

# BIX

BISTRO

## MAINSTAYS

### Introduction

#### SHRIMP & GRITS • 11.5

Sautéed shrimp with bière rosemary sauce.  
Served over house-made white cheddar grits

#### BEEF TIPS • 15

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

#### FLASH-FRIED CALAMARI • 12

Baby calamari and spinach leaves topped with asiago and accompanied by cocktail sauce and a parmesan aioli for dipping

#### CHEESE FLIGHT • 16.50

Our seasonal cheese flight with chef-inspired house made accompaniments

### Salads

#### BLACKHAWK SALAD • FULL 13 | HALF 9

Romaine lettuce with hardboiled egg, tomato, bacon, chicken, bleu cheese, avocado, radish and our house-made "lorenzo dressing"

#### CAESAR SALAD • FULL 9 | HALF 6

Crisp romaine, herbed croutons and shaved parmesan cheese  
Add chicken 9 | Add shrimp 9

#### DAVENPORT CLUB SALAD

#### FULL 8 | HALF 6

Iceberg lettuce tossed with our specialty house garlic dressing and finished with shredded parmesan cheese, cherry tomatoes and melba toast

### Main

#### PRESIDENTIAL PORK CHOP • 34

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

#### BASEBALL CUT SIRLOIN STEAK • 33.5

Center cut sirloin steak with bone marrow butter, smoked carrot whipped, fennel plank and pinot reduction

#### BEEF MEDALLIONS • 34.5

8 oz filet mignon with arugula gremolata, garlic herb butter sauce, fingerling potatoes and grilled asparagus

#### SINGLE BARREL SALMON • 28.5

Grilled fillet of salmon with a single barrel whiskey gastrique, spring pea salad and butterscotch risotto

#### ZUCCA TUCCA • 19.5

Spaghetti squash with garlic, bell pepper and grape tomatoes tossed in a light chestnut pesto  
Add chicken 9 | Add shrimp 9

#### VEGETARIAN SOBA • 17.95

Soba noodles, market vegetables, sweet chili ginger sauce, marinated and grilled tofu  
Add chicken 9 | Add shrimp 9

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

\*A six dollar share plate 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

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## FEATURES

### Introduction

#### ARANCINIS • 9.50

Crispy herb panko rolled risotto with asiago cheese and English peas, sweet lime slaw and local honey

#### POLENTA STACKS • 10

Poblano cilantro dipping sauce and manchego shavings

#### BABY SHRIMP CEVICHE • 12.5

Mango herb sorbet and chiffonade fresh basil

### Salad

#### SHRIMP BANANA KIWI SALAD

HALF 9 | FULL 12

Mixed greens, baby shrimp, fresh kiwi, toasted walnuts, golden raisins and banana vinaigrette

### Soup

#### CREAMY PULLED CHICKEN SPRING LEEK • 7

With shoestring fries

### Mains

#### FOREST MUSHROOM FILET • 34.5

Grilled filet of beef tenderloin with dilled cream, forest mushrooms and hasselback potatoes

#### LOCAL DOLAN FARMS BRICK CHICKEN • 25.5

Half chicken cooked under a brick with pan jus, duck fat braised potato and spring ratatouille

#### AHI TUNA • 31

Pan-seared ahi tuna steak with a smoked tea sauce, lemongrass mashed potato and shin zen salad

#### SPRING GREEN PASTA • 25.5

Pappardelle pasta with green onion, English peas, asparagus, sugar snap peas, wild mushrooms, chive butter sauce and zested lemon

#### THE BUTCHERS CUT • 29.5

Grilled hanger steak with chimichurri sauce, cilantro-lime potato and charred Iowa corn kernels

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