fresh tomato and crostini

TUNA TARTAR* • 12

Soy-marinated Ahi tuna layered with fresh avocado, pickled ginger, wasabi crème fraîche, sesame seeds and topped with julienne fried wontons

INTERNATIONAL CHEESE FLIGHT • 16.50

Chef's signature selection of cheeses accompanied by a red wine gastrique and a balsamic reduction

SEASONAL MEAT FLIGHT • 16.50

Chef's signature selection of meats accompanied by pickled onions, eggs and a Great River 483 Pale Ale beer mustard

Garden

BLACKHAWK SALAD | FULL • 13 | HALF • 8

Romaine lettuce layered with rows of diced egg, tomato, bacon, chicken, bleu cheese, sliced avocado, sliced radish and our signature house-made "Lorenzo dressing"

GOAT CHEESE SALAD | FULL • 13 | HALF • 9

Arugula mixed greens, candied walnuts, prosciutto and goat cheese drizzled with a walnut maple vinaigrette

ROCKET SALAD | FULL • 12 | HALF • 8

Rocket greens with orzo pasta, fresh apple and bleu cheese tossed with a fresh sage vinaigrette

DAVENPORT SALAD | FULL • 9 | HALF • 5.5

Lettuce tossed with our house specialty garlic dressing, finished with shredded Parmesan cheese, cherry tomatoes and melba toast

CAESAR SALAD | FULL • 9 | HALF • 5

Crisp romaine, herbed croutons and shaved Parmesan cheese
Add chicken • 6 | Add shrimp • 9



Kettle

All soups are house-made daily • 7

PUMPKIN BISQUE

SOUP DU CHEF

Our chef would be happy to accommodate any special requests due to food allergies or vegetarian needs.

*A six dollar share fee will be added to all split entrees *\$22 Corking Fee

*CUSTOMER ADVISORY: Eating raw or under-cooked meat, eggs or seafood poses health risks to everyone but, especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with a compromised immune system. Thorough cooking of such animal foods reduces the risk of illness

Pasta

PASTA CINO • 28

Linguini tossed with a creamy white clam sauce and topped with fresh little neck clams

FALL HARVEST GNOCCHI • 24.5

House-made sweet potato gnocchi complimented by fresh sage, smoked Gouda cheese and topped with candied lardons

ZUCCA TUCCA • 26.5

Spaghetti squash with fresh seared shrimp, garlic, bell pepper and grape tomatoes tossed in a light chestnut pesto

CAPANELLE PASTA • 23

Capanelle pasta tossed in asiago, marscarpone and mozzarella cheeses topped with oyster mushrooms, prosciutto, capicola and mortadella

Sea

SINGLE BARREL SALMON • 28.5

Salmon filet seared with a single-barrel whiskey gastrique on top of a warm shaved fennel and Brussel sprout salad. Accompanied by cast iron potatoes

SOLE FILET • 27

Sautéed holland sole filet with shrimp, leeks and fingerling fricassee

SWORDFISH BURVETTE • 29

Pan seared swordfish with capers, olives, tomatoes and a potato turnee

Game

FARM-RAISED CANARD • 28

Breast of duck with a savory warm goat cheese bread pudding and beet reduction

PHEASANT AVEC DES BOULETTES • 33

Pheasant braised in a rich stew accompanied by house-made tarragon dumplings and baby carrots

WINTER BISON TENDERLOIN • 38

Filet medallions of free-range bison from locally owned Winter Farms. Drizzled with a root vegetable puree and paired with grilled kale and a sweet currant sauce

Land



PRESIDENTIAL PORK CHOP* • 29

Our famous Presidential Iowa Pork Chops are apple cinnamon brined with Boetje's mustard demi sauce, accompanied by bacon braised cabbage and a mini cornbread loaf

GRILLED PORTABELLA • 16.95

With toasted quinoa, grilled scallions, broccolini, fresh tomato and melted smoked Gouda

14 OZ. RIBEYE • 38.5

Braveheart 14 oz char-grilled ribeye with waldorf risotto and crispy carrot ribbons

GRILLED BEEF TENDERLOIN • 32

Aged 8 ounce filet with exotic mushrooms, asparagus, import potatoes, honey merlot and tarragon cream sauce

8 OZ. BEEF MEDALLIONS • 33

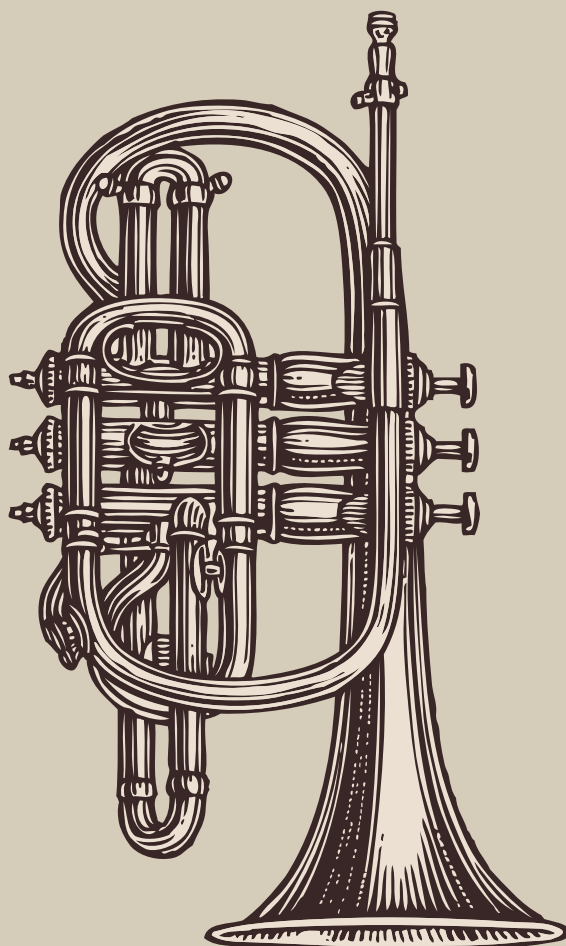
Pan-seared filet of beef with arugula gremolata, garlic herb butter sauce, fingerling potatoes and grilled asparagus

OSSO BUCCO • 36

Tender braised veal shank with natural pan sauce, chive whipped carrots and potatoes confit

PORT POULET • 26

Pan-seared breast of chicken with roasted hazelnut polenta and a rich fig and tawny port reduction



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